

SHOWBIZ
WHAT AN
UNBELIEVABLE
MAN, SHARES
MADDY ON
AJITH'S
RETURN TO
RACING
P3



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Calcutta Times

SUNDAY, DECEMBER 1, 2024
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Dil-jit liya!



HOWRAH BRIDGE

Talk
of the
town

Kolkata has a
meltdown as Diljit
Dosanjh pays a rich
musical and spiritual
tribute to the city
ahead of his concert

DAKSHINESWAR



Diljit turned tourist on Friday, flooding the internet with videos from iconic city locations. But the highlight? His song choice for the first video—*Ami Shunuchi Sedin Tumi* by Moushumi Bhowmik, that won over the internet

debchandrma_official

Diljit dil jeet liya

About 'the' song

The song for Diljit's Mullick Ghat reel, *Ami Shunuchi Sheyidin Tumi* has been the leitmotif of multiple civic movements in Bengal and beyond. Even though Moushumi is not active on social media, she has been flooded with forwards of the video. She says, "This song has caught the imagination of many people over the years, including my friend Harpreet. Diljit may have heard it in Punjab as part of the songs that were in circulation," adding, "Music is universal. I'd like to say 'thank you' that he has listened to it and connected to the city through my song."

— Raima Ganguly

Buzzstop

HAILEE STEINFELD ANNOUNCES ENGAGEMENT TO JOSHUA ALLEN

Hawkeye star **Hailee Steinfeld** is now engaged to her boyfriend, football quarterback Joshua Allen. The post featured the couple standing under a floral arch and surrounded by flowers and candle decorations as Allen went down on one knee to propose to Steinfeld. Allen, who plays for the Buffalo Bills team as part of the National Football League (NFL), shared the news on Instagram.

Agencies



Jude Law (also right) with Matt Damon & Gwyn Paltrow in a still from *The Talented Mr Ripley*

Mid-budget films are at the heart of filmmaking, says Jude Law

Jude Law, known for his roles in *The Holiday* and *The Talented Mr Ripley*, recently reflected on his early years as an actor, making mid-budget films, at the premiere of his upcoming project.

He said, "I feel very lucky that when I came into this business, they were making mid-budget films. And some of those first films that I got to make with people like Anthony (Minghella), looking back now, it's remarkable that we were allowed to get away with that. But it's also an era, it's a type of film and type of storytelling that I think we miss."

Giving the correct kind of budget and time to stories like that (Anthony Minghella's) is absolutely at the heart of filmmaking



'Amazing to see actresses turning into producers'

Madhuri Dixit Nene, who made her debut with *Abadhi* in 1984, feels a lot has changed in Bollywood for the better since the '80s and '90s. The actress recalled how movie sets would earlier have only female actors and their hairdressers. "Women have come a long way, it's always baby steps. When I used to work in the '80s and '90s, the only women on the set used to be me, some of my co-actors or the hairdressers. Today, when I walk in on a set, from the DOP to the ADs, writers and action masters, there are women everywhere."

In the '80s & '90s, the only women on the set used to be me, co-actors, hairdressers. Today, there are women everywhere

I couldn't have imagined they would be in the field, which is amazing," the actress said. "We are also seeing women in action roles, which is amazing. There are a lot of female actors who are turning producers if they want to make their kind of movies, which is also amazing, and more power to them," she shared. PTI



Madhuri Dixit

IFFI 2024 ends, celebrates India's love for cinema

Indian audience is fully immersed in the emotion of the film: Phillip Noyce

Niharika Lal

The 55th edition of IFFI concluded on a grand note on Thursday. The acclaimed Indian and international directors, who took the stage and participated in this year's IFFI, spoke highly of the Indian audience.

Shekhar Kapur, the festival director of the 55th IFFI, dedicated the film festival to the audience and said, "We have the largest audience anywhere in the world. We succeed because of our audience. Everywhere I go (in India), all I hear is films, films and films."

CONTINUED ON P3

We have the largest audience anywhere in the world. We succeed because of our audience. Everywhere I go (in India), all I hear is films, films and films — Shekhar Kapur



Festival director Shekhar Kapur at the IFFI closing ceremony in Goa



Rashmika Mandanna



In the world of Australian cinema, we filmmakers owe a debt to Satyajit Ray that goes far beyond any award. His influence continues to guide and inspire us — Phillip Noyce

This year, Australia was the focus country at IFFI and the NFDC Film Bazaar



Mame Khan performed at the closing ceremony

Pics: Krishna Divkar

Our film industry is a spectacular community to be a part of: Vikrant

Shriya Saran performs at the 55th edition of International Film Festival of India



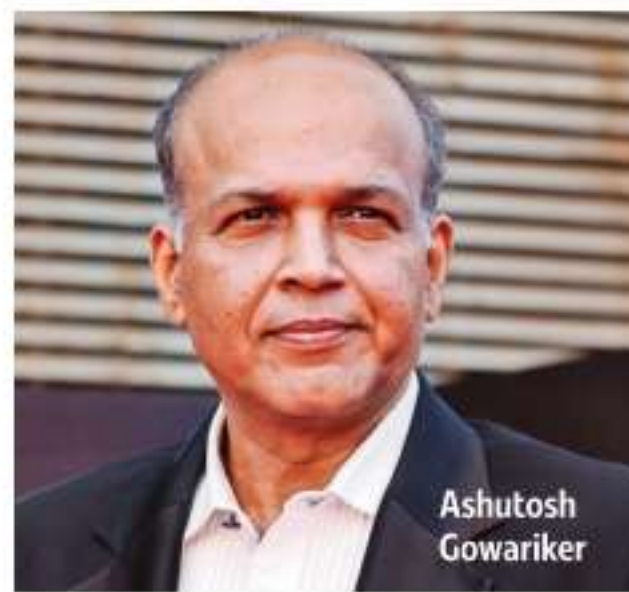
CONTINUED FROM PAGE 1

Australian director Phillip Noyce, who was honoured with the Satyajit Ray Lifetime Achievement Award, said, "The Indian audience is unlike any other - immersed in the emotion of the film."

Vikrant Massey, who won the Indian Film Personality of the Year, shared advice for newcomers from



Vikrant Massey



Ashutosh Gowariker



Sanjay Jaju, Secretary, Information and Broadcasting Ministry



Vani Tripathi Tikoo



Amaal Malik

small towns. "Our industry is a spectacular community to be part of. If you work hard, it'll embrace you," he said.

Filmmakers also spoke about how IFFI emphasises on films and humanism of movies. The evening also witnessed performances by Shriya Saran and Amaal Malik, Nikhita Gandhi and Mame Khan.



Pratik Gandhi

Who won what

- Gharat Ganapati, Navjyot Bandiwadekar won the Best Debut Director for Indian Feature Film award.
- Marathi series Lampan won the Best Web Series award
- Vikrant Massey won the Indian Film Personality of the Year
- Bogdan Muresanu won the Best Director award for his Romanian tragic comedy *The New Year That Never Came*
- Clement Faveau for *Holy Cow* was adjudged the winner in the Best Actor Male category

- Vesta Matulyte and Leva Rupeikaite were declared joint winners in the Best Actor Female category
- Award for Best Debut Feature Film of a Director Sarah Friedland (*Familiar Touch*)
- Special Jury Award Louise Courvoisier (*Holy Cow*)
- Best Film Toxic
- ICFT International Film Prize with UNESCO Gandhi Medal to director Levan Akin's *Crossing*
- Australian director Phillip Noyce was honored with the Satyajit Ray Lifetime Achievement Award

'I choose the film I want to be a part of, nobody can force me'



Rakhee Gulzar and Shoboprosad Mukherjee in a still from the upcoming film *Amar Boss*

I have not come back. I have not gone anywhere. I am there. I am still in the film industry, I keep track

Niharika Lal

Rakhee Gulzar attended a press conference at IFFI for her upcoming Bengali film *Amar Boss* (2024). When asked about her return to films after a long time, she initially refused to comment, saying, "I will not say anything about it."

After repeated questions, she said, "I have not come back. I have not gone anywhere. I am there. I am still in the film industry. My daughter is there, I know who is doing what, who is upcoming, I keep track. But choosing a film to do - I will do that. Nobody can force me. I wanted to do this film; I did it. *Usmein aap koi bhi lollipop de do toh nahi chalega - chahe woh paisa ho, chahe woh kuch aur ho*, it's not going to work. First, give me the subject. The main important factor is subject."

'For me, new technology was a little difficult'

Sharing one of the reasons she hasn't been doing films, the veteran actress said, "Aur ek darr tha - new technology. Jab main meri beti Meghna (director Meghna Gulzar) ko dekhti hoon - tab mujhe dar lagta hai - main kar sakungi kya? Main uss zamane se hoon jahan director, cameraman, sound recordist and the total unit would be together." She elaborated on how technology has changed, saying, "It's very easy for them, but for me, to digest and take it like that - it was a little difficult."

Maddy reacts to Ajith's return to motor racing

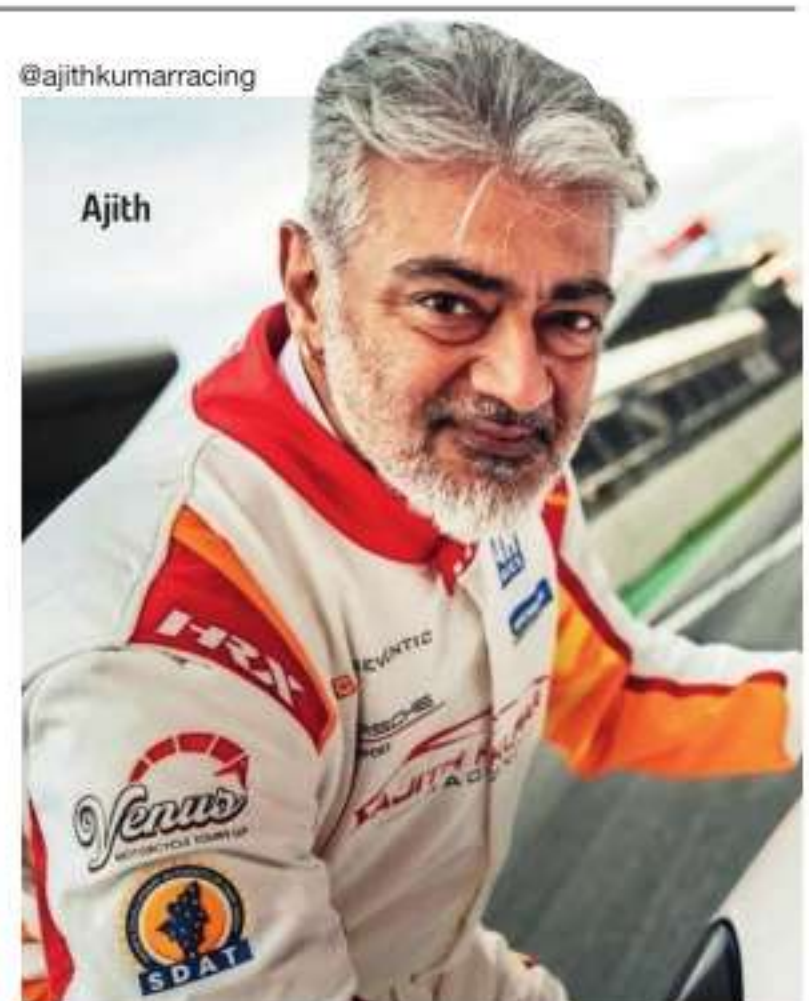


Madhavan

Madhavan is all praise for Ajith, as the *Vidaamuyarchi* actor is set to make his return to professional motor racing. In an Instagram post, Madhavan wrote, "Now this is the team I can't wait to watch on the tracks... what an unbelievable and incredible man... He just goes after his dreams, no matter what... (sic)"

Ajith will make his 24H Series debut at the 20th edition of the 24H Dubai (January 10-12, 2025) and will be the lead driver of the Ajith Kumar Racing team. He will pilot a Porsche 911 GT3 Cup in the '992' class, and, will next mount a full campaign for the 24H Series European season in 2025.

TNN



Ajith

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Oudh 1590 brings back their kebab festival

WHAT'S
HOT
IF IT'S HAPPENING, IT'S HERE



Oudh 1590, renowned for its Awadhi culinary offerings will be introducing their 12th edition of The Great Indian Kabab Festival starting November 15. This annual culinary event promises to enchant food lovers with a diverse and delectable selection of kababs, crafted with a perfect blend of spices and traditional cooking techniques. Patrons can indulge in a royal feast that showcases a rich variety of kababs across different curated festival menu features an array of flavours that will transport guests to the glorious days of Mughal cuisine. The menu comprises of, Tandoor ke phool, Subz gilafi kabab, Tandoor ke kumbh, Paneer begum bahar, Murgh kastoori, Murgh bharwan

Our annual Kabab Festival is a tribute to the art of fine dining, inviting patrons to savour the timeless flavours and cultural richness of Indian kababs. We hope to give our guests an unique experience
- Debaditya Chaudhury, co-founder of Oudh 1590



tangri, Kandahari murgh tikka, Tabak maaz, Adrak ke panje, Gosht boti kabab, Gosht koo-bideh kabab, Imli macchi tikka, Adrak ke jheenga, Crab shammi kabab, Afghani hansa & Smoked tandoori quail. Each kabab on the menu has been carefully select-



ed and prepared to provide a unique culinary experience. Whether it's the smoky tenderness of Murgh kastoori, the tangy zing of Imli macchi tikka, or the rich flavourful bite of Tabak maaz, every dish is a tribute to the grandeur of Indian flavours. "This year, we're showcasing an array of kababs each prepared with passion and mastery by our talented chefs. Every dish reflects the deep culinary



heritage of Awadh and different parts of India," said Shiladitya Chaudhury, co-founder of Oudh 1590. The Great Awadhi Kabab Festival will be held across all Oudh 1590 outlets, with prices starting from ₹249 onwards. The elaborate array can be availed through their food aggregators and our in-house delivery fleet. Timings (For Dine-in): 12 Noon to 10.30pm



Stay updated on the food scene in Kolkata, follow @timesfoodandnightlife

Kolkata cafe gets a new look & menu



(L-R) Sayak & Keya Biswas, Lopamudra Mandal Malhotra, Anamika and Mouykh Biswas
ana, Veg au gratin Anita, Bhetki Florentine and Fish 'n chips, Gluten free quinoa upma, Irani influenced break fast, Konkani fried chicken, Pizza la Bianco, Diavola Pizza, Cacio e Pepe pasta, Bare burritos, Ice cream sandwich glass jar.
Tirtha Sadhu, FNB advisor said, "We have focused on our mocktails and coffee as that's the essence of a good cafe." Enjoy drinks like Loco Coco latte, Vietnamese cold brew, Butterfly blue iced tea, Spicy guava tadka, and more. Lopamudra Mandal Malhotra, host said, "The whole idea was to elevate the ambience and food, which we hope our guests will love."
-Torna Chakraborty

Bianco on 9, Ekdalia Road got a menu makeover. The new menu is expected to be available to their patrons from December 2. Keya Biswas, Bianco's owner said, "We have revamped Bianco and introduced a new menu with a wide variety of fusion cuisines." They have a private dining room upstairs that can be reserved for birthdays, kitty parties, pop-ups, business and corporate events, family get-togethers, and more. The new menu consists of dishes like Fish a la Si-

'It was an honour to meet our President'

Dr Sohini Sastri recently had the pleasure of meeting President of India, Droupadi Murmu, at Rashtrapati Bhavan for the third time. This interaction was not just a moment of profound honour but also a deeply inspiring encounter with a leader who embodies humanity, strength, and resilience. During this memorable meeting, Dr Sastri had the privilege of presenting the President with an idol of Goddess Kali. This offering, symbolising power, protection, and transformation, was a heartfelt gesture of respect and blessings. She expressed her respect towards the President. Thanking her for her incredible leadership qualities, she told the President about how she continues to inspire the nation with her unwavering commitment to progress and justice. The discussion during the meeting centred on the initiatives of the Sohini Sastri Foundation, particularly its efforts to uplift underprivileged women and children. The President's vision and steadfast efforts to empower women, nurture unity, and sup-

port the underserved deeply align with the core values that drive her work. Her acknowledgment of these efforts reinforces her belief in the power of compassionate leadership and collaborative action. This meeting, marked by the President's warmth and wisdom, will forever remain a cherished memory for Dr Sohini. She is thankful for this opportunity and the hospitality she received, which continues to inspire her journey of service and devotion to creating a brighter future for those in need.

A foundation to help the underprivileged

The discussion during the meeting centred on the initiatives of the Sohini Sastri Foundation, particularly its efforts to uplift underprivileged women and children. The President not only expressed her admiration for the foundation's mission but also encouraged the continued pursuit of these vital endeavours. Her kind words of appreciation for this work serve as a testament to her dedication to creating a more inclusive and equitable society.



@aslisona

SONAKSHI SINHA and ZAHEER IQBAL are setting couple goals on their ITALIAN vacation. They have been posting loved-up pictures from MILAN and FLORENCE

Thanksgiving celebrations in space for ISS astronauts

Indian-origin NASA astronaut Sunita Williams is set to celebrate Thanksgiving in space with 'smoked turkey, mashed potatoes'. "Our Crew up here just wanted to say Happy Thanksgiving to all our friends and family who are down on Earth and everyone who is supporting us," Williams said in a video message, shared by NASA on Wednesday.

There's not many places that you can be where you can actually lay on the ceiling, and this is one of them. We're thankful for zero gravity. It's fantastic — Barry (Butch) Wilmore

The astronauts shared that NASA has provided them with foods including smoked turkey for the occasion. In a recent interview with *NBC News*, Williams shared her plans of celebrating the day, along with other astronauts — Butch Wilmore, Nick Hague and Aleksandr Gorbunov — aboard the International Space Station (ISS). The plans include watching the Macy's Thanksgiving Day Parade and a lavish feast with "smoked turkey, cranberry, apple cobbler, green beans, and mashed potatoes."



Indian-origin NASA astronaut Sunita Williams, along with Butch Wilmore, Nick Hague, and Aleksandr Gorbunov, celebrated Thanksgiving in 'zero gravity'

Did You Know?

London, Berlin top vegan-friendly list

London has topped the 2025 list of the most vegan-friendly cities in the world followed by Berlin, and Los Angeles, as per a study by vegan restaurant app HappyCow. The study looked at the number of fully vegan and vegan-friendly restaurants and businesses in each city.

Enjoy 'badam ka asli swad'

The season of gifting and festivities is here, and Australian Almonds are now available in India to enrich celebrations. The team behind Australian Almonds states, "Renowned for their sweet taste and crunchy texture, our almonds are cultivated in optimal growing conditions, ensuring superior flavour and nutrient content."

They further note, "India, being one of the world's largest importers of almonds due to limited domestic production, can now look forward to enhanced availability and stronger trade ties between the two nations during this festive season."

Cricketer Yuzvendra Chahal has expressed his fondness for these almonds, sharing on social media that he first tasted them while playing in Australia in 2020 and is delighted to



see them now available in India. The team shares, "Chahal encouraged his followers to bring a bit of Australia home, adding, 'Badam ka asli swad' like never before." These almonds can be purchased from e-commerce platforms.



Just scan the QR code and order

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