

DOHA TODAY

MONDAY 25 DECEMBER 2017

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DPS-MIS senior wing celebrates 17th Annual Day

On December 16, DPS-Modern Indian School's senior wing celebrated its magnificent and reverberating 17th Annual Day on yet another socially and environmentally relevant theme 'Tiyasha-silent cry of the river, which needs immediate attention and action. It was in support of 'Swachh Bharat Abhiyan' (Cleanliness Drive), an initiative by the Government of India to save and purify its dying rivers.

The evening was honoured by the gracious presence of the chief guest, P Kumaran, Ambassador of India to Qatar; special guests including Former cabinet minister of the Ministry of External Affairs, Government of India, senior advocate, and author, Salman Khurshid and wife, ; Asif Azmi, Chairman Pen Foundation and an acclaimed journalist; Hassan Chougule, President DPS-MIS; Yasir Nainar, Vice-President DPS-MIS, esteemed members of DPS-MIS Management, distinguished guests and parents. Former

Director DPS-MIS, Azim Abbas was conferred with a plaque of appreciation for his 10 years of dedicated services to the cause of education. President DPS-MIS, Hassan Chougule, welcomed the eminent guests and inspired the young minds with his words of wisdom. He commended the unflinching efforts of the Principal, faculty members, students, and parents in establishing DPS-MIS, a name to reckon with, aligning to its mission, vision and objectives.

The chief guest, P Kumaran, Ambassador of India to Qatar, discussed at

length the pros and cons of different pedagogies adopted in the classrooms to support learners in mastering 21st century skills and competencies. Former Cabinet Minister of the Ministry of External Affairs, Government

of India, Salman Khurshid, in his motivational speech, appreciated the ethics and values of Indian education system and provided a deep insight into the role of teachers and parents in molding responsible, agile and proactive future citizens.



Junior section of MES holds winter day camp

The Junior Section of MES Indian School with an objective of inducing dynamism and improving the level of energy and enthusiasm among the students conducted a two-day Winter Day Camp for students and teachers alike on December 13 and 14. As a part of the Qatar National Day celebrations, a string of fun filled

events were organised calling for the active participation of enthusiastic students of grades starting from classes I to IV under the guidance of teachers of Junior Section.

Activities on offer for various categories included cultural representations, salad dressing, songs, dance performances, craft work, literary activities, cooking without fire

and kite flying catering for the multitude of talents that kids can demonstrate by selecting activities of their choice.

In the KG Section of the school, the winter camp for the tiny tots was conducted on December 20 and 21 with an objective of involving their maximum participation in all the fun filled activities. A total of

100 students participated in various activities such as, art of folding, show and speak about one object and clay modeling. Kids were also taken out to see the ready to harvest produce of organic garden grown just in front of the section. Various games and enriching activities were conducted on both the days of the camp for KG students.





Don't miss these meals at Vancouver, British Columbia

The Washington Post

Vancouver is one of those mythical places in British Columbia where you can ski in the morning and golf in the afternoon. Even if it's raining (which is, to be honest, a lot of the time), you'll find people jogging and biking the Seawall, a waterfront path that meanders from downtown Vancouver, around Stanley Park and across the Burrard Bridge to the former hippie enclave of Kitsilano. All that fresh air can make a

person hungry, so here are three places to check out Vancouver's food scene - best described as immaculate ingredients amalgamated through the many cultures that call the city home.

Named after John "Gassy Jack" Deighton, Gastown is one of Vancouver's oldest neighbourhoods. Water Street is where you'll find all manner of Mountie-clad moose and maple syrup, but if you venture to the corner of Hastings and Cambie streets, you'll see where the locals go for a carb fix. Purebread (purebread.ca, 159 W. Hastings St.,

604-563-8060) started in the ski haven of Whistler, BC, with artisanal loaves, but has since branched out to include nearly anything worth baking. It's best to get there early, not just to avoid the lines but also to see the full kaleidoscope of offerings. The breakfast sandwich goes swanky with prosciutto and egg on brioche, while nubby scones get dolled up with rosemary and lavender. If you aren't averse to dessert in the morning, save room for a Purebread brownie, which hides hearts of raspberry, caramelized banana or the legendary lemon

chèvre. You'll also find such quirky treats as Anzac biscuits (crisp, nubby oat cookies), pavlovas (meringues with a chewy center) and Lamingtons (square cakes with chocolate-and-coconut icing), owing to co-owner Mark Laming's New Zealand roots. And tuck a sourdough loaf in your bag for glorious French toast the next day.

Skip the car and opt for transit or a water taxi to get to Granville Island, the former industrial flats where artists work in all kinds of media, from clay to glass, fiber to metal. Culinary artisans are mostly

Where other restaurants pay lip service to the notion of local and seasonal, chef Andrea Carlson has long been working with small producers to shape the region's culinary identity.

housed in the Public Market, but the island's real gem is in the neighboring Net Loft building. There, local chef and restaurateur Angus An pays homage to Thai street food with Sen Pad Thai (senpadthai.com; 604-428-7900; 1666 Johnston St.). Set aside any worries about gloppy noodles. These are so springy that they almost bite back, and they're wok-fried to order. Mull five kinds of pad thai or choose the undersung pad siew beef, a Chinese-inflected dish of chewy rice noodle sheets, glossy with soy and speckled with beef.

Mount Pleasant is where the cool kids go for fourth-wave coffee, pop-up shops by the paddle. It's also home to Burdock & Co (burdockandco.com; 604-879-0077; 2702 Main St.). Where other restaurants pay lip service to the notion of local and seasonal, chef Andrea Carlson has long been working with small producers to shape the region's culinary identity. The frequently changing menu highlights local delicacies such as uni (sea urchin) and sake kasu, a byproduct of the sake made on Granville Island. (It's reminiscent of blue cheese.) Risotto is made with rice grown in Abbotsford, BC, about an hour's drive away. While the menu changes often, there's usually some form of fried chicken. A recent incarnation featured buttermilk-marinated chicken thighs, deep-fried to perfection and served with puckery dill pickle mayo. It's so pretty that you'll reach for a knife and fork, but you'll want to swipe the plate clean with your finger.



ICC Rapid Chess Championship takes place with record participation



This year Indian Cultural Centre Rapid Chess championship witnessed participation for the students under 9, 12 and 15 years of age and adult categories. Fierce competition was held among participants, in which awards were distributed to winners. The competition was held at Ashoka Hall of ICC. The award ceremony was held at ICC Mumbai Hall in which Counselor at Indian Embassy and Coordinating Officer of ICC, Rajesh Kamble

was the chief guest. The ceremony was also attended by first Qatari Grand Master and General Secretary of Qatar Chess Association, Mohammed Al Modiahki. Kamble appreciated ICC for conducting such an event that helps the students develop their skills not only in sports but also their cognitive skills.

Modiahki during his speech stressed the contribution of India in the field of chess and recalled his early days competition with Indian

Grand Masters. Memento was presented to Modiahki by Kamble on behalf of ICC. ICC president, Milan Arun presented the memento to Shukoor, representative of M/s New Madinat Hypermarket, the main sponsor of the event. Prize distribution for all categories was conducted by Kamble, Modiahki, Milan Arun and Shukoor respectively.

The competition was coordinated by ICC Head of Sports and External Affairs Adv, Jaffar Khan.

The ceremony was conducted by ICC Head of Counselor services, K S Prasad and ICC President, Milan Arun welcomed the audience. Welcome bouquet were given to guests by Jaffar Khan, General Secretary, Juttas Paul and Vice-President, A P Manikantan respectively. Head of In-house activities, Anjan Ganguly gave the vote of thanks.

The overall championship was received by DPS-MIS and runner up was Birla Public School.

Indian football team participates in Asian Community Football Tournament

Indian Sports Centre (ISC) along with Qatar Football Association (QFA) officials unveiled the Jersey of Indian football team participating in the 6th Asian Community Football Tournament (ACFT) during a ceremonial function held on Saturday at QFA auditorium. The above football tournament is being organised by QFA and being participated by 12 Asian countries starting from 11 January 2018.

Indian Sports Centre President, Nilangshu Dey, Acting Head of Football, Ummer Kutty and Team Manager, Safeeru, witnessed the match draws for the tournament and announced 25 member Indian team players to be participating in the forthcoming ACFT.

The photograph shows the unveiling of Jersey of Indian Football team by ISC and QFA senior officials at Doha



Indonesian community celebrates Mothers Day Commemoration

Indonesian Embassy and its community celebrated the 89th Mothers Day Commemoration in its embassy premises recently.

The event is also used to celebrate the Anniversary of the 18th Dharma Wanita Persatuan or Indonesian Women Association (DWP). The event was organised in cooperation with the (DWP) of Indonesian Embassy chaired by Andi Una.

DWP is part of Indonesian community organisation under the aegis of Indonesian Community in Qatar (Permiqa) led by Edwin Kurniawan.

The community also participates in the celebration by contributing their traditional dances performances, a fashion show of traditional attire and soothing music tunes of bamboo instruments. The celebration also held a Food Bazaar which showcases the delicious select dishes from tropical foods.

Indonesian Ambassador to

Qatar, Air Marshal (Ret) Muhammad Basri Sidehabi, said Mothers Day is commemorated with its community every year in remembrance and appreciation of the struggle of Indonesian women to win independence from the hands of colonialism.

The envoy also appreciated the Indonesian women for their excellent contributions in socio-cultural promotion in Qatar.

Andi Una said Mothers Day also marks the very long struggle of women in achieving equality with men as potential resources in determining the success of development. The momentum of Mothers Day is also used for reflection and contemplation about efforts made to advance the women movement in all areas of development. According to the event organising committee, Soraya Al Yahya, the celebration emphasizes giving power to women who can help build a stronger society in the future.



Toastmasters Club holds open house

Mindtunes Waves Toastmasters Club Doha organised an open house for public on December 16 at the Skills Development Center at New Salatha.

The open house attended by over hundred aspirants was opened by the Sergeant at arms,

TM Muthalib and presided by the Club president, Shafi PC Palam. TM Mashood, founder President of the club chaired the testimonial session. Division H Director Joseph Stanly, Area 22 Director Riana Pinto, and TM Nirmala Raghuraman addressed the forum.

TM Basheer Kavalappa and

TM Shafeeque delivered their P10 and P01 speeches respectively. TM Mohammed Hashir and TM Susan Mathew did the evaluations of their speeches.

TM Zeenath, TM Jafer Murchandy, TM Muneera Basheer were the role players as Grammarian, Ah counter and Timer

respectively. DTM Rajesh, Shuaib, Haneef, Riya, Basheer Ahmed, Sinan and Riya spoke in the Table Topic session, which lead by Noufal Murchandy.

DTM Raghavan was the General Evaluator of the Open House and TM Muthalib led the music feast.



Make-up tips & skincare regime to achieve perfect festive look

Look the best at your friend's festive party with the right kind of make-up after the right skincare regime. Don't forget to use a paraben free face wash and a skin toner before putting on an instant matte primer and a matte clay foundation, suggest experts.

Kalpna Sharma, make-up artiste at The Body Shop India and Pallavi Mehra, Marketing Manager at VanityCask, have listed a regime.



1 Begin the day with a glass of water followed by washing their face with a paraben free face wash.



2 Using a skin toner may seem like an unnecessary expense, however applying a toner post washing the face aids in cleaning the skin pores.



Moisturising the skin is an extremely important step in the daily skin regime.



4 The sunscreen must be put right after the moisturiser and 30 minutes prior to stepping out of the house, so that the skin can absorb the elements of the sunscreen.



5 Use an instant matte primer to make a perfect base for your make up.



6 Conceal the imperfections with a concealer then dab on a matte clay foundation.

Before the application of the lipstick, remove the dead skin using a lip scuff for smooth effect. Apply liquid lipstick with a lipstick brush.



7 Take two shades of all in one face base - one lighter and darker. The lighter one for the T-zone and the darker one on C - zone to get the perfect sculpted look.



8 Contour your cheeks with the shade of your liking with the blusher brush on hollow of the cheek. To create perfect gradation highlight cheek bone with a highlighting shade.



9 Using black gel pen eye liner fill the waterline and blend the eye shadow in the lower lash line to get the smokey effect.



11 Finish the eyes by using a volumising mascara. Groom brows with a brow definer for intense application and apply transparent mascara to fix it.

Lavanya Ramanathan
The Washington Post

This spicy green salsa has a fairly smooth, saucy consistency, which makes it great for spooning over Chubbs Tacos. 14 servings (makes 1 3/4 cups)

Arbol Salsa

Make Ahead: The salsa can be refrigerated in an airtight container for up to 1 week.

Ingredients

2 to 3 tablespoons vegetable oil
1/2 ounce dried arbol chile peppers, stemmed (seeds removed for a slightly less spicy salsa)
1 teaspoon cumin seed
1 pound tomatillos, husked and rinsed
6 cloves garlic, each cut in half
3/4 cup water, or more as needed
Salt
2 tablespoons distilled white vinegar, or more as needed

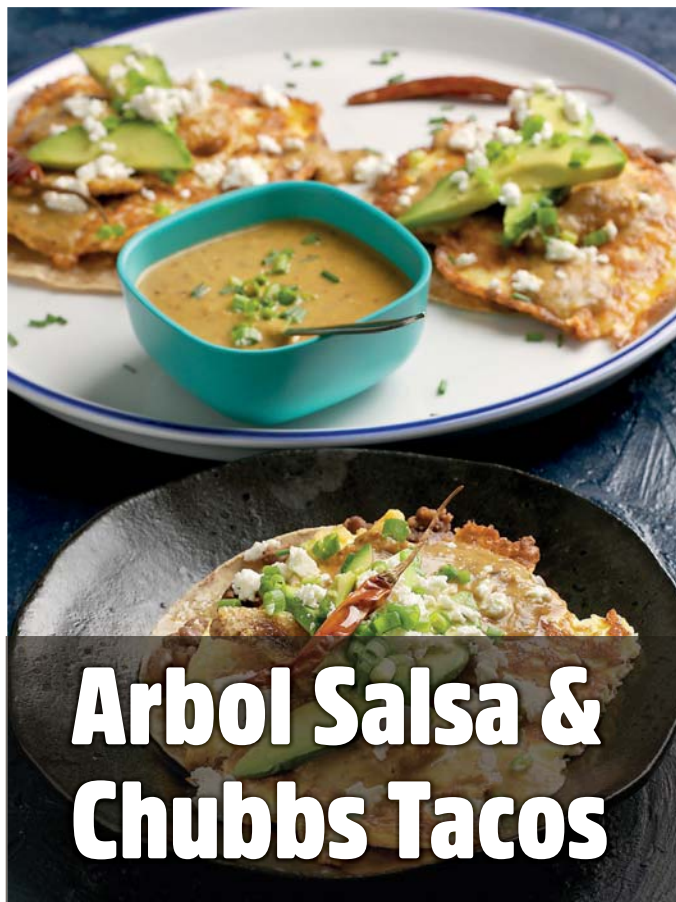
Steps

Heat 1 tablespoon of the oil in a medium-size cast-iron skillet over medium heat. Once the oil shimmers, add the chiles and cook for 2 to 3 minutes, stirring often, until toasted on all sides. (The chiles will be quite aromatic and the oil may sputter, so open a window or vent and be attentive.)

Add the cumin seed and toast for about 2 minutes, stirring, until fragrant, then add the tomatillos, garlic and 1 tablespoon of oil. If that amount of oil is not enough to coat all the tomatillos, add the remaining tablespoon. Cook until the tomatillos brown and blister slightly, using tongs to turn them over, about 2 minutes.

Add the water and cook, turning the tomatillos over occasionally. (It's useful to have a splatter screen here.) As the water evaporates, add more of it, 1/4 cup at a time, to prevent burning; we used 3/4 cup water in total. It should take 12 to 15 minutes for the tomatillos to become completely soft, with little water left in the pan.

Transfer the contents of the skillet to a blender; remove the center knob in the lid so steam can escape. Place a paper towel over that opening and puree on high



Arbol Salsa & Chubbs Tacos

until fairly smooth. Season lightly with salt and add the 2 tablespoons of vinegar.

Let cool completely before tasting and adjusting the seasoning and/or vinegar, as needed.

Nutrition: Per 2 tablespoon-serving (using 1/2 teaspoon salt): 35 calories, 0 g protein, 3 g carbohydrates, 3 g fat, 0 g saturated fat, 0 mg cholesterol, 40 mg sodium, 0 g dietary fiber, 2 g sugar.

Chubbs Tacos

4 servings

Ingredients

1/4 cup clarified butter or ghee (see NOTES)
1/4 cup vegetable shortening
4 large eggs
1 medium red or white onion, minced
1/2 teaspoon salt
1 cup homemade or canned pinto beans, broth or can liquid reserved
Four 6-inch corn tortillas, warmed
Arbol Salsa or your favourite

green salsa, for serving

6 ounces queso fresco, sliced or crumbled, for serving

Flesh of 1/2 ripe avocado, sliced, for serving

4 dried arbol chile peppers, for serving

Chopped scallions, for serving

Steps
Combine the clarified butter (or ghee) and vegetable shortening in a medium skillet over medium-high heat. Line a plate with paper towels.

Crack the eggs into a bowl, then add the onion and salt, whisking until well incorporated.

Once the butter-shortening mixture is shimmering (and measures about 340 degrees on an instant-read thermometer), pour one-quarter of the egg mixture into the skillet. Cook, undisturbed, for about 1 1/2 to 2 minutes; the egg's edges will crisp and crinkle, and the underside will brown like a pancake. Carefully flip the egg over, top with the cracklings, then use a

spoon to baste the cracklings with some of the fat in the pan. Cook for about 30 seconds to 1 minute, then transfer the egg to the lined plate. Repeat with the egg mixture to make 3 more puffy fried eggs.

Discard all but 2 tablespoons of the butter/shortening from the pan (you may not need to discard any), then add the beans. Use the back of a wooden spoon to lightly mash about half the beans, and add 2 to 3 tablespoons of the reserved bean liquid (or water, if needed) until the beans are thinned to the consistency of hummus.

Divide the warm tortillas among individual plates. Spread 2 tablespoons of the beans onto each one, then top each portion with a puffy fried egg, a spoonful or two of the salsa, some cheese, avocado slices, a dried chile de arbol and scallions. Serve right away, with more salsa on the side.

NOTES: To cook your own pinto beans, rinse 1 cup dried pinto beans and put in a medium pot; cover with water by 2 inches, then bring to a boil over medium heat. Add 1 small yellow quartered onion, 1 bay leaf and 6 whole cloves of garlic, then lower the heat so the beans cook at a low boil. Cook, partially covered, for about 2 hours, until soft but not falling apart; you may need to add more water to the pot. (The cooking time will be reduced if you use pre-soaked beans.) Stir in 1/2 teaspoon kosher salt. Let the beans cool in their broth, then discard the onion, bay leaf and garlic cloves. The yield is about 2 1/2 cups (with broth). Store any leftover beans in their broth for up to 1 week.

To clarify butter, melt unsalted butter over low heat, without stirring. Let it sit for several minutes, then skim off the foam. Leave the milky residue at the bottom and use only the clear (clarified) butter on top.

To make fried chicken skins, heat 1 inch of oil in a medium skillet over medium heat. Cut chicken skin into 2-inch pieces, stretching them as flat as you can. Carefully place one in the oil; if the oil bubbles around them, add half the remaining pieces of skin and fry for about 8 minutes, turning them until they are crisp and evenly golden brown. Drain on paper towels and season lightly with salt.

I'll have a mocha soy latte - with extra glitter, please

The Washington Post

Perhaps you see coffee as equal parts art project and beverage. Like oil paint or gouache, it's a medium for making pictures of grumpy cat and Minions. Or if you fancy yourself more of an Impressionist, perhaps your beverage is designed to capture the soft-focus pastel magic of a unicorn. Or if you're an abstract artist, maybe this green, vaguely tree-shaped pile of whipped cream passes for a Christmas tree.

But now latte artists have a new material to work with: Edible glitter is popping up in coffee cups around the globe. The sparkly stuff adds pixie dust to an otherwise ordinary froth of steamed milk, and with a little food colouring, it can make a drink look like a shimmering jewel.

That's in the eye of the beholder, of course. For the many people who hate glitter, this is just another way of ruining coffee, a perfectly respectable drink without need for embellishment. "If you get it on you, be prepared to have it on you forever," the comedian Demetri Martin once quipped about the substance. "Glitter is the herpes of craft supplies." It joins our long list of foods that exist mainly for their Instagrammability. (See also: sushi doughnuts, cloud eggs, cheese tea, charcoal pizza. I could keep going.)

The trend has been credited to the Mumbai coffee shop Coffee by Di Bella, which began serving its "diamond" and "gold" varieties of the drink to customers this fall. For obvious reasons, it's been popular on Instagram, so it skipped over to the United Kingdom, where cafes in London and Scotland are now offering the drink. The European coffee chain Costa is selling "sparkle coffee" as a special promotion this week. And now, glitter is



gaining ground in the United States and Mexico, where a number of independent coffee shops have begun to offer it as an add-on. One of them is Crema Coffee and More, a pop-up coffee shop in Pinellas Park, Florida, owned by April Hall. She got the idea from looking at the elaborate work of cake decorators, and applied those principles to coffee.

"I thought, this could be glamorous just like our cakes are," said

Hall. "We need to start making our coffee kind of like our cupcakes."

Hall sprinkles a tiny pinch of food-grade edible glitter - "You don't have to use a lot to make a big impact" - which floats atop the coffee's froth. A 16-ounce latte is \$4.95.

At Cafe Antigua, an Oklahoma City coffee shop owned by her parents, Ana Sofia Valdez says she was inspired by Starbucks's Unicorn Frappuccino. Many of her glitter lattes come in the trendiest colour

Latte artists have a new material to work with: Edible glitter is popping up in coffee cups around the globe.

of 2017 - millennial pink. "Now we offer glitter in any of our drinks," for an up charge of 25 cents, said Valdez. Other versions of the drink have popped up in Bellevue, Washington; Kingston, New York; Sarasota, Florida; Santa Ana, California, and even Tijuana, Mexico.

If any enterprising coffee shops get an idea to try the glitter latte, know this: There is a difference between "edible" and "non-toxic" glitter. The former is made of "starch-based food products" and can be digested, and the latter is made of plastic and is not meant to be consumed. It won't necessarily hurt you in a small dose, though: As a maker of glitter pills has found, it will, um, pass right through you. (Which is desirable to some people because of an Internet joke about unicorns. The Internet is a weird place.) It's not the only joke about glitter and bodily functions.

Anyway, buy your glitter from the baking section of a store, not the arts-and-crafts aisle, or else you'll end up like one contestant on a charity edition of "The Great British Bake-Off" in 2012. Or, really, don't buy the plastic kind at all, because some scientists have called for a total ban on the material, which affects ocean ecosystems. (For what it's worth, Slate says there wouldn't be much of an impact.)

Given how many cafes have added the drink to their menus in just the last month, glitter lattes are only going to continue to spread. At this rate, expect them to be all over your Instagram within weeks - and in Starbucks everywhere before the summer, by which time we'll all have moved on to the next shiny new thing.

Netflix's \$90m Will Smith movie gets ripped by critics

The Washington Post

Every big movie studio has a critical flop now and then. Now Netflix, which is trying to join Hollywood's big leagues with the new \$90m fantasy-action film "Bright," has earned that badge of honour.

The Will Smith vehicle, which mixes "Lord of the Rings"-style mythical creatures into a tale about Los Angeles police officers, has registered 17 percent positive reviews from top critics, according to RottenTomatoes.com.

"That old Hollywood standby, the venerable buddy cop movie, may have met its anguished demise this holiday season," wrote Mark Kennedy of the Associated Press. "Will Smith just killed it."

The movie will be available on the streaming-video service starting Friday.

It's part of Netflix's attempt to build its own library of programming of all sorts—big-budget pictures, small documentaries,

A handful, like "Bright," are big and expensive enough to be considered major Hollywood productions.

sitcoms, dramas, reality shows—so it won't have to rely on shows and films from rivals such as Walt Disney Co. The company will release more than 80 films in 2018, building on the 50 or so released this year.

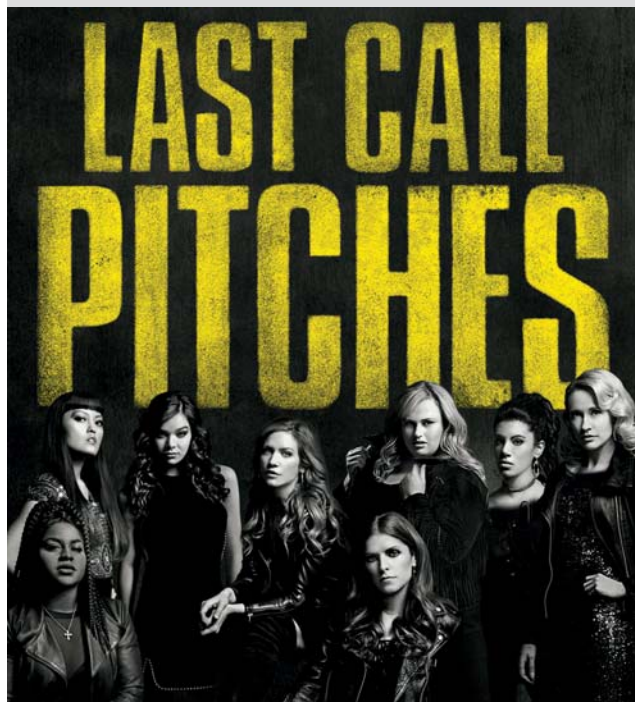
A handful, like "Bright," are big and expensive enough to be considered major Hollywood productions.

And like a Hollywood studio, Netflix isn't going to let some bad reviews get in the way if it thinks the film is getting results.

The company is already planning a "Bright" sequel, Bloomberg reported this week.



'Pitch Perfect 3': 3rd instalment in a cappella franchise is off key



The Washington Post

I started to have a bad feeling about "Pitch Perfect 3" as soon as the a cappella version of the Universal Pictures fanfare faded away.

The third installment in the popular comedy franchise about an all-female vocal group begins with an explosion aboard a yacht, as characters played by Anna Kendrick and Rebel Wilson are shown running for their lives while flames threaten – as if the duo were stuck in an off-brand 1980s cable action flick. Little good can come from a musical comedy that stoops to raiding a different genre for its humor.

Then the words "Three Weeks Before" appear.

There is not much fun to be had in learning where the group's members have landed after graduation, since they are all struggling in the real world. This is probably the only

realistic detail to be found in the script, by returning sitcom veteran Kay Cannon, with an assist from the usually spot-on Mike White ("School of Rock," "Beatriz at Dinner").

But at a reunion, Anna Camp's over achieving control freak suggests that her military dad can get her fellow singers a spot on a USO tour. As quick as you can say "Shooting in Atlanta is cheaper than Europe," off our gals go to recapture their youth. Of course, there is a sort-of competition involved. But, oh, the horror, when the Bellas learn that the three other groups competing use actual instruments.

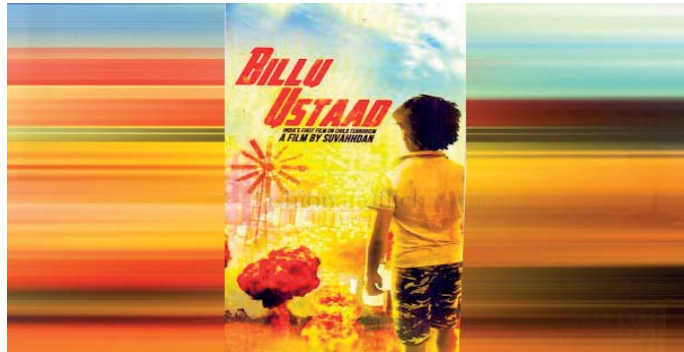
The lone musical number that lifted my spirits comes late in the film, when Kendrick's Beca brings up her fellow Bellas to join her in a glossy rendition of George Michael's "Freedom! '90." But as soon as it was over, I was only too happy to make a break for the lobby.

Film on child 'terrorists' to release in February

'Billu Ustaad', billed as India's first feature film which discusses how innocent children are lured and misused for terror activities, will release in India on February 16 next year, said its director Suvahhdan Angre.

IAN S

Inspired by the work of Bhanu-pratap Barge, Head of the Anti-Terrorism Squad, Pune—who fought the Pakistani terrorists



during the 26/11 Mumbai terror strikes—the film looks at the disturbing trend among extremist organisations who identify and recruit minor children from orphanages.

“Such organisations are known to brainwash, indoctrinate these young minds and deploy them for committing terror acts.

‘Billu Ustaad’ tells the story of

one such organisation which recruits children from an orphanage to become ‘live-bombs’ and strike terror in public places,” Angre told IANS. The plot revolves around how a nondescript orphanage gets involved in terrorist and criminal activities, while the ATS fights to save the gullible children from being dragged into terror acts, said pro-

ducer Shantanu Singh.

The main protagonist Billu, played by child actor Mihir Soni, is convinced by the ATS how helping terrorists was ruining their lives, society and mankind, after which he helps them save his other orphan friends from the clutches of the terror group. ‘Billu Ustaad’ focuses on some media reports indicating how some terror groups in India and abroad have been hiring such children to commit terror and that Jammu and Kashmir is among the worst-hit by terrorism.

Additionally, the film inspires children to learn self-defence techniques along with their academics and keep away from such groups having malafide intentions, Angre explained.

The film also stars Priyanshu Chatterjee, Akhilendra Mishra, Mithila Naik and Neel Bakshi.

A R Rahman's Qutub-e-Kripa's music shortlisted for Academy Awards

Hollywood film “Lake of Fire” songs that have been composed by Qutub-e-Kripa, an ensemble of student musicians of AR Rahman's music academy KM Music Conservatory, have been shortlisted for the Best Original Song at the 2018 Academy Awards.

On Tuesday, the Academy unveiled the list of contenders which included three songs of the film—“Have you ever wondered”, “I'll be gone” and “We'll party all

night”.

Rahman, who himself won the Oscar in 2009 for “Slumdog Millionaire” in two categories—Best Original Score and Best Original Song, congratulated the team for its success on Twitter.

“Congratulations Qutub-e-Kripa team of AH Kaashif, Parag Chhabra, Riyanjali Bhowmick, Jerry Vincent, Sachin Mannat and ND Santosh for the ‘Lake of Fire’ songs shortlist for Best Original Song at the 2018 Academy Awards,” he tweeted.

Two songs “Kaadanayum kaal-chilambe” and “Maanathe maarikurumbe” from actor Mohanlal's “Pulimurugan” have also been nominated under the category.

Qutub-e-Kripa has been co-credited with Rahman for the background scores of projects like “O Kadhal Kanman”, “Tamash”, “OK Jaan”, “Kaatru Veliyida”, “Mo” and Netflix show “Daughters of Destiny”.



Manisha & Lisa Ray to star in Rahman's '99 Songs'

Actresses Manisha Koirala and Lisa Ray will be seen in Grammy and Oscar winning composer A R Rahman's upcoming film “99 Songs”.

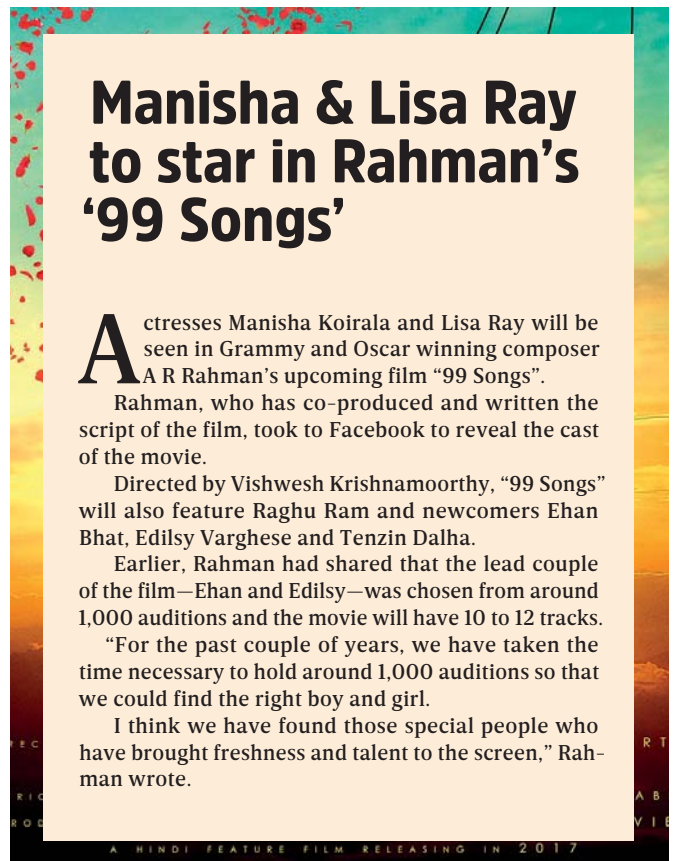
Rahman, who has co-produced and written the script of the film, took to Facebook to reveal the cast of the movie.

Directed by Vishwesh Krishnamoorthy, “99 Songs” will also feature Raghu Ram and newcomers Ehan Bhat, Edilsy Varghese and Tenzin Dalha.

Earlier, Rahman had shared that the lead couple of the film—Ehan and Edilsy—was chosen from around 1,000 auditions and the movie will have 10 to 12 tracks.

“For the past couple of years, we have taken the time necessary to hold around 1,000 auditions so that we could find the right boy and girl.

I think we have found those special people who have brought freshness and talent to the screen,” Rahman wrote.



This is how your smartphone can help fight cybercrime

Taking cue from tiny variations in the smartphone camera's sensors, a team of researchers has discovered how to identify smartphones by examining just one photo taken by the device.

The advancement opens the possibility of using smartphones—instead of body parts—as a form of identification to deter cybercrime, said the researchers from the University at Buffalo.

"Like snowflakes, no two smartphones are the same. Each device, regardless of the manufacturer or make, can be identified through a pattern of microscopic imaging flaws that are present in every picture they take," said Kui Ren, the study's lead author.

The new technology could become part of the authentication process—like PIN numbers and passwords—that customers complete at cash registers, ATMs and during online transactions.



The study focuses on an obscure flaw in digital imaging called photo-response non-uniformity (PRNU).

Manufacturing imperfections create tiny variations in each camera's sensors. These variations can cause some of sensors' millions of pixels to project colours that are slightly brighter or darker than they should be.

Not visible to the naked eye, this lack of uniformity forms a systemic distortion in the photo called

pattern noise. Extracted by special filters, the pattern is unique for each camera.

Compared to a conventional digital camera, the image sensor of a smartphone is much smaller.

To prevent forgeries, Ren designed a protocol—it is part of the authentication process described below—which detects and stops two types of attacks. More savvy cybercriminals could potentially remove the PRNU from their device.



develops tool to fast track search for alien life

IAN S

To push its search for life in alien terrains, Nasa has developed a new spectroscopy instrument designed to detect compounds and minerals associated with biological activity more quickly and with greater sensitivity than previous instruments.

Although no evidence of life outside of Earth has yet been found, looking for evidence of present or past life on other planets continues to be an important part of the Nasa Planetary Exploration Programme.

The new system, detailed in the journal *Applied Optics*, improves on an analytical technique known as micro Raman spectroscopy.

This technique uses the interaction between laser light and a sample to provide chemical composition information on a microscopic scale.

It can detect organic compounds such as the amino acids found in living things and identify minerals formed by biochemical processes on Earth that might indicate life on other planets, the study said.

"Our instrument is one of the most advanced Raman spectrometers ever developed," said M Nurul Abedin of Nasa Langley Research Center who led the research team.

The new system, called the standoff ultra-compact micro Raman (SUCR) instrument, was developed by Nasa in collaboration with the University of Hawaii.

Apple slows your iPhone as the battery ages

The Washington Post

Apple is taking heat for a discovery about old iPhones: As their batteries age, Apple's software slows them down.

The phenomenon, discovered by Reddit members and acknowledged by Apple, throws gasoline onto a long-standing conspiracy theory that iPhones slow to crawl as a sly way to convince us to buy new ones.

That sounds upsetting – but be mad at Apple for the right reasons. Apple is correct to make its software smart about managing old batteries, which can act unpredictably. Apple is wrong, however, not to make it easy and inexpensive to replace old batteries.

"Our goal is to deliver the best experience for customers, which

includes overall performance and prolonging the life of their devices," said an Apple spokeswoman.

Worn-out batteries are a fact of gadget life. Lithium-ion becomes less capable after hundreds of charges, which can result in phones randomly shutting down. Apple said it changed its software last year for the iPhone 6, 6s and SE to "smooth out the instantaneous peaks only when needed."

Apple could have been a little more transparent about its practice.

But the larger problem is it leaves the impression that customers should buy a new phone when all they really need is a new battery.

The iPhone doesn't start flashing an alert when your battery is in trouble – it just starts to

curtail your phone's processing power. There might be a warning message if you dig into the settings menu for the battery.

But replacing a battery can be expensive: Apple wants \$80 to do it in a store. There's no charge if you paid upfront for AppleCare Plus coverage and have a battery Apple thinks warrants replacing.

You can buy a new iPhone 6 battery for as little as \$20, if you're willing to do surgery on your phone. (Warning: it's not easy.) Why not design phones in a modular way, so owners could just slide in new batteries?

As recently as 2014, Samsung's flagship Galaxy S5 phone came with an easily swappable battery. That style went out of favour as phone makers moved toward thinner, water-resistant, and more durable designs.

NOVO — Pearl

Tiger Zinda Hai (2D/Hindi) 10:00am, 1:30, 5:00, 8:30pm & 12:00midnight
Jumanji: Welcome To The Jungle (Action) 2D 10:30am, 12:15, 12:45, 3:00, 4:45, 5:15, 7:00, 7:30, 9:15, 9:45, 11:30pm & 12:00midnight 3D 10:00am & 2:30pm
The Paddington 2 (2D/Animation) 10:15am, 2:45, 7:15 & 11:45pm
Coco (2D/Animation) 12:30, 5:00 & 9:30pm
Shantet Hamza (2D/Arabic) 10:00am, 2:00, 6:00 & 10:00pm
Father Figures (2D/Comedy) 10:00am, 12:15, 2:30, 4:45, 7:00, 9:15 & 11:30pm
Star Wars: The Last Jedi 2 (2D/Action) 11:30am, 2:30, 5:30, 8:30 & 11:30pm
Ferdinand (2D/Animation) 10:15am, 12:30, 2:45, 5:00, 7:15, 9:30 & 11:45pm
Star Wars: The Last Jedi 2 (2D IMAX/Animation) 10:30am, 1:30, 4:30, 7:30 & 10:30pm
Jumanji: Welcome To The Jungle (2D/Action) 12:00noon, 2:45, 5:30, 8:15 & 11:00pm

MALL

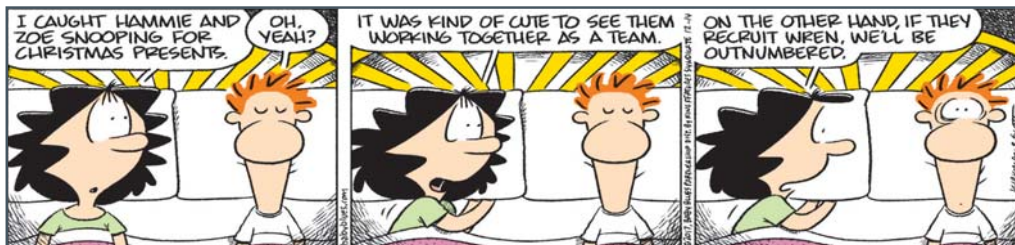
Tiger Zinda Hai (2D/Hindi) 2:00, 5:00, 8:00 & 11:00pm
Ferdinand (2D/Animation) 2:15 & 6:00pm
Jumanji: Welcome To The Jungle (2D/Animation) 4:00, 8:00 & 11:30pm
MCA (2D/Telugu) 2:00pm
Father Figures (2D/Comedy) 4:30pm
Rangreza (2D/Comedy) 6:30pm
Shantet Hamza (2D/Arabic) 10:00pm
Vimanam (2D/Malayalam) 9:30pm **Velaikkaran (Tamil)** 11:30pm

LANDMARK

Tiger Zinda Hai (2D/Hindi) 2:15, 5:00, 8:00 & 11:00pm
Ferdinand (2D/Animation) 2:15 & 4:00pm
MCA (2D/Telugu) 2:15pm
Vimanam (2D/Malayalam) 8:45pm
Jumanji: Welcome To The Jungle (2D/Animation) 6:00, 8:00 & 11:30pm
Rangreza (2D/Comedy) 4:45pm
Shantet Hamza (2D/Arabic) 10:00pm
Sweet Virginia (2D/Drama) 7:15pm **Velaikkaran (Tamil)** 11:15pm

Note: Programme is subject to change without prior notice.

BABY BLUES



HAGAR THE HORRIBLE



ROYAL PLAZA

Ferdinand (2D/Animation) 2:00 & 4:00pm
Tiger Zinda Hai (2D/Hindi) 2:30, 5:30, 8:30 & 11:15pm
Hello (Telugu) 4:45pm **Shantet Hamza (2D/Arabic)** 6:00pm
Jumanji: Welcome To The Jungle (2D/Animation) 2:30pm
Sweet Virginia (2D/Drama) 9:45pm
Father Figures (2D/Comedy) 11:30pm
Sakka Podu Posu Raja (2D/Tamil) 11:30pm

ASIAN TOWN

Vimanam (Malayalam) 7:00, 8:45 & 10:00pm
Velaikkaran (Tamil) 6:30pm **MCA (Telugu)** 6:00pm
Sakka Podu Posu Raja (Tamil) 9:30pm
Tiger Zinda Hai (Hindi) 7:00 & 10:15pm

AL KHOR

Ferdinand (2D/Animation) 10:30am, 3:00 & 8:45pm
Jumanji (2D/Animation) 12:45, 6:15 & 11:45pm **Velaikkaran (Tamil)** 11:45am, 3:15, 5:30, 8:45 & 11:15pm **Tiger Zinda Hai (2D/Hindi)** 1:00, 4:15, 7:30 & 10:45pm

ROXY

Ferdinand (2D/Animation) 10:30am, 12:50, 3:10 & 5:30pm
Tiger Zinda Hai (Hindi) 10:30am, 1:45, 4:10, 5:00, 8:15, 10:20 & 11:30pm **MCA (Telugu)** 10:30am, 1:20 & 9:30pm
Jumanji: Welcome To The Jungle (Animation) 10:30am, 1:00, 3:30, 6:00, 8:30 & 11:00pm **Star Wars: The Last Jedi (Action)** 7:50 & 10:50pm



Upon learning that their mother has been lying to them for years about their allegedly deceased father, two fraternal twin brothers hit the road in order to find him.

VILLAGGIO & CITY CENTER



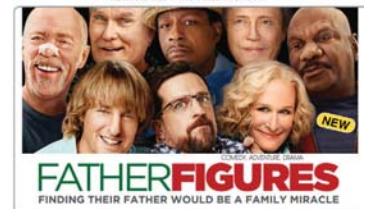
GULF MALL: 11:15 AM + 1:45 + 4:15 + 6:45 + 9:15 + 11:45 PM
 GULF MALL 20: 12:45 + 3:15 + 5:45 + 8:15 + 10:45 PM
 VILLAGGIO: 11:30 AM + 2:00 + 4:30 + 7:00 + 9:30 + 12:00 MN
 VILLAGGIO 3D: 10:30 AM + 1:00 + 3:30 + 6:00 + 8:30 + 11:00 PM
 CITY CENTRE: 10:30 AM + 1:30 + 4:00 + 6:30 + 9:00 + 11:30 PM
 CITY CENTRE 3D: 12:30 + 3:00 + 5:30 + 8:00 + 10:30 PM
 AL KHOR: 10:30 AM + 3:00 + 8:45 PM



GULF MALL: 11:30 AM + 1:30 + 4:00 + 6:30 + 9:00 + 11:30 PM
 GULF MALL VIP: 10:30 AM + 1:00 + 3:30 + 6:00 + 8:30 + 11:00 PM
 VILLAGGIO: 11:15 AM + 1:45 + 4:15 + 6:45 + 9:15 + 11:45 PM + (1:00 AM THURS/FRI)
 CITY CENTRE: 11:30 AM + 2:00 + 4:30 + 7:00 + 9:30 + 12:00 MN + (1:00 AM THURS/FRI)
 CITY CENTRE VIP: 10:30 AM + 1:00 + 3:30 + 6:00 + 8:30 + 11:00 PM
 AL KHOR: 12:45 + 6:15 + 11:45 PM



GULF MALL: 1:15 + 4:30 + 7:45 + 11:00 PM
 GULF MALL VIP: 10:30 AM + 1:00 + 3:30 + 6:00 + 8:30 + 11:00 PM
 VILLAGGIO: 10:30 AM + 1:45 + 5:00 + 8:15 + 11:30 PM
 CITY CENTRE: 10:45 AM + 2:00 + 5:15 + 8:30 + 11:45 PM + (12:45 MN THURS/FRI)
 AL KHOR: 1:00 + 4:15 + 7:30 + 10:45 PM



GULF MALL: 11:30 AM + 2:00 + 4:30 + 7:00 + 9:30 + 12:00 MN
 VILLAGGIO: 11:00 AM + 1:30 + 4:00 + 6:30 + 9:00 + 11:30 PM
 CITY CENTRE: 10:45 AM + 1:15 + 3:45 + 6:15 + 8:45 + 11:15 PM



GULF MALL: 11:00 AM + 1:00 + 3:00 + 5:00 + 7:00 + 9:00 + 11:00 PM
 VILLAGGIO: 11:00 AM + 1:00 + 3:00 + 5:00 + 7:00 + 9:00 + 11:00 PM
 CITY CENTRE: 10:45 AM + 12:45 + 2:45 + 4:45 + 6:45 + 8:45 + 10:45 PM
 CITY CENTRE: 11:00 AM + 1:00 + 3:00 + 5:00 + 7:00 + 9:00 + 11:00 PM



CITY CENTRE: 12:45 + 3:30 + 6:15 + 9:00 + 11:45 PM

CROSSWORD

ACROSS

- 1 Mystique
5 Muppet master
8 Ordered
12 Boast
13 Exist
14 "East of Eden"
15 Bread sellers
17 Poker variety
18 Kagan of the Supreme Court
19 Fall flowers
21 Goatee's spot
24 That girl
25 Rage
28 Florida county
30 "— a Wonderful Life"
33 British verb ending
34 Judicial garb
35 Leading lady?
36 "Mazel —"
37 Medicinal plant

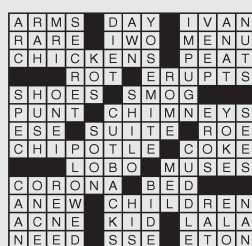
DOWN

- 38 "Hey!"
39 Shade tree
41 Scottish hillside
43 To a greater extent
46 Indian metropolis
50 Actress Falco
51 Napa Valley
54 Calendar row
55 Singer Rawls
56 Dutch cheese
57 Back talk
58 Hero sandwich
59 Specks

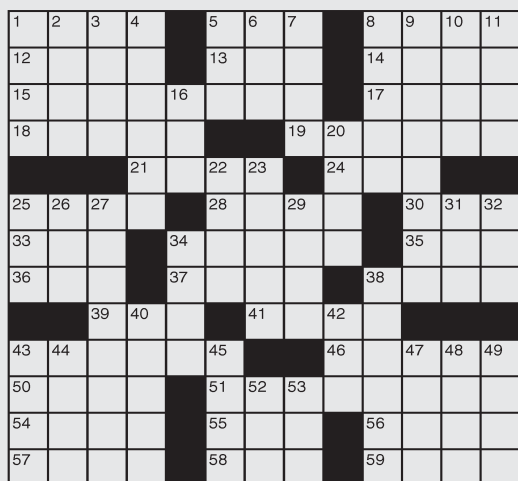
DOWN

- 1 French cleric
2 Russian river
3 Croupier's tool
4 Bureau
5 — alai
6 Hot temper
7 Butte's kin
8 Butter up the turkey
9 Blood lines
10 Gloomy
11 Goals
16 Fan's cry
20 "— a Lady"
22 Pedestal occupant
23 Mogul
25 In shape
26 Gls' entertainers
27 Daydreams
29 Antelope's playmate
31 Big-screen buys
32 Fixed
34 Runs (into)
38 Gazed
40 Vichyssoise
42 Sports drink
43 Kitten calls
44 Classic theaters
45 They give a hoot
47 Chic beach resort
48 Miami team
49 Doctrines
52 Debtor's letters
53 Gist

Solution time: 23 mins.



Yesterday's answer 12-20

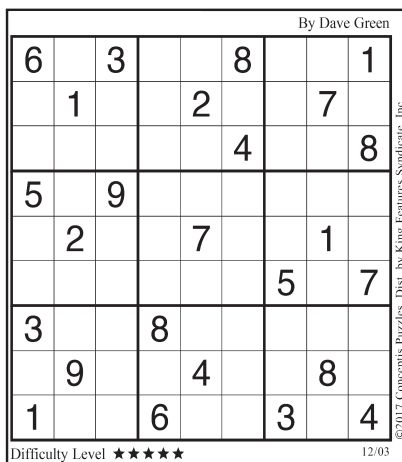


King Features Syndicate, Inc.

12-20 CRYPTOQUIP

AZYXMQZ G IXCR XKK BE
HN IXQUZW YKBRUZQ RB AZ
EKMEEN HBOZ RUXC NBM WB,
G MQZ QBERZCZO BERZCZO.
Yesterday's Cryptoquip: AFTER THE IRISHMAN
HAD FINISHED HIS SUCCESSFUL DIET OF
SEVERAL MONTHS, THE CELT FELT SVELTE.
Today's Cryptoquip Clue: E equals F

CONCEPTIS SUDOKU

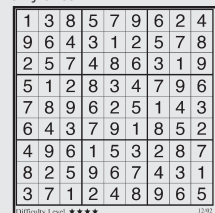


Difficulty Level ★★★★★

By Dave Green

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Conceptis Sudoku: Conceptis Sudoku is a number-placing puzzle based on a 9×9 grid. The object is to place the numbers 1 to 9 in the empty squares so that each row, each column and each 3×3 box contains the same number only once.



Yesterday's answer

ALL IN THE MIND



ABORIGINE, ADELAIDE, AUSTRALIA, AYERS ROCK, BLUE MOUNTAINS, BONDI BEACH, BOOMERANG, BRISBANE, CAIRNS, CANBERRA, DARLING, DARWIN, DIDGERIDOO, GREAT BARRIER REEF, HOBART, KANGAROO, KOALA BEAR, MELBOURNE, MURRAY, NEW SOUTH WALES, NORTHERN TERRITORY, PERTH, PLATYPUS, QUEENSLAND, SOUTH AUSTRALIA, SYDNEY, TASMANIA, ULURU, VICTORIA, WALLABY, YARRA, WESTERN AUSTRALIA.



08:00 News	13:10 Alaska: The Last Frontier	13:50 Wildest Africa	13:00 Bunk'd
08:30 101 East	14:40 Gold Divers	14:45 Cats 101	15:05 Miraculous Tales Of Ladybug And Cat Noir
09:00 Once Upon a Time in Punchbowl	15:25 Misfit Garage	15:40 Islands Of Indonesia	15:30 Bizaardvark
10:30 Inside Story	16:10 Street Outlaws	16:35 Untamed & Uncut	16:45 Liv And Maddie
11:30 UpFront	17:00 How Do They Do It?	17:30 Treehouse Masters	17:10 Twas The Night
12:30 Witness	17:50 Extreme Collectors	18:25 Monsters Inside Me	18:40 Jessie's Aloha...
13:00 NEWSHOUR	18:20 Container Wars	19:20 Alaska Monsters	20:45 Good Luck Charlie: The Road Trip
14:00 News	18:50 Deadliest Catch	20:15 Treehouse Masters	22:05 Zhuzhus
14:30 Inside Story	21:00 Gold Rush	21:10 Tanked	22:15 Lolirock
15:00 Sports Doping: Endless Chase	21:50 Gold Divers	22:05 When Turkeys Attack	22:40 Evermoor Chronicles
16:00 NEWSHOUR	22:40 Cooper's Treasure: The Hunt	23:00 Monsters Inside Me	23:05 Rolling With The Ronks
17:00 News	23:30 Misfit Garage	23:55 Wildest Islands Of Indonesia	23:20 Miraculous Tales Of Ladybug And Cat Noir
17:30 Talk to Al Jazeera			
18:00 Newsgrid			
19:30 Counting the Cost			
20:30 Inside Story			
21:00 NEWSHOUR			
22:00 News			
22:30 The Stream			
23:00 Iraq: A Deadly Deception			



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INSPECTION OF

LIFTING MACHINES (APPLIANCES)

- ALL CRANES
(MOBILE CRANE, TOWER CRANE, EOT)
- CHAIN BLOCK AND LEVER HOIST
- DUMPER TRUCK
- BEAM TROLLEY
- TELEHANDLER / FORKLIFT

LIFTING ACCESSORIES (GEARS)

- SHACKLE
- WEBBING SLING
- WIRE ROPE
- SAFETY HARNESS
- EYE BOLT

LIFTING EQUIPMENT INSPECTION

ENSURE EQUIPMENT SAFETY AND
RELIABILITY OF YOUR EQUIPMENT AND
COMPLIANCE WITH STATUTORY
REQUIREMENTS

OPERATOR ASSESSMENT

UNBIASED OPERATOR ASSESSMENT FOR
HEAVY AND LIGHT MACHINERY
OPERATORS

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