Abu Issa Holding opens first Lipault Paris store in Doha

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WEAVING THE FILIGREE

P | 4-5
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Students celebrate Reading Month at Gulf English School

In an effort to promote reading, Gulf English School (GES) is celebrating “Read All Over the World (RAOTW)” not for just one day, but for the entire month.

GES kicked off RAOTW month with classroom doors around the school being decorated according to a favourite book or author in that class.

The judges had a very difficult task of choosing the best decorated door. The best class in Juniors is being awarded with a party at a golden time.

Tanya Landman, a children’s book author, spent an entire day with toddlers, juniors and secondary school students of GES.

In toddlers and juniors, each class picked a story and the country it is from.

Parents were also invited to come to school and join in the fun by reading with their children during the Reading Tea Party.

Each class decorated a table with links to the country and story and with the food on.

Students also took part enthusiastically in the whole school reading snake programme, where they sat on the floor, formed a queue like a snake and took turns to read.

“This initiative is between all three sections of the school. This meaningful program encourages students to read and as we all know, literacy is vital to student learning, growth and success,” said Emma Mcginty, the event organiser.

The Dress up day for Secondary held on October 18, where students and staff dress up as a book character and stage a parade of their costumes.

There were also contests for the children who have read for the most minutes over the million minute challenge (calculated for the whole of book month), and extreme reading prizes for best pictures and designing the front cover of the GES Book of recipes.

The event was witnessed by 1200 students and participants.

It focused on teamwork and collective effort to encourage kids in kindergarten through to grade ten; the first week recorded a reading time of 124,522 minutes.

This month-long activity provides opportunities to explore reading in whole new ways aimed at motivating students to read while having a bit of fun in the process.

QMASS pays tribute to Dr Harris

Dr V C Harris, Director of School of Letters MG University, who passed away in an accident in Kerala is remembered at a condolence gathering organised by QMASS.

Hailing from the old French territory Mahe, Harris had spend his professional life in Calicut, Trivandrum and Kottayam involving in almost all the socio-cultural activities of the country.

Harris apart from his usual teaching profession was involved in film making and film festivals, translating, writing, theatrical performance and literary criticism.

He worked for Kerala Lalit Kala Academy and also worked for the Malayalam division of Kendra Sahithya Academy.

At the condolence meeting, President of the forum Lilar Parambath welcomed the gathering who assembled at Indian Cultural Center (ICC) by observing the ceremonial silence while Manmohan Mambally, Ashik Mahe, Shuhaib Kunhikkandy, Mubarak Abdul ahad, Rijal Kidaran, Faisal Chalakkara, Shoukath, Rizwi, Rafeek from Mahe, Pradosh (Adiyalam Qatar), Rizwan spoke on the occasion. The key note speaker Ansar T.K remembered Harris as “a real human being who led a simple life unconditional to all conventional frame works”. Thaju Mamas said vote of thanks to all the attendees and ICC officials.
With strong yet delicate hands, Daniel Alfonso Garrido masterfully manipulates fragile threads of gold to craft fine jewellery, perpetuating an ancient Arabic art handed down by generations of Colombian goldsmiths.

Lacy spindles of silver and gold have been used to make jewellery in the isolated northern Colombian town of Mompox since the time of the Spanish conquest.

Built on an island on the wide Magdalena river, the town’s colonial beauty inspired Gabriel Garcia Marquez, the Colombian magic-realist partly setting his “General in his Labyrinth” there. However, tourists make their way here — four hours upriver by boat, an hour’s droning by small aircraft — for the magic realism of handcrafted jewels.

“It’s an Arab tradition, and the Arabs taught it to the Spaniards who, when they conquered us, brought this art to America, and especially to Mompox,” the gray-haired Garrido said.

Here, at a counter in his workshop, the 53-year-old goldsmith creates jewels mostly inspired by nature, weaving filigree animals and flowers from precious metals as his father and grandfather did before him. ‘Art in our blood’

The skill has been handed down here through the generations, as is the case with several families across Mompox, and the town boasts 170 goldsmiths working in 13 jewelries, according to the Institute of Culture and Tourism of the Department of Bolivar (Iculture).

“We have goldsmithing in our blood,” said Garrido, the best known goldsmith here, with a hint of pride. The filigree graces the windows of the 23 jewelers of Mompox, a city founded in 1540 and listed as a World Heritage Site by Unesco in 1995 for its traditions and colonial style.

Its relatively isolated location far from the densely populated Caribbean coast, 250km away, has helped Mompox preserve its culture over the years and become a jewel of Colombian architecture.

“I love the drawing of their filigree pieces,” said Viviana Devia, 42, a visitor from the capital Bogota. “When we go to the workshop, we realize the work that this represents and it has a real value.”
The “Tito” workshop is classically styled with a patio blending wooden beams and wrought iron, reminiscent of an era when the conquistador’s gold was first hauled into the town. The share to be shipped back to the Spanish crown was then calculated in the river port of Mompox.

Although its goldsmiths are world famous, Mompox is not located in a gold mining area. The locals got their skills with precious metals from its importance as a coin-minting center.

**Tradition and patience**

“Our added value is the tradition, the time, the fragility in our hands, the patience we have to put in,” said Garrido.

“Because if a silversmith is not patient, it does not work.”

A piece of filigree jewelry can sell here at anything up to several hundred dollars, and Mompox “yields a total of close to $867,000 a year to the 23 jeweler workshops here,” Iculture director Lucy Espinosa Diaz said.

The creation of a filigree piece takes anywhere between half a day and two weeks, depending on the size and complexity of the design, says Jaime Florez, 27.

After first defining the style of the bracelet he wanted to create, and then calculating its weight, he melted a chunk of silver and started at dawn to craft a bracelet that he hoped to finish before sunset.

In Mompox, aloof from the tourist hordes, the blows of a hammer mingle with the noise of the silversmith’s welding, while the great wide waters of the Magdalena murmur in the distance.
Abu Issa Holding opens first Lipault Paris store in Doha

Abu Issa Holding celebrated the launching of Lipault Paris - an Internationally renowned travel and lifestyle brand, first flagship store in Doha Festival City - at a lavish ceremony that was attended by Qatar’s socialites and Lipault enthusiasts.

Lipault Paris combines modern design and ergonomic functionality into a product that is fashionable and remarkably lightweight yet still durable.

Lipault’s collection of brightly-coloured, lightweight trolleys and wheeled duffels have received great acclaim throughout Europe and can be found in Europe’s finest department stores including Galleries Lafayette, Au Printemps, and Selfridges.

Lipault Paris can be found in top specialty luggage and department stores throughout the US and Canada.

Lipault’s line of luggage and travel bags is designed with both fashion and function in mind. Its luggage is both dependable and stylish.

Lipault’s hard-side collection is also color-matched to their soft-side collection so you can match hard-side pieces with soft-side pieces.

Lipault Paris has also recently launched a collection of Qatari inspired leather stickers to be used in personalising your bags, and luggage.

“The initiative behind launch the Qatari leather stickers collection was to show solidarity with this great country that we have the privilege of residing in.” stated Maya Farahat, Brand buyer – Abu Issa Holding.

Adagio Premium ApartHotel hosts ‘Screen for life’ event

Adagio Premium ApartHotel West Bay hosted the Primary Health Care Corporation (PHCC) National Breast and Bowel Cancer Program’s ‘Screen for Life’ in an event to raise awareness about the importance of early detection through screening for all ladies aged 45 and above.

The ceremony was held on October 18 at Al Dirwandi restaurant located at the hotel.

The General Manager of the hotel, Jules-Henri Edouard said that: “We are very proud to support such a cause and to collaborate with ‘Screen for life’ Program to communicate with people and raise awareness about the disease.”

Dr Shaikha Abu Shaikha, Cancer Program Manager at PHCC commented:

“Year after year, we are noticing an increase in the number of corporate organisations who are collaborating with our programme to expand awareness message about the disease and importance of early detection and we are very happy with the collaboration with Adagio this year.”

This is not the first time that the Adagio Premium ApartHotel sponsors or hosts such events, it has previously contributed in many different initiatives organised by local and international organisations such as Red Crescent association and Qatar Charity.

Adagio Premium ApartHotel is a branch of the French group “Accor Hotels”, the first apartment hotel under this group in the country, and the Group intends to open nearly ten hotels in Qatar by the end of 2020, in parallel with the distinctive expansion in the Gulf region more than 70 Hotel.

Adagio Premium West Bay Hotel has 129 units of 80 apartments and 49 studios, featuring all modern facilities and architecture where the apartments and studios are spacious to guarantee the comfort of the guests.
BK Sports launches programmes for young aspiring athletes

Irfan Bukhari
The Peninsula

Bricklyn Sports Academy (BK Sports) and partners successfully held a Community Open House Event on October 14 at the English Modern School, Doha.

The event, which welcomed over 600 visitors, aimed at bringing people from all backgrounds together to try an array of sports in a safe and fun environment. The entire BK Sports Team were on hand to deliver tryouts in a variety of sports activities, including football, basketball, cricket, rollerblading, taekwondo, Brazilian jiu-jitsu, and swimming.

There were setups for Monkey-nastix, and Bricklynlego and robotics workshops, aside from family entertainments with inflatables, face-painting, and carnival-style games and treats. All of it was offered free-of-charge to the event’s enthusiastic attendees.

BK Sports is a newly formed sports-provider determined to do things a little differently. Each sport and education project has been specifically designed to ensure that there is something on offer for the whole family. Whether it is playing in a competitive league, or sampling a sport to create new friends or explore a budding interest, BK Sports and partners have it covered.

BK Sports continues to stay ahead of the game and think creatively for the community’s needs. Its unique offers, reflecting its ability to identify the unfulfilled needs in Qatar’s diverse community, include the launch of Doha’s first-ever female-only sports academy and the offer of no-strings-attached, free admission for children with Special Educational Needs (SEN).

Jamie Blood, Managing Director of BK Sports Academy, said: “We are extremely proud of both the staff and the participants for making our first Open House event such a huge success. We aimed at bringing people together from all over Doha to sample what we offer and meet our staff. We are extremely fortunate to have an owner, Sheikha Meriam Khalid Mohamed Thani Al Thani, who shares our vision in creating a tighter community through the power of sport and education.”

Shifana Sheriffdeen, Head of Operations of BK Sports Academy, said: “It is amazing to be part of such a forward-thinking company, and I am very excited to be involved in the first-ever female academy to offer young girls the opportunities that never existed in my time. Even more, through creating free provision for children with Special Educational Needs and the rest of our incredible community initiatives, it is certainly an exciting time to be a member of the BK Sports Team.”

BK Sports works in collaboration with carefully selected, well-known, and reputable companies in Doha to ensure the highest standards of delivery and management of projects.
The viscous quality of aquafaba—the liquid we typically pour off from a can of chickpeas or other beans—proves to be a terrific emulsifier in this nondairy, non-nut-milk cheese that is a worthy substitute for mozzarella and other mild white cheeses.

You can use aquafaba from canned beans (chickpeas or garbanzo beans are the most commonly used, as the liquid has a fairly neutral flavor) or from homemade beans. When using homemade beans, remember that the aquafaba comes from the cooking, not soaking, liquid. You will need an instant-read thermometer.

Makes 2 1/2 cups

Make Ahead: The cheese needs to be refrigerated in an airtight container for at least 6 hours and up to 2 weeks.

Ingredients
- 3/4 cup aquafaba
- 4 teaspoons powdered agar-agar
- 1 1/2 teaspoons white or chickpea miso
- 1 tablespoon plus 1 1/2 teaspoons nutritional yeast
- 1 tablespoon tapioca starch
- 1 1/4 teaspoons sea salt
- 3/4 cup unsweetened plain soy milk or almond milk
- 3 tablespoons refined coconut oil, liquefied

1/2 cup plus 1 tablespoon unsweetened plain non-dairy yogurt

Steps
Stir together the aquafaba and powdered agar-agar in a medium saucepan; let sit for 3 minutes, to thicken. Combine the miso, nutritional yeast, tapioca starch and salt in a small container.

Combine 1/4 cup of the soy or almond milk with the coconut oil in a liquid measuring cup.

Heat the agar-agar mixture over medium heat, whisking thoroughly to incorporate. Once it begins to bubble, cook undisturbed for 1 minute. Then, while whisking vigorously, add the milk-oil mixture in a slow, steady stream.

Add the nutritional yeast mixture and whisk until smooth, then gradually whisk in the remaining 1/2 cup of milk, bringing the mixture back to bubbling. Cook for 5 minutes, until the cheese reaches a temperature of 195 degrees, stirring constantly to avoid scorching. Whisk in the yogurt and return the cheese to barely bubbling.

While the cheese is still hot, transfer it to a 2 1/2-cup heatproof container. Allow to cool to room temperature, then cover and refrigerate for at least 6 hours (or until firm). Store in an airtight container for up to 2 weeks.

Nutrition: Per 2-tablespoon serving: 25 calories, 0 g protein, 1 g carbohydrates, 3 g fat, 2 g saturated fat, 0 mg cholesterol, 160 mg sodium, 0 g dietary fiber, 0 g sugar.
The filling can be served over rice, etouffee-style, if desired.

6 to 12 servings (makes enough dough for 2 double-crust pies and enough filling for 2 pies)

**Make Ahead:** The dough needs to rest at room temperature for a total of 1 1/2 hours. It can be divided into quarters, wrapped individually and frozen for up to 6 months. Leftover filling can be refrigerated up to 3 days.

**Ingredients**

For the crust
- 4 cups sifted flour, plus more for rolling
- 2 teaspoons salt
- 4 heaping tablespoons vegetable shortening, plus more as needed
- 1 1/3 cups cold water, or more as needed

For the filling
- 16 tablespoons (2 sticks) unsalted butter, cut into pieces
- 1/2 cup flour
- 2 cloves garlic
- 1 medium onion, cut into small dice
- 2 bunches scallions, chopped (white and light-green parts, reserve and chop dark-green parts)
- 1 green bell pepper, seeded and cut into small dice
- 1 cup diced celery
- 3 tablespoons tomato sauce
- 3 cups water, or more as needed
- 3 pounds cooked, frozen/defrosted crawfish tails
- 2 tablespoons cornstarch mixed with just enough water to form a creamy consistency (slurry; optional)
- 1 bunch parsley, chopped

**Steps**

For the crust: Combine the flour and salt in a mixing bowl. Use a pastry cutter or two forks to cut in the 4 tablespoons of shortening. Gradually add the water to form a dough that holds together. Flour a work surface. Roll out the dough there into a large rectangle. Coat lightly with shortening, then sift a light dusting of flour over the shortening. Fold in the sides, one and then the other so that they touch each other at the center. Grease the new surfaces lightly with shortening and dust with sifted flour. Fold and rest the dough for 30 minutes. Roll out, fold, grease and dust with sifted flour two more times, with 30-minute rests in between each one. Divide the dough into 4 equal portions; wrap and freeze half of them. You’ll need two portions of dough for this pie.

For the filling: Melt the butter in a large saute pan over medium heat. Stir in the flour; cook long enough for it to lightly brown (this is a roux). Add the garlic, onion, chopped scallions, green bell pepper, celery and tomato sauce. Season well with salt, black pepper and a pinch of cayenne pepper. Cover and cook for about 1 hour, stirring frequently to keep the vegetables from sticking. Add the water and cook, covered, for several hours. If the mixture thickens too much, add more water; the mixture should be creamy and thick. Stir in the crawfish tails; cook for 5 minutes, or just until tails are tender.

If mixture becomes thin, you can thicken it by stirring in the cornstarch slurry, if using, and cooking for a few extra minutes. Add the chopped, dark-green scallion tops and the parsley. Taste and season with more salt and/or black pepper, as needed. Let cool for a bit. Reserve half the filling for another use.

Preheat the oven to 350 degrees. Use a fork to dock several holes in the bottom pie dough crust. Flour the work surface again, as needed, and roll out the other portion of dough to an 11-inch round. Pour the remaining filling into bottom crust. Cover with the rolled-out top crust, crimping the edges to seal in a decorative fashion. Cut slits in the top crust. Place the pie on a baking sheet and bake (middle rack) for about 15 minutes. Reduce the temperature to 300 degrees; bake for 15 to 25 minutes or until golden brown.

Let cool for 10 minutes before cutting and serving.

**Nutrition:** Per serving (based on 6, using half the dough and half the filling): 440 calories, 22 g protein, 39 g carbohydrates, 21 g fat, 11 g saturated fat, 160 mg cholesterol, 550 mg sodium, 2 g dietary fiber, 1 g sugar.
Remember when we used to think that dietary fat was bad? We believed that “fat makes you fat,” but now know that obesity is more complex than just overeating a single nutrient. It’s amazing how much research now exists on the benefits of fat. It can help quell inflammation, assist with weight control and protect against heart disease, diabetes and cognitive decline.

But before you dive headfirst into a vat of lard, recognize that the type of fat you choose matters. Your best bets are foods that are high in monounsaturated and omega-3 polyunsaturated fats – especially when these foods replace items that are high in trans fat or sugar.

You can get more of these beneficial fats in your diet by adding fish, nuts, seeds, oil and avocado to your meals. Here are four of my favorite fat-rich foods:

Almonds
A one-ounce serving of almonds (¼ cup) has six grams of protein, 13 grams of “good” monounsaturated fat, and is a source of fiber, vitamin E and magnesium. Almonds are a perfect snack, especially when they replace less nutritious alternatives like chips or pastries. This was highlighted in a recent study published in the Journal of Nutrition.

In a randomized controlled trial, researchers compared adults who snacked daily on 1.5 ounces of almonds or one banana muffin (both snacks had the same number of calories).

“The group that snacked on almonds had lower LDL (bad) cholesterol levels, but elevated levels of good alpha-1 HDL cholesterol,” explains Penny Kris-Etherton, one of the researchers. Alpha-1 HDL is the form of cholesterol that’s known to be most protective against heart disease. So snack on a handful of almonds, or sprinkle them on salad, soup or yogurt.

Avocado
I’m head over heels for this uncouth, silky fruit (yup, technically it’s a very large berry). In addition to being high in fiber and monounsaturated fat, avocados also contain lutein, a plant pigment that provides their greenish-yellow hue.

In a recent study, Elizabeth Johnson and colleagues at Tufts University looked at how lutein in avocado can positively affect cognition in older adults. They compared adults aged 50+ whose diets included one avocado per day vs. a control group, and learned that avocado eaters had increased lutein levels, significantly improved memory and better problem-solving skills.

“Higher levels of lutein are related to better visual and cognitive function,” Johnson says.

And while there’s lutein in leafy greens too, it isn’t as well-absorbed by the body because greens contain little fat. “The monounsaturated fat in avocados increases absorption of fat-soluble lutein, and it positively influences lutein’s transport into tissue,” explains Johnson.

Add cubed avocado to salad or atop chili; blend it into soups and smoothies; or dip into some guacamole. Avocado oil is great too.

Olive oil
This liquid gold is a staple in most kitchens, and for good reason. Filled with monounsaturated fats, it’s recommended for heart health. In fact, consuming three tablespoons (about 50 ML) of olive oil per day has been shown to reduce the risk of developing heart disease by 37 percent.

It has also been linked to fighting inflammation, assisting with better cholesterol and blood pressure levels, and helping with weight maintenance (that’s right, folks, fat doesn’t make you fat).

Another perk: olive oil helps your body absorb the fat-soluble vitamins and antioxidants in vegetables, so it’s a perfect salad dressing ingredient.

Chia seeds
About 65 percent of the fat in chia seeds is an omega-3 fat called alpha linolenic acid (ALA). It’s an essential fat that we need to get from food because the body cannot make it. Chia is the highest food source of omega-3 fat.

Research shows that the omega-3 fats from fish have the strongest health benefit, but the plant-based ones have some potential too. ALA may protect the brain against strokes, and is associated with a reduced risk of heart disease. Studies on chia seeds show that they can help reduce blood pressure, control appetite and regulate blood sugar.

These interesting seeds soak up liquid to form a gel, so they’re a great addition to oatmeal, yogurt or pudding. They can be used as an egg replacer in baking, or to thicken soups and gravies.

In addition to their stellar health benefits, these fatty foods have another bonus – they enhance the flavor of your meals. Yep, fat carries flavor (dry toast, anyone? No?) and adds mouth feel. I love when something that tastes great is also good for you.

But remember, researchers use high amounts of fatty foods in their studies. You’re not part of a clinical trial and do not need to consume these amounts. If you add a whole avocado and three tablespoons of oil to your daily diet, you’ll get too many calories. So be practical. When you have salad, make the dressing with olive oil. Use avocado instead of butter on your sandwich. Snack on almonds rather than chips. Small changes add up to a healthier overall diet.
Priyanka Bose says ‘Lion’ got her noticed in Bollywood

IANS

A ctress Priyanka Bose (pictured) says “Lion” has paved the way for more diverse roles for her as well as helped the Indian film industry take note of her range as a performer.

The Garth Davis-directed “Lion”, which had bagged six nominations for the 89th Academy Awards and five nominations for the BAFTA awards, will premiere on Indian television on &Prive today.

Priyanka played the biological mother to the film’s central character Saroo.

Asked if “Lion” has given a push to her career, Priyanka said: “Primarily because of the team that got together... Garth Davis has by far been my first big director. It was also his first feature film, but obviously he is going to go around doing bigger projects. So, to put myself on the map, yes, ‘Lion’ has done that and a lot of people from the film industry here have taken notice of my work, and the range of my work.

“It’s not something so bankable where the forces come together, the right team comes together or the producers come together and it’s a fair shot like where it’s going to go... You can’t expect that... There are a lot of independent actors like me who just want to keep working and do different things. So, ‘Lion’, yes, in that sense, commercially has done well for me and in terms of my actor’s range, it’s done well for me.

“Everything else that I did before it was probably practice to that. I guess with ‘Lion’, I am extremely proud of what it’s done.”

“Lion” features child actor Sunny Pawar, Deepti Naval and Tanishtha Chatterjee. The real life tale is based in India and Australia, and is a poignant tale of a five-year-old boy Saroo who loses his way from home far away in Kolkata, later to be adopted by an Australian family.

‘Secret Superstar’ mints over Rs4 crore on opening day

B ollywood superstar Aamir Khan and Zaira Wasim star- rer “Secret Superstar” minted Rs 4.80 crore on Diwali, the makers said.

The Advait Chandan directorial, which released on Thursday, revolves around a teenager named Insiya (Zaira), who dreams of becoming a famous singer and how she changes her life and the lives of everyone around her.

Aamir is playing the quirky character of Shakti Kumaarr in the movie.

The film received a good start on Diwali and is garnering strong word of mouth, read a statement issued on behalf of the makers.

According to trade analyst Taran Adarsh, “Secret Superstar” released in 1,750 screens across India and in 1,090 screens overseas.

“Secret Superstar’. Thursday: Rs4.80 crore. Business should grow today (Friday),” Adarsh tweeted.

The film has been backed by Aamir and his wife Kiran Rao under their banner Aamir Khan Productions along with Zee Studios.

Film expert Komal Nahta tweeted: “Secret Superstar’ has super hit written all over it. Best Diwali gift to beleaguered film industry.”

SRK fulfils cancer patient’s wish

B ollywood superstar Shah Rukh Khan has sent a video message to a cancer patient named Aruna P K, who earlier expressed her desire to meet the actor over social media.

Shah Rukh got to know about Aruna’s wish through her children Akshat and Priyanka. He later took to social media to send a message to Aruna through his fan page.

“I’m made to understand through your son Akshat and daughter Priyanka that you are fighting with an illness. I want to say this that me, my whole family, all our friends whoever knows about you, we are praying for your wellness,” Shah Rukh said in the video.

According to Aruna’s official blog, she was diagnosed with third stage ovarian cancer in February 2011.

“She is a very strong lady Aruna, I know your gusto, your will, your happiness that you have shared with your loved ones. I can tell that you have the strength to fight this illness and with our prayers and your strength you will get well very soon.

“I just want to say that your children Akshat and Priyanka love you... they are really hoping you get well soon and I know their prayers will be answered,” Shah Rukh.

Talking about Aruna’s wish, Shah Rukh said: “You are in a state where meeting you is perhaps not a possibility. I know this for a fact, with the positivity that you carry around that you will get well soon and we will meet very soon.”
Bloomberg

The movie business may be in a world of trouble, but at the premiere of Walt Disney Co.’s next big superhero film “Thor: Ragnarok,” Bob Iger sounded every bit as confident as the Viking space god himself.

“With ‘Thor,’ ‘Coco’ and ‘Star Wars,’ I like our hand,” Disney’s 66-year-old chief executive officer said, ticking off his next three releases. “I don’t think one summer or one year tells us anything, other than you have to always be working at making great films.”

After the worst summer in a decade, U.S. ticket sales are down 5% this year. And the big disappointments have been the types of films Hollywood has focused on: revivals and sequels like “The Mummy” and “Transformers 5,” along with Disney’s own “Pirates of the Caribbean” and “Cars 3.” By buying Pixar, Marvel Entertainment and Lucasfilm for $15bn over the past decade, Iger has staked more than anyone on turning familiar brands and characters into cinematic money machines.

Despite the doom and gloom in Tinseltown, it’s possible Disney’s next three movies will outdraw the company’s late 2016 releases, led by the latest Lucasfilm installment, “Star Wars: The Last Jedi,” which hits theaters on December 15. There’s even a chance Disney’s results, along with other potential fall hits like Warner Bros.’ “Justice League,” help theaters match their 2016 ticket revenue.

Eric Wold, an analyst with B. Riley & Co. in San Francisco, figures the domestic box office will finish 1 percent below last year’s record $11.38bn. A few surprises to the upside could give a boost to beleaguered theater stocks like AMC Entertainment Holdings Inc. and Regal Entertainment Group, the largest exhibitors. They’re down 59% and 22% this year through Tuesday, respectively.

“Disney is driving the fourth quarter and the year, as they have been doing consistently,” Wold said. “Depending on how strong those movies do, you could have a record 2017.”

Disney declined 0.4% to $97.94 at 10:29am in New York. The stock had fallen 5.6% this year through Tuesday.

“Ragnarok,” the third Disney movie based on the hammer-throwing Norse deity, is projected to take in $105m its opening weekend and $269m through its domestic run, according to estimates from BoxOfficePro.com.

That’s enough to rank in the top 10 this year. It will be released on November 3.

Marvel, which was acquired by Disney for about $4bn in 2009, is off coming a string of hits, including two “Guardians of the Galaxy” films and last year’s “Captain America: Civil War.”

The company has three pictures based on Marvel comics characters scheduled for next year. Keeping all of these superhero movies fresh is something Disney executives talk about “all the time,” Iger said. The key is new stories, new characters and new places for the heroes to go.

“We’re fortunate with Marvel we have so many characters to mine, so we’re revisiting old ones and meeting new ones,” Iger said. “In most cases where you have a movie that doesn’t work, it’s a failure of the creative process.”

The company is confident the new “Thor” will outdraw its predecessors, according to Alan Horn, chairman of the Walt Disney Studios. In part because of fewer releases this year, the entertainment giant’s domestic box-office sales are down about 35% according to researcher Box Office Mojo.

The 2013 release “Thor: The Dark World,” produced for about $170m, collected $206.4m in domestic ticket revenue and $644.6m globally. The new “Thor” has elements of “Star Wars,” “The Hunger Games” and even “Ben-Hur,” as the title character, played by Chris Hemsworth, battles his old ally Hulk in a gladiator arena. Tom Hiddleston returns as Thor’s evil brother Loki, and Benedict Cumberbatch makes an appearance as Doctor Strange. There are also new roles, like Cate Blanchett as Thor’s even more evil sister, Hela, goddess of Death, and Jeff Goldblum as a villainous ringmaster.

Changes in tone are also important in keeping films fresh, Iger said. Perhaps taking a cue from 21st Century Fox Inc.’s irreverent superhero hit “Deadpool,” the latest Thor comes off as a comedian.

“There’s a lot of humor in this film,” Iger said. “There’s a lot of heart in it, too.”
Jet-makers preparing for a world with pilotless air taxis

The Washington Post

Years after Detroit’s auto companies joined the race to develop self-driving cars, the world’s biggest plane-makers now say they see a coming revolution in autonomous, on-demand flight.

Chicago-based aerospace manufacturer Boeing has been stepping up its investment in the technologies that enable autonomous flight in recent months.

In April, the company backed Washington State-based Zunum Aero, which develops hybrid-electric engines meant to make short-haul flights more cost-efficient. Then on October 5, the company announced its intention to buy Virginia-based Aurora Flight Sciences, a defence contractor that makes experimental fan-powered and solar-powered drones.

And now, it invested an undisclosed amount of money in a company called Near Earth Autonomy, a Pittsburgh-based robotics firm that spun out of Carnegie Mellon University’s well-known robotics department.

The goal, Boeing’s technology executives say, is to assemble a portfolio of robotic flight technologies that could apply to a range of different plane models: the robotic eyes, ears and organs that would theoretically allow a fully self-piloted robot plane to navigate, react and land without a pilot.

“We believe these are potentially disruptive technology enablers that could change the future of aviation,” said Steve Nordlund, vice president at HorizonX, a venture investment arm of Boeing.

There are no immediate plans to replace commercial pilots with computers. But industry experts say the technology enabling fully-autonomous flight is already here.

Near Earth Autonomy, the latest addition to Boeing’s portfolio, was an early innovator in the space. Founder Sanjiv Singh, a professor at Carnegie Mellon University’s robotics institute, says he got his start researching autonomous dump trucks and lawn mowers for industrial organisations such as Caterpillar.

That led to some work with the Defense Advanced Research Projects Agency (DARPA), the Pentagon’s advanced development agency, among other defense contracts.

The company says it partnered with the US Army in 2010 to carry out a simulated casualty rescue mission - essentially recovering a body in contested territory.

Singh and his colleagues, who now number about 50, spun those defense contracts out of Carnegie Mellon in 2012 and set Near Earth Autonomy as a stand-alone company.

The partnership with Boeing “gives us the resources to mature our technologies so they can grow widely,” Singh said. The companies did not disclose the size or terms of the investment, but Boeing’s venture arm usually makes investments in $10m to $20m chunks.

Singh says his researchers have developed self-piloting surveillance drones that can navigate underground passageways, something he wants to sell to mining companies. The company is trying to find a way for its autonomous planes to be able to navigate without the help of GPS satellites, a capability that could make self-piloting aircraft less susceptible to hacks.

Boeing and Near Earth Autonomy said in their official release that they plan to partner on “urban mobility” projects moving forward, which Singh compared to an experimental flying taxi initiative that Uber is working on.

“But we are at the nascent end of aviation becoming democratized,” Singh said. “Maybe it’s not the case that we’re at the Jetsons era, but we could see kind of a transition to that in the near future.”

Google offers bug bounty to clean up mobile apps

Reuters

Google is offering security experts a bounty to identify Android app flaws as the Alphabet Inc unit seeks to wipe out bugs from its Google Play store.

Each flaw will score at least $1,000 under the programme announced to back up automated checks that have failed to block malware and other problems that security experts say infect the 8-year-old app store far more than Apple Inc’s rival App Store.

Google will partner with HackerOne, a bug bounty programme management website, to target a list of apps and flaws such as those that allow a hacker to redirect a user to a phishing website or infect a gadget with a virus.

Software scans cannot match a person’s ability to discover “a truly creative hack,” Vineet Buch, director of product management for Google Play Apps and Games, said.

The Google Play Security Reward Program effectively sponsors research into software created by other companies. Bug bounties by Microsoft Corp, Apple and Alphabet have been awarded only for tracing flaws in their own software.

“We don’t just care about our own apps, but rather the overall health of the ecosystem,” Buch said. “It’s like offering a reward for a missing person even if you don’t know who the missing person is personally.”

Google’s bug bounty program for its Android mobile operating system, launched in June 2015, doled out $1.5m for hundreds of vulnerability reports over its first two years.
Mother (2D/Drama) 10:30am, 1:00, 6:00, 8:30 & 11:00pm
Geostorm (2D/Thriller) 11:00am, 1:30, 2:30, 4:00, 6:00, 7:20, 8:45, 9:40, 11:30 & 12:00 midnight
Monster Family (2D/Animation) 3D 10:00am, 2:00pm 2D 12:00noon, 4:00, 6:00 & 8:00pm One Last Heist (2D/Crime) 10:00pm & 12:00 midnight
Renegades (2D/Action) 10:00am, 12:00noon, 2:00, 4:00, 6:00, 8:00, 10:00am & 12:00 midnight
The Foreigner (2D/Action) 10:00am, 12:15, 2:30, 4:45, 7:00, 9:15 & 11:30pm
The Son Of Bigfoot (2D/Animation) 10:00am, 1:45, 5:00, 8:15 & 11:30pm
Blade Runner 2049 (2D) 4:00, 7:15 & 10:30pm
Secret Superstar (2D/Action) 11:00am, 2:00, 5:00, 8:00 & 11:00pm
Golmaal Again (2D/Hindi) 10:30am, 1:00, 3:30, 8:45 & 11:30pm
Geostorm (3D IMAX/Thriller) 10:15am, 12:30, 2:45, 5:00, 7:15, 9:30 & 11:45pm
Mall
Monster Family (2D/Animation) 2:00, 3:45 & 5:30pm
Raja: The Great (Telugu) 2:00pm
Mersal (2D/Tamil) 2:30, 5:15 & 11:00pm
Secret Superstar (2D/Hindi) 4:45 & 8:15pm
Geostorm (2D/Action) 7:15 & 9:15pm  Mother (2D/Drama) 11:45pm
The Hatton Garden Job (One Last Heist) (2D/Action) 7:15pm
Golmaal Again (2D/Hindi) 9:00 & 11:15pm
Raja: The Great (Telugu) 2:15pm
Monster Family (2D/Animation) 2:15, 4:00 & 5:45pm
Secret Superstar (2D/Hindi) 2:15 & 6:45pm
The Hatton Garden Job (One Last Heist) (2D/Action) 3:00pm
Golmaal Again (2D/Hindi) 2:00 & 11:30pm
Geostorm (2D/Action) 10:30am, 1:00, 3:30, 8:45 & 11:15pm
GOLMAAL AGAIN (2D/Hindi)
11:45pm
Golmaal Again (2D/Hindi) 12:00noon, 3:10, 6:20, 9:30 & 12:40am
Geostorm (Thriller) 12:00noon, 2:20, 4:40, 7:00, 9:20 & 11:40pm
Mersal (2D/Tamil) 12:00noon, 3:20, 6:40 & 9:20 10:00am & 12:40am
Note: Programme is subject to change without prior notice.
**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.

Difficulty Level: 4 4 4 4 4

Yesterday’s answer

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1 7 5 6
2 3 9 8
5 9 7 8
6 4 2 1
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