



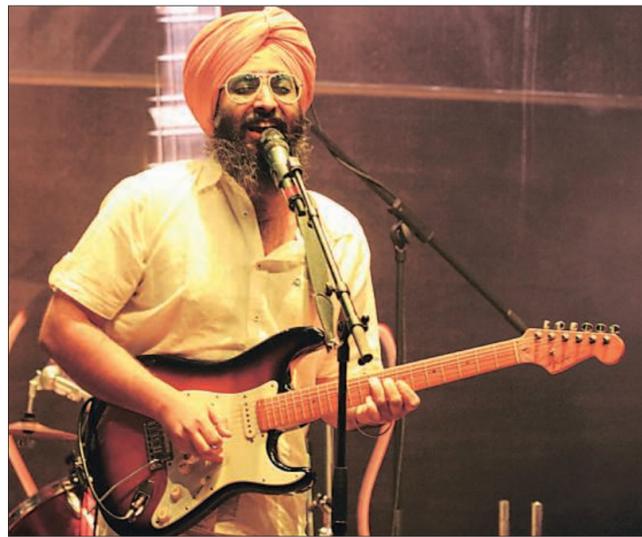
Upkar Utsav Upvan Samiti is organising a biggest ever Jain Mahotsav at the Sanskar Kendra, Paldi, in Ahmedabad, from Saturday, March 17 to Thursday, March 22. Various religious and cultural events have been planned during this period. Saturday evening's cultural events saw classical fusion vocal group Laher give a heart-rendering performance. Among other artists, who performed, were Purbayan Chatterjee on the sitar, Ravichandra Kulur on the flute, Jaychandra on the mridangam and Ratanbharti on the Hawaii guitar. JAVED PAJA



"CANVAS 2012", a painting exhibition based on the theme of imagination, has been put up by the students of Satyameva Jayate International School (SJIS). Anil Relia of Archer Art gallery and Hina Shah, founder of SJIS, had inaugurated the event on Saturday. 107 students from nursery to standard 10 have exhibited more than 200 paintings at the Lalit Kala Academy. The event will be open for public viewing from March 17 to March 19, 11 a.m. to 2 p.m.



Rabbi Returns



Sufi-rock musician Rabbi Shergill on his third album, the four-year-long gap in his musical career and Bollywood

SOMYA LAKHANI

IN 2004, a young Sikh gentleman, Rabbi Shergill, dressed in a plain kurta and words of Sufi saints pouring out of his mouth, took Indian music lovers by surprise. Shergill's music was rock, his playing of the guitar was smooth and nuanced, the lyrics were in Punjabi and his voice was soothing and stirring. The song that made the singer a na-

tionwide sensation was *Bulla ki jaana* based on a poem by the 18th century Sufi mystic, Bulleh Shah. It was a part of Shergill's 2004 debut album, *Rabbi*.

Now, in 2012, and two albums later (the second one, *Avengi Ja Nahin*, launched in 2008), Shergill is slowly getting back into the limelight with a new nine-song album, *III* (Universal Music), after a gap of four years.

"The album was ready two years

ago but I spent all the time looking for a suitable music label to release it. The mood in the music industry has been very anti-independent music," he says. After releasing *III* at Mumbai's Hard Rock Cafe on Wednesday and in Delhi last night, the Sufi-rock-pop singer is now ready to hoot the music videos in Rishikesh. The album stays true to Shergill's style and soul; just like his two previous albums, this too is a reflection of issues that are close to his heart. The first track, *Ganga*, for instance, refers to the river as an embodiment of womanhood. "The lyrics — *tu naahwe meri ganga ich / tu naahwe meri jamuna ich* — tell the woman to swim in the river and reclaim freedom," he explains. Another interesting number is *Cabaret Weimar* that equates the irony of the Germany of 1920s with that of 2012 India — cultural explosion coupled with political passivity. He has collaborated with Miami-based rapper J Nu for this song. *Aadhi kranti* is about how after the 2009 Mumbai attacks, there was supposed to be a momentous revolution but it fizzled out and became a half-revolution. For the track *Tu hi*, Shergill has got opera singer Christine Matovich on board. However, it's the last song of the album — *Eho hamara jeevna* — which defines Shergill, the rebel. "The song is about how I am incapable of compliance and just have to rebel," he adds. In 2007, Shergill stepped into Bollywood and composed music for Jimmy Shergill-starrer *Delhi Heights*, but he never picked up another film project after that. "I wake up in the morning with the thought that I have to do some great live acts. Bollywood doesn't fit into this as of now," he says.

SHANTANU DAVID

SALAD is to summer what soup is to winter. When the mercury rises and the appetite takes a beating, a salad meal is just the thing to keep one going. And while chefs the world over have been playing around with salad in their menus, it's actually during summers that this ubiquitous but unassuming course takes centre-stage. As Chef Shamsul Wahid of the Smoke House Deli says, "Salads act like a pick-me-up during summers. The high-moisture content of leaves and the lightness of ingredients make for a simple and nutritious meal."

The days of the plain garden salad are long over. Or at least the garden has way more than cucumbers and tomatoes now. Today, salads fuse together wild and seemingly disparate elements. Alice Helme, chef at the organic Greenhouse on the Ridge, says, "Salads are about a fusion of flavours. From using only micro-greens for new tastes to adding cheeses or nuts for texture, it's all about keeping it fresh and seasonal."

Salads are basically of two types: simple salads that have a single vegetable as a base and a couple of ingredients for garnishing; and compound salads that comprise multiple ingredients with dressings, and are usually protein or fruit-based. For summers, chefs caution against heavy cream-based dressings and recommend light vinaigrettes instead. "You can use flavoured vinegars — wine or fruit-based — or else make your own dressing with olive oil and vinegar," says Wahid. According to Tarun Kapoor, Chef at Zing, the Metropolitan Hotel, "Salads traditionally comprise four parts: base, body, dressing and garnish.

When you're tossing a salad at home, the golden rule is to keep it simple. Simply retain the body and the dressing for a quick and easy salad."

Helme says, "Watermelon is the 'it' fruit in summer and can be incorporated into salads in many ways. For example, in a watermelon and feta salad, the sweet juiciness of the watermelon is offset by the salty feta. It's wonderfully fresh."

Dressings and ingredients also depend on what course you want your salad as. Adds Wahid, "As a starter, a salad should be tangy with an element of sweetness so that it stimu-



Spotlight on the Salad



(Clockwise from left) Portions of oak ash chevre and grape salad; strawberry and arugula salad

lates the appetite. For example, we're doing a black carrot and raisin salad in a pineapple reduction."

As a main course, leaf lovers have a host of ingredients to choose from — both

greens, chicken remains the most popular choice though prawns and calamari are increasingly finding favour. Veggie purists can choose from a wide array — roots, shoots, fungi or fruits and dairy products.

Forget the plain garden types. As the mercury starts to soar, chefs in the city are playing around with greens to come up with many exquisite salads

with creamy goat cheese in a fresh green mixed salad. Pomegranates are a delight in salads as they lend colour and fresh burst.

SOMYA LAKHANI

IN the mid-90s, when cable TV was still trying to find its ground in India, many of us grew up watching a young, nature-loving Rusty become a 22-year-old struggling writer. Titled *Ek Tha Rusty*, the 26-episode show on Doordarshan (DD) was based on a number of short stories written by Ruskin Bond, which were directed by Shubhadarshini Singh. So, an entire generation grew up watching nine-year-old Rusty's bond with his father over trees, birds and mountains, to the time he spent lazing around with his granny in the hills to his running away from boarding school with Daljit and then befriending Bijju and Binya and finally, his return to India from London as a writer. Set in the '40s, the show had a mighty cast — theatre biggies Zohra Sehgal, Suhaila Kapoor, Raj Zutshi, Pearl Padamsee, Zarul Ahuja and Begum Para. More than a decade-and-a-half later, Rusty is set to return to the small screen as a handsome 32-year-old writer based in Mussoorie. Set in the '60s, *Ek Tha Rusty 2*, also being directed by Singh, picks up the show from where it had been left the last time and the viewers get to watch an adult Rusty, caught around tales of murder, jealousy, love, lust and adultery.

This time, it's a 52-episode show, which will be aired on DD National and DD World. "I've wanted to work on part two for a while now but it didn't work out for some reason or the other. Finally, DD commissioned it and I decided it was time for Rusty to grow up," Singh says over the



RAISING RUSTY



(Clockwise from top) Vipul Gupta with a child actor in a still from *Ek Tha Rusty 2*; Ruskin Bond's great-granddaughter Shrishti Bond; director Shubhadarshini Singh with the crew



Dukaan and Sisters' Bazaar in Landour.

The cast this time includes Vipul Gupta of *India Calling* fame, who plays Rusty, Ayub Khan as the naïve and bitter Inspector Keemat Lal, Rahul Batra as "the sensualist", Suhasini Mulay as Miss Bean, Priyanka Joshi as Rusty's love interest, Susheela, and the writer's great-granddaughter Shrishti Bond as Kamala. "It's a once-in-a-lifetime opportunity to play a semi-biographical character and I have read Ruskin Bond while growing up, so I

took it up," says Gupta. Singh took him to meet Bond at his house and it was there that he observed his body language. "How he sleeps on the left side of the bed, his subtle sense of humour and how he talks — I have tried imbibing all this," says Gupta. Singh adds, "When I told Ruskin about Vipul playing Rusty, he joked that he wasn't so handsome in his thirties."

It was Singh who picked 15-year-old Shrishti to play Kamala, Rusty's love interest, in the show. "My great-grandfather is very excited since I play his girlfriend in a way. I am also thrilled because I wanted to act and it's a dream-come-true to be part of an adaptation of his books," says a nervous Shrishti on the first day of the shoot in Mussoorie.

While the concept seems interesting and intriguing, one wonders how mature and adult content that is part of Bond's literature, will be adapted on screen, especially on Doordarshan. For instance, *The Sensualist* is a rather graphic story of a hermit who narrates his sexcapades sitting in a cave — from falling for Mulia, the servant, to lusting after Samkyukta, a cousin, and a love tale attached to a prostitute.