Open Air Art

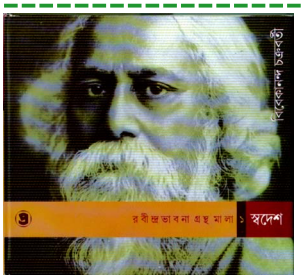
Open Air Art on a canvas of a length of 70 ft was put up at Fort William maidan recently for all to see. Amalan Banerjee, an artist, passed out from MSU, Vadodara alongwith a host of enthusiasts organised this programme. As many as 500 art lovers and wanderers came and touched the brush on canvas. This X-mas day was selected to create art awareness amongst thousands of people who had thronged to participate in Christmas Day celebrations.

This creation for the sake of art was spontaneous and impressive encompassing a broader range of imagination.

Max announces its End of Season Sale

Max announces its End of Season Sale with the introduction of trendy and contemporary range of EOSS Collections. Customers can get the best deals from their favourite fashion brand on over 60,000 products with up to 50% discounts from a collection that features the season's hottest trends across clothing, accessories and footwear for the entire family. Some of the EOSS Collections are Graphic Sweatshirt, Over Dyed Chinos, Casual Shoes for men, Kids-Sweatshirt, Kids Denim Bottom and for women Plaid Top, Jacquard Blazer, Jegging, Loafers. The season sale is from December 26th to January 22nd, 2017. The collection offers an international range of products and shopping experience making shopping for the entire family an absolute delight with a vast choice of international fashion and quality. Max is the leading fashion brand offering customers a one stop shop for clothing, accessories and footwear needs for the entire family. Max, a fashion brand of Landmark Group has pioneered the concept of 'Latest fashion at great prices' in the country, thereby offering the discerning shopper a vast choice with international fashion & quality. It offers apparel, footwear & accessories that are of the latest fashion trends. The store ambience offers an international shopping experience making shopping for the entire family an absolute delight.

Tagore's Swadesh



ROMEN DUTTA

A treasure trove of excerpts of Tagore's creations, factual presentations, comments of researchers and scholars, rare photographs of the Nobel laureate poet is the backbone of this compilation by Dr Vivekananda Chakraborty—Rabindranath Granthamala Part I: Swadesh.

In here, the aspect of "Swadesh" and its effect on Tagore's works are brilliantly penned by the author, himself a researcher and authority on the world renowned poet. This book is not a compilation of simple research, criticism of work done on his creations, nor is an evaluation of the poet's work. It does have an extensive outlook on the aspect of Tagore's Swadesh based thoughts and feelings.

Says Dr Chakraborty, Tagore's thinking and patriotism is such deep rooted with the history of this great nation, political structure & practices, and the rural life of this country is evidently seen in his work. Dr Chakraborty's book is a commendable effort to bring to the culture minded people Tagore's basis of work & his aim is to bring the poet's thoughts to the grassroots level of readers.

BOOK REVIEW TAGORE SERIES PART 1

Dr Chakraborty is presently the Headmaster of the 135 years old heritage institution "Midnapur Town School". His educational career started on November 28, 1987 as an English Teacher of 'Joykrishnapur Nehru Shiksha Bhavan' Prior to joining his present school, he was the Headmaster of 'Gomunda Suburban High School', of Gomunda district of Midnapur. He is also an accomplished teacher of English language and literature as well as a celebrated author of several volumes of literary work.

He is a Doctorate in English and presently pursuing a Post Doctoral research. Apart from being a popular teacher among students for his kind attention directed towards them and an able administrator he is a celebrated Tagore researcher too. His work 'Rabindra Bhabna Granthamala' is being serially published by publishing house 'Pratibhas'. He has also published 'Rabindra Bhabna Granthamala: 1, Swadesh, 'Rabindra Bhabna Granthamala: 2 Itihas, and 'Rabindra Aloke". He has also penned a poetry collection "E Prithibi Sundar', a compilation of Bengali Essays: "Alokito Anubhab' and another of English: 'Beacon Light.' He is about to publish 'Rabindranather Parolok Bhabna' and 'Rabindra Bhabnai Prem'. He has also been conferred with 'Acharya Dinesh Chandra Sen Smriti Swarna Padak', 'Banglar Gourab Swarna Padak', 'Bharat Nirman', 'Sahitya Sree', 'Best Professional Writer of the Year 2015' and many other accolades. Recently, President Pranab Mukherjee has presented Dr Chakraborty with 'National Teacher' award. Dr Chakraborty has recently added Rashtriya Siksha Ratan and Bharat Gaurav awards to his list of glory.

Begin the New Year at JW Marriott Kolkata

Welcoming the New Year, get a taste of the festivities on:

1st January 2017 With

*New Year Brunch at JW Kitchen specially designed by the chef for celebrating the 1st day of the New Year. Some of the special dishes are 'Melanzane A La Parmigian', 'Roasted Spring Chicken', 'Fish and Asparagus Thai Red Curry', 'Chepala Pulusu', 'Bhutte aur Makhane ka Salan'. Along with this, on offer are a variety of lip-smacking desserts like, 'Santiago torte', 'Pistachio fudge cake', 'Apple jalousie'

Charges: Rs 2349 ++ applicable taxes per person (Inclusive of food and drinks)

Timing: 12:30 – 3:00 pm

*New Year's Brunch at Vintage Asia offering a special selection of dishes like 'Wok Tossed Mushroom & Asparagus, Crispy Garlic, Lime Butter Sauce', 'Wok Fried Lotus Root, Pumpkin & Celery, Black Bean Sauce', 'Green Fish Curry, Broccoli, Sugar Snaps' complimented with assortment of drinks Charges: Rs 2349 ++ applicable taxes per person (Inclusive of food and drinks) Timing: 12:30 – 3:00 pm

New Year at 'Taj Bengal'

Spice up your spirit at Taj Bengal to welcome the New year with a grand celebration. Celebrate the gala evening with Live Music and plunge into the sumptuous platter with your friends and families.

1st January, 2017: New Year Brunch with Gala buffet spread | Channel music

Cost: Rs. 2250 Plus taxes with Chandon Sparkling Wine, Rs. 3150 Plus taxes with Moet Chandon

Brunch Time: 12.30 p.m. – 3.00 p.m.

Celebrate with your family and friends at The Junction to welcome the New Year with International liquor and Live Crooner playing new and old time favourites.

1st January, 2017: Iranian, Greek, Moroccan, Lebanese, Turkish & Egyptian cuisine | Sula Tropical Brut, Ciroc (cocktails) | Channel Music, Arabic Music

Cost: Rs. 2800 Plus taxes

Lunch Time: 12.30 p.m. - 3.30 p.m.

Celebrate the last week of the festive season at Taj Bengal to mark a grand celebration. As New year is around the corner, spend the gala time with your beloved ones over a plethora of lavish delicacies and wide array of drinks to your utmost joy. So, don't miss the chance to be a part of the royal celebrations with your special ones.

Festivity desk started from 12th Dec at the lobby– Ext –3610/3488

New Year at 'The Gateway Hotel'

As the year come to an end with a few more days to go, soak yourself into the grand celebration of the new New Year - at The Gateway Hotel. The Gateway promises its guests a traditional festive celebration set against a legendary backdrop with a mesmerising display of decorations and sumptuous meals.

BUZZ:

Buzz at The Gateway is known for delighting its guests with mouth-watering dishes, contemporary décor, and efficient service. During this special time, it brings to the table an array of enticing dishes to give its guest the ultimate dining experience on Christmas and New Year. The lavish offerings include Live Stations like the Mexican counter, Lebanese counter, the all-time favourite Kolkata Mutton and Egg Biryani, Roast Turkey Breast with Cranberry Sauce on the buffet. Also, indulge yourself with sweet dishes like Plum Cake, Monkey Bread and many other delightful surprises. The Buzz-experience includes glass of Mulled Wine, Eggnog, Spiced Cider or a Hot Toddy as per your choice. Guests also get to experience a Live Crooner singing welcoming Father Christmas as well as the New Year.

Glimpse of live stations:

*Lebanese counter with Shish Taouk and Falafel

*Seafood Grills with octopus, prawn and squid

*Choper Dukan- dim/ mangsho/chingri/chhena/ mocha/ vegetable

*Chettinad Gulley – Kottu Parotta with Mutton and Chicken

*Mexican counter- Fajitas and Tacos

*Thai counter

*Khow Suey counter

Highlights on Buffet:

*Roast Turkey Breast with Cranberry Sauce

*Creole Snapper with Chilli Plum Beurre Blanc

*Grilled Pave of Tenderloin with Rosemary Jus

*Kolkata Mutton and Egg Biryani

*Enchor Kofta

*Aloo Potol Jhuri Posto

*Palangshager Ghonto

Features on Sweet Temptations:

*Plum Cake/ Pudding

*X-mas Yule Log

*Monkey Bread

*Stollen Bread

Afternoon Brunch:

1st January 2017 (New Year's brunch)

Timings: 12.30 P.M. – 3.30 P.M.

Pricing: Rs.1650++ taxes per person

Liquor packages (A-La-Carte) available @ Rs.1000 AI per person for 60 minutes. Unlimited Beer and Soft Beverages (A-La-Carte) @ Rs.700 AI per person for 60 minutes.

SWIRL:

Raise a toast to the year gone by and greet 2017 in an exclusive setting at Swirl. Enjoy an unlimited select bar with cheese station, truffle chocolates and delectable appetizers. The Swirl experience would include In-house Channel Music with an array of wines, alcoholic and soft beverages, and a lot more to spice up your mood.

Timings- 7.00 P.M. onwards till late midnight

Price: Cover charge on select bar and unlimited circulatory vegetarian and non-vegetarian snacks, varieties of cheese and chocolates

Free pouring of kingfisher beer, wines, soft beverages and preserved juices @ Rs.999 AI per person.

Free pouring of select alcoholic beverages, kingfisher beers, wines, soft beverages and preserved juices @ Rs.1499 AI per person.

2nd Bharat Gaurav Ananya Samman-2016

Organised by the Reporters and Photographer Association and supported by Ajker Promita the 2nd Bharat Gaurav Ananya Samman-2016 gold medal giving ceremony was held recently.

The programme was inaugurated by the lighting of the ceremonial lamp by Mayor-in-Council, Swapan Samaddar, President of the organisation, Dr Gopal Chandra Sinha, Secretary Anup Kumar Bardhan and Chairman Sukhen Mandal.

This year's gold medal recipients were Dr Madan Chandrakaran Vidyalankar, Dr Sheikh Ahmad Ali, Shyam Talukdar, Rakesh Debnath, Jadu Ghosh, Francis Chatterjee, Pinki Ghosh among other dignitaries.

Apart from the others, present on the occasion were Mithu Mullick, Mousumi Bardhan, Archana Bardhan, Raghav Pore, Haren Das, Sekhar Deb, Dr Suryakanta Chatterjee, Chittaranjan Mandal and Ruby Mullick.

Chowman launches new Oriental destination

*Opens its 9th outlet at VIP Road

Marking its territory across the city, from Golf Green to Salt Lake, Chowman has given Kolkata yet added another food palate on the food aficionados' platter. This makes it Chowman's 9th outlet in the city and 2nd home delivery and takeaway counter. Looking at the increasing demand and love for Oriental cuisine among the people of the city, Chowman decided to come up with its new outlet. Strategically located on VIP Road (opposite Haldirams), this home delivery and takeaway outlet also has the Chowman's signature décor with elegant red and black color scheme surrounded by low lighting along with the bronze Buddha statute, pots and bells are thoughtfully put together for a soothing ambiance. Chowman offers a lavish spread of vegetarian and non vegetarian delicacies to match every taste bud from Manchow Soup to veg starters such as Crispy Chilli Baby Corn, Mushroom Pepper Salt and some classic non veg starters like Roasted Chilli Pork, Fish Pepper salt, Konjee Crispy Lamb, Chilli Shrimps to name a few. The main course in the Oriental Menu is an extension of this holistic thought process with options that include Schezwan Hakka Noodles, Moon Fan Fried rice, Kung Pao chicken, Schezwan Orange Roasted Lamb among the other items. Chilli Crab or Prawn in Red Pepper Sauce, the dishes in the menu represent the wonders of Oriental cuisine and are authentic representation of Asian flavours. Speaking on the occasion, Debaditya Chaudhury, Managing Director, Chowman Chain of Restaurants and founder-member of Bengali rock-band Lakkhichhara, said, "We now have 9 Chowman outlets across the city with more than 50,000 loyal customers. Chowman has over the years democratize the concept of neighbourhood fine dining restaurant in Kolkata. I have always wanted to come up with an outlet near Rajarhat area because we have quite a good number of customers residing in those areas. So, I thought of coming up with a home delivery and takeaway outlet. Also we will be coming up with dine in restaurants at Chinar Park and Shyambazar in the coming New Year."

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