



Enjoy an exciting day-long gathering of Bengaluru's most popular and iconic restaurants with live music, food trucks, a beer garden and a farmer's market at the WeWork Food Festival

The Good Life

DECCAN CHRONICLE

FRIDAY | 16 FEBRUARY 2018 | BENGALURU

THE BIG BAND THEORY

AYUSHEE CHAUDHARY

Have we always wondered about and wished to spot a UFO in the night sky amongst those twinkling stars while we star gazed, forming those animal patterns with our tiny hands as children learning about the universe? Well, a UFO in the sky might have remained a far-fetched dream for most of us but seventeen-years ago, a musical UFO did unleash itself out to the world, when a group of passionate musicians bumped into each other and there was a 'Big Bang!' and this one was loud enough for the world to listen.

Four musicians hailing from absolutely different worlds of music or 'planets' as they would like to call it encountered each other in the culturally vibrant streets of France in 2001 and 'Nojazz' was born.

It did not take it too long for the band to mingle along and come up with their first performance in the same year as they met inside a jazz club in France. The experience that was so incredibly felt by each member of the band only grew upon them, enabling the band to never stop performing. So much so that today they have performed in more than 50 countries, travelling globally to celebrate music and life. Just six months after their first performance in 2001, the band found them in New York recording their first album in 2002 and the story has struck a new beautiful note every time.

As they land in India to perform for the fourth time, the electrified band is busy with gigs prior to their performance. Philippe Balatier, the keyboard player of the band manages to step aside from all the French chirping and allows us some insight into the journey of this not so jazzy group of musicians. "For us music has always been about the intensity that it spreads and India is a very exciting place to be. The people are always jumping, smiling, laughing; there's so much of good energy that it's a delight for any performer."

Nojazz as a band has only known to

develop around them multiple complications since they came together. The band's origin comes from irreverence to rules and barriers of genre. A common interest in jazz held these wanderers together as they discussed jazz ideas and experimented with songs. Soon they realised how they were engaged in mixing jazz with hip-hop or electronic music or drum and bass. They fused pop ideas, making them more lyrical but each time they discussed how it was "not jazz". But that didn't wasn't a disappointment for any of them, it was rather a sense of liberty to figure out what works for them in their unique manner and continuing their mix of all things, 'No Jazz' found its sound.

While he tries hard to give me satisfying answers in English, he shares, "Over fifteen years since we started, we are probably not the only ones doing this now but when we started it was different and new and people enjoyed it all the more. Now there are more technologies and you can do so much but we are delighted that people are still embracing us and we are still able to go around with our music."

Phillipe, who is hesitant to reveal he is 52-years-old, says the band wanted to travel through music, tell stories, and explore the various cultures from across the world as they met and interacted new people. The band that has grown to become a family is currently touring for their latest album 'Soul Stimulation'; which is the sixth album of the band. Even at this age and so many years into this journey, the band has not stopped experimenting. 'Soul Stimulation' is their first album with a singer, different from the earlier ones that have been only with instruments, says Phillippe who has Michael Jackson, James Brown and Charlie Parker at the top of his playlist.

Phillippe Balatier, the beat maker with his keyboard; Frederic Lopez with his drums, Philippe Sellam with his saxo and Jeffrey, the vocalist are thrilled, every time they take on the stage and "the audience is taken away from their worldly botheration and transported into a relieving trance".

WHAT: NoJazz (France) 'Soul Stimulation' album tour India
WHEN: Feb 17, 9 pm
WHERE: BFlat, #776, 100 Feet Road, Indiranagar



SURUCHI KAPUR-GOMES | DC

Noble causes. Yearly gourmet grazing. And a cornucopia of the best chefs and their signatures at one place, the Food Lovers' Chefs for Charity is here. But this time, it takes a journey into lost flavours too with a group of mindful students reviving lost recipes of the country. From brahmi and sandal leaves and its katna to dishes from Nepal, the regional flavours of our country will also be served at this extravaganza. Come February 24, this signature epicurean wonder that was started by Kripal Amanna, publisher and managing editor, Food Lovers, which is in its fifth edition, brings gourmet offerings. To be held at the Lalit Ashok, this year, there's a special table of forgotten traditional culinary stories, that a special Christ College culinary team will add to the burgeoning array of yums on display. Scouring aji's and amma's kitchen secrets, the Christ team will bring to life regional cuisine which is the mood across the city. At a time when charitable initiatives speak for the faceless and needy, the common currency — food, as always will bring people together for a just cause. And this year, the Chefs for Charity will support 11 important causes and what's great is that these causes are nominated by participating chefs — Colours of Life, Chiguru, Children's Movement for Civic Awareness, CRY, CUPA,



Prerana Resources Centre, St. Gaspar Charitable and Educational Trust, The Akshaya Patra Foundation.

But, it's better to hear it from the horse's mouth, and Kripal Amanna is thrilled, "It's wonderful to present the fifth edition of Food Lovers' Chefs for Charity, an event that has now become Bengaluru's most-awaited gourmet grazing experience for a noble cause. We have 12 restaurant pavilions at the event, and we expect around 350 guests, each of whom will buy a donor pass for ₹2,150. There are limited early bird

donor passes available ₹1,950. All proceeds from the sale of the donor passes will go to various registered CSR causes which have been nominated by each participating chef."

They had a strong 300 people participating last year, and this year promises to be bigger, and better. Their unique association with Christ College's Department of Hotel Management will see students set up a pavilion with forgotten recipes. For Ashish Sanyal, executive chef, The Lalit Ashok, and Oko also participating, the idea and the heart behind it is something that he

loves, "We are showcasing one of Oko's signature creations, Spicy Salmon Uramaki which is testament to the freshness of the fish and the skills of our sushi master chef!" he says.

"It is a great pleasure for me to be hosting this gourmet grazing experience with my fellow chefs for a truly noble cause, which benefits so many CSR organisations," says Abhijit Saha, chef, patron and director, Rock Salt, who will have the Khasta Roti Tacos from Rock Salt on the menu, "Khasta Roti Tacos is an inspired Indian Tapas and it resembles mini

tacos or tostadas. The base is made with crispy mini Khasta Roti and topped with Amritsari Chole, Avocado or mango salsa depending on the season, sour cream and fresh jalapeños are added. There is also a non-veg version made with chopped lamb Rajan. I first created the Khasta Roti Tacos for Saha Singapore four years ago. Today, they are available at my new Indian restaurant and bar, RockSalt," Saha adds.

Be it the Pan Asia trail, with its oodles of bird eye chilli and delectable sauces, or the masala magic of

local fare, or desi fare or even Continental favourites, and smoked pork ribs from a home grown brand in Bengaluru, for foodies, this is a feast for sure.

"Each participating restaurant contributes four dishes to create a grand spread of food. I have had the distinction of participating in all four editions and this time, I am participating with my new Indian restaurant, Rock Salt," adds Saha.

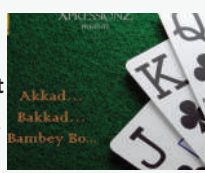
We loved the traditional scouring that the Christ team has done, and Arman Thapa, Nishit Nambiar and Swathi Hegde of Christ (deemed to be University) Department of Hotel Management have had a journey replete with local manna, "For three years now, Swad, a movement by the Hotel Management students of Christ has worked to promote ethical and traditional consumption and production of food, and to bring in the lost flavours of India. With over 50 events to understand more of the Indian tradition, at this edition, young chefs will curate authentic dishes from mother cuisines. We have Brahmi leaves blended in buttermilk and coconut milk and Sandal leaves' katné, Ghorkali lamb curry made the way it is authentically done in Nepal, the yummy bottle gourd manni, from Mangalore," say the students of what will be showcased. When eating signature morsels can change lives as well, this chefs for charity is on cue. And much needed today.

CITY SCOPE

Comedy:

AKKAD BAKKAD BAMBEY BO

The play, Akkad Bakkad Bambeey Bo - With Saurav Verma, Anuraag Puthige, is set in a Delhi manor of Mr.Amit, an immensely successful mystery writer. Amit's home reflects his obsession with the inventions and deceptions of fiction and his fascination with games and game-playing. He lures his wife's lover Mr.Majid, to the house and convinces him to stage a robbery of her jewelry, a proposal that sets off a chain of events that leaves the audience trying to decipher where Amit's imagination ends and reality begins.



Entry: ₹200
When: 16 Feb, Friday 7:00PM - 8:10PM
Where: Tortilla House, 5th Block, Koramangala

Music: BACKDOORS

The Humming Tree brings to you Backdoors season 2, featuring some of the biggest artists in the world!



Backdoors is all about making space for great live music that can be appreciated in the right climate. The artist line up being: Anderson Paak and The Free Nationals, Wolf Alice, Watsky, Prateek Kuhad, Danny Goffey, When Chal Met Toast and Mahesh Raghunandan.

Entry: ₹2750
When: 17 Feb, Saturday 2:00PM
Where: Indiranagar Club, 9th Main, 4th Cross, HAL II Stage

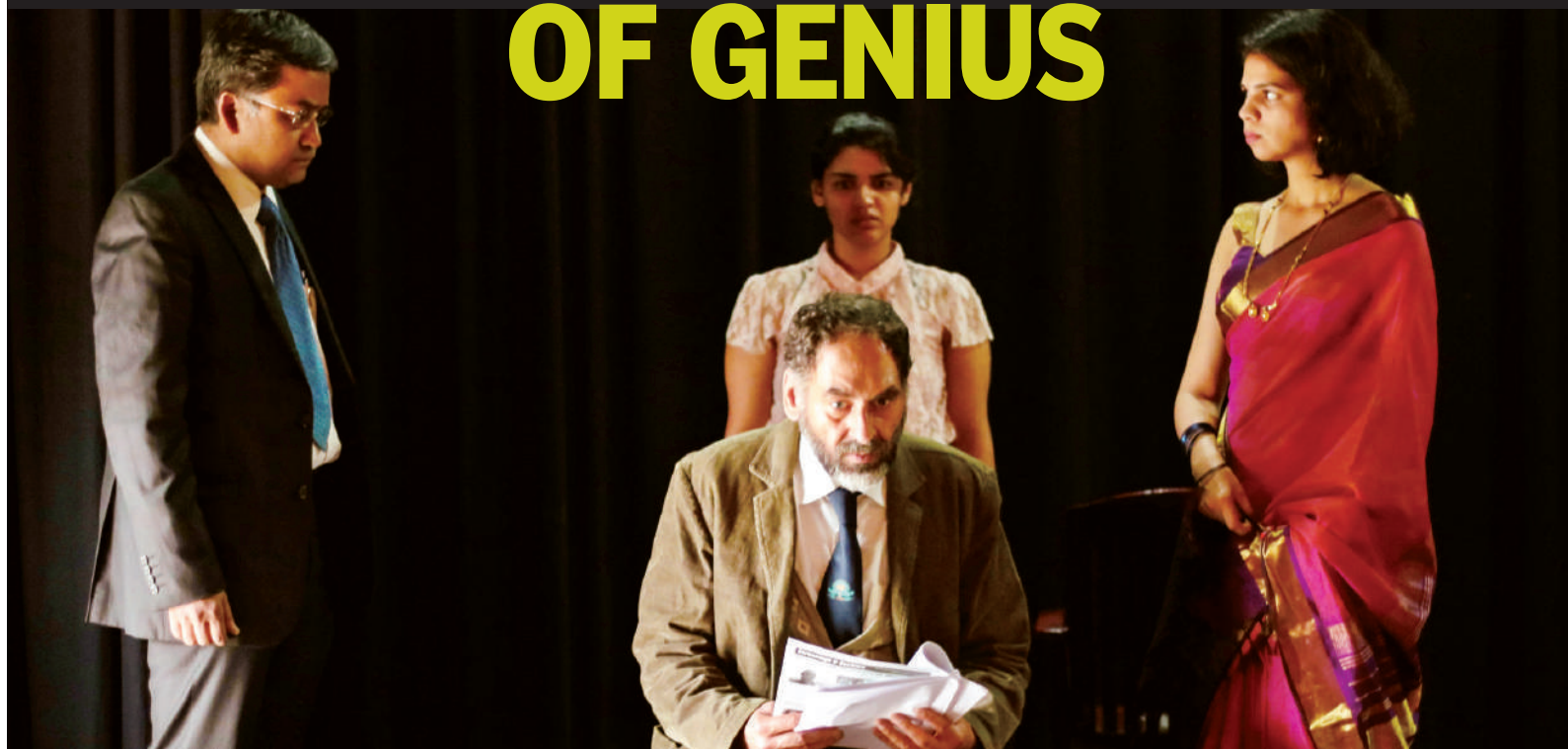
Story Telling: AN HOUR OF STORIES

Sthala invites all kids out there for an hour of Story Telling Session at Art Blend Cafe. Under shady trees, in the midst of chirping birds, whistling bamboos and hissing snakes. Let the children set out on a journey into the forest as they find out what the inhabitants of the jungle are up to. Let this Saturday morning begin with a story-time.



Entry: ₹200
When: 17 Feb, Saturday 11:00AM - 12:00PM
Where: Art Blend Café 659, 22nd Cross Road Garden Layout, Parangi Palaya, Sector 2, HSR Layout

The mathematics OF GENIUS



DARSHANA RAMDEV

"Pick a flower on earth and you move the farthest star," said astrophysicist Paul Dirac. The idea that the simplest principles can lie behind the universe's most complex constructions fascinated playwright Nilanjan Choudhury no end. It sent him on a journey through the life of Subrahmanyam Chandrasekhar, a colossus of modern-day science, known in equal measure for the calculation of the Chandra Limit as he is for the controversy that dogged him for the better part of his life. Directed by Prakash Belawadi, The Square Root of a Sonnet, which has had hugely successful runs since it opened back in 2016, will return to the Bengaluru stage this weekend.

In 1983, Subrahmanyam Chandrasekhar, or Chandra, won the Nobel Prize for Physics for his contributions to the structure and evolution of stars. Two decades later, with humanity well ensconced in the age of information, Choudhury went about asking students what they knew about one of India's greatest scientists. Scarcely a handful could recognise the name. The popularity of Choudhury's The

Square Root of a Sonnet is a pleasant realisation, then, packed though is with scientific terminology and complex concepts, none of which the playwright has attempted to simplify in favour of a layman audience.

The story of Subrahmanyam Chandrasekhar is, as Choudhury puts it, "one of the most unusual and remarkable controversies in the history of modern science." Chandra was still a teenager when he began to work on mathematical theories of Einstein's theories of relativity and in the course of his calculations, concluded that stars that over 1.44 times the mass of the sun collapse into themselves, forming black holes. This was the Chandrasekhar limit, the discovery that would revolutionise modern day physics. Even so, it was ignored for decades, as an unwitting Chandra found himself at the mercy of a limiting, oppressive system.

Sir Arthur Eddington, a legendary physicist, took a keen interest in Chandra's work. "He had worked closely with Einstein and was one of the few members of the scientific community who spoke out in support of him at the end of World War I," says Choudhury. "He arranged

WHAT: The Square Root of a Sonnet
WHEN: Feb 16 and 17, 8 pm, Feb 18, 3 pm and 6..30 pm
WHERE: Jagriti Theatre, Varthur Road, Ramagondanahalli, Whitefield

Chandra a meeting with the Royal Astronomical Society, one that the young Chandra went to brimming with hope and optimism." He was cut down and humiliated - Eddington did everything he could to suppress Chandra's work - even referring to it as "stellar buffoonery" at a talk in Harvard.

This may have set the field back by a few decades, for Chandra was forced to shift his area of study until Eddington's death in 1944. Stunningly, Chandra had nothing but admiration for his mentor, a stance he maintained throughout his life. "It was a very strange relationship - he spoke glowingly of Eddington even in his Nobel Prize acceptance speech," says Choudhury. In the play, they seek to examine the possible reasons why this might have happened, from the points of view of both Chandra and Eddington. "we leave the viewer to

come to their conclusion." To Choudhury, the IT man and self-professed science aficionado, The Square Root of a Sonnet is his attempt at communicating the science of nature. "We depend on the great geniuses to show us the workings of the world and when that happens, you're awed by the simplicity behind the most complex things," he says. "These are people who worked essentially with pen, paper, blackboards and their imagination, as well the belief that there is an inherent order amongst the chaos we see."



The playwright, Nilanjan Choudhury

BISI BENGALURU

CHARITY BEGINS AT THE CHEF'S KITCHEN

Venue: The Lalit Ashok Bangalore
Event Date: 24-February-2018
Time: 12:30 pm - 3:30 pm
Registration Fee: ₹2150 + Tax
Early Bird Fee: ₹1950 + Tax



local fare, or desi fare or even Continental favourites, and smoked pork ribs from a home grown brand in Bengaluru, for foodies, this is a feast for sure.

"Each participating restaurant contributes four dishes to create a grand spread of food. I have had the distinction of participating in all four editions and this time, I am participating with my new Indian restaurant, Rock Salt," adds Saha.

We loved the traditional scouring that the Christ team has done, and Arman Thapa, Nishit Nambiar and Swathi Hegde of Christ (deemed to be University) Department of Hotel Management have had a journey replete with local manna, "For three years now, Swad, a movement by the Hotel Management students of Christ has worked to promote ethical and traditional consumption and production of food, and to bring in the lost flavours of India. With over 50 events to understand more of the Indian tradition, at this edition, young chefs will curate authentic dishes from mother cuisines. We have Brahmi leaves blended in buttermilk and coconut milk and Sandal leaves' katné, Ghorkali lamb curry made the way it is authentically done in Nepal, the yummy bottle gourd manni, from Mangalore," say the students of what will be showcased. When eating signature morsels can change lives as well, this chefs for charity is on cue. And much needed today.