

Hash#tag

INDIA

www.hashtagmagazine.in

March 2022

ANANYA PANDAY

On relationships,
perfect partner
traits & being
her own critic.

OFFBEAT GETAWAY:

RANCHI
THE CITY OF
WATERFALLS

MUST WATCH:

**K-POP
DRAMAS**
to binge watch



REVIEWS
TRAVEL
FASHION
& MORE

BEST LOCAL
FOOD IN
Sikkim

TAKING THE LEAP

8

WOMEN-LED STARTUPS
AND THEIR
JOURNEYS

"I DON'T
CATEGORIZE
MY ROLES"

*Jaapsee
Pannu*



CONTENTS

EDITOR'S NOTE

PAGE: 03

Message from the Editor.

EVENTS IN TOWN

PAGE: 05

Plan your month ahead!



TRENDING NOW

PAGES: 08-16

Spotlight: Ananya Panday. Hashtag talks to the women entrepreneurs about their power-packed journeys.

DUSK TO DAWN

PAGES: 21-23

Hashtag talks to Ajit Balgi about his journey and how Happy High happened. He also shares some glassware tops and cool cocktail recipes to make this summer.



FASHION FORWARD

PAGE: 24-28

Suit up even on casual days. We present the best power suits for your styling.

HEALTH AND WELLNESS

PAGE: 30-32

Dr Anubha Singh provides some insight into the often unspoken yet crucial condition of male infertility

FOOD INC

PAGES: 35-38

Savour in the staple foods from all the corners of Sikkim



TRAVEL

PAGES: 40-44

Must visit places in Ranchi and Ahmedabad.

AUTO AND TECH

PAGES: 46-48

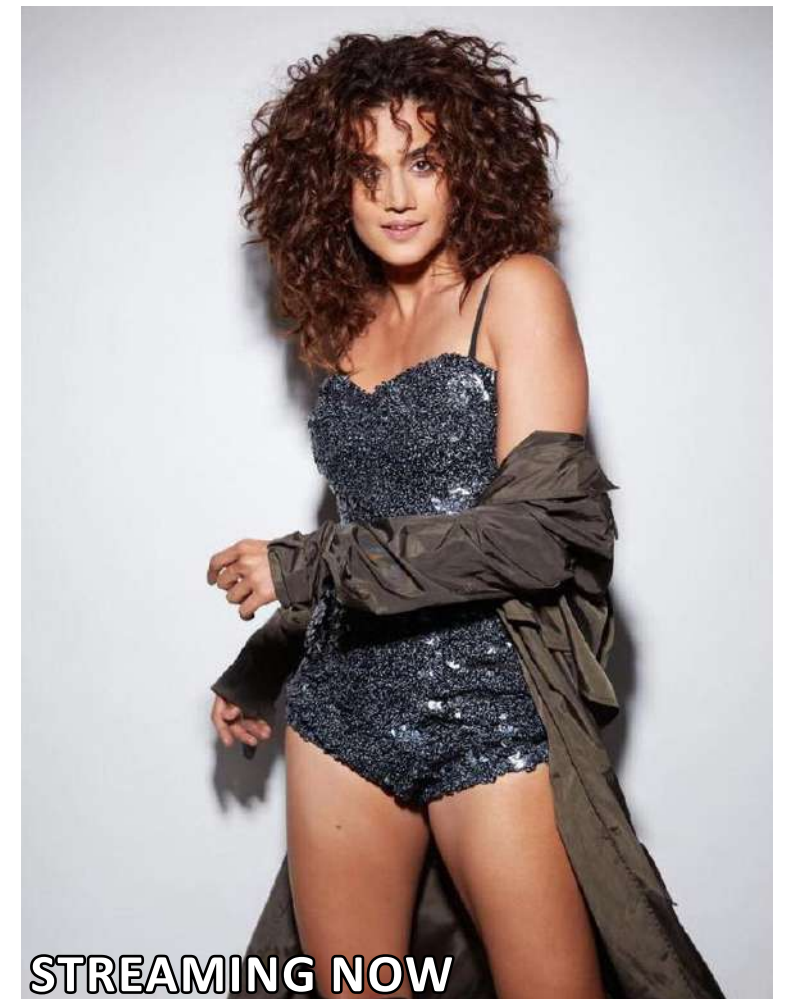
CES 2022, there will be a flurry of upgrades and new smartphone models to pick from. We bring you exclusive insight.



ARTS AND THEATRE

PAGES: 49-51

Artists who make beautiful Kutchi handicrafts by stepping into their perfect home-cum-workplace.

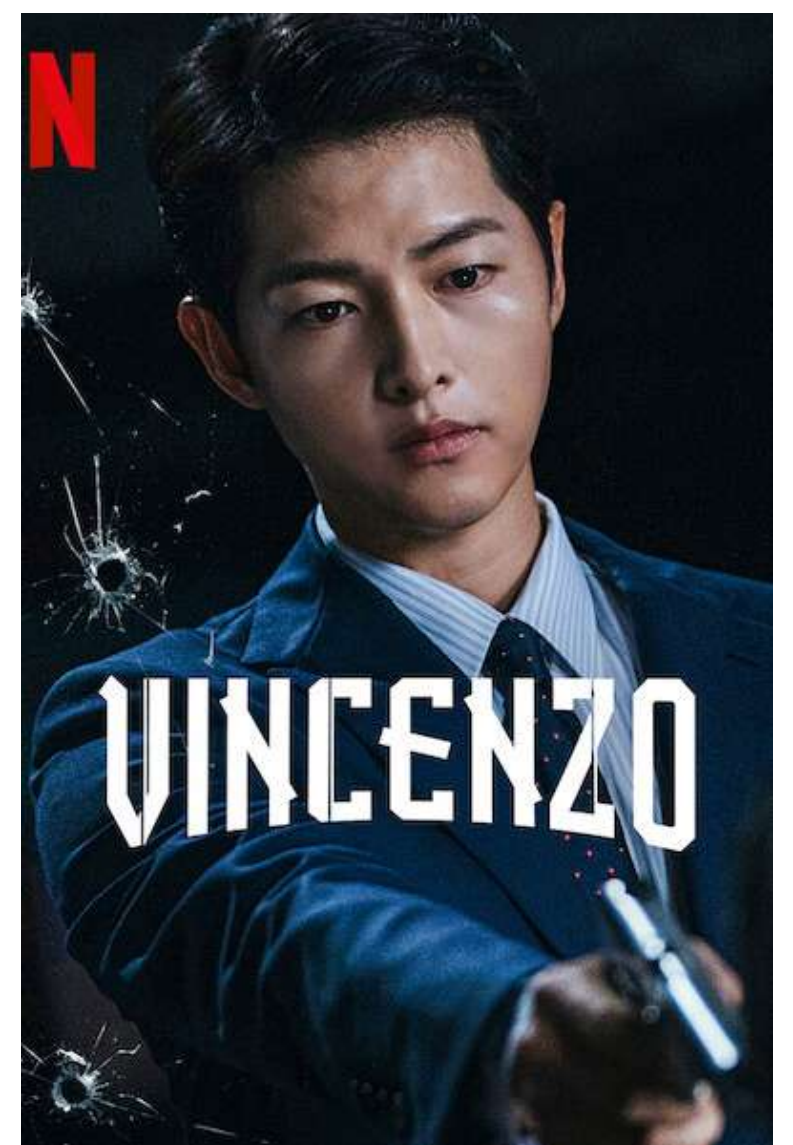


STREAMING NOW

PAGE: 52-56

Ritvik Sahore and Tapsee Pannu share details of their journey and upcoming projects.

We bring you the best k-dramas to watch this year.



From the **E**EDITOR

From girl power to girls of power!



While friends and film buffs Sonya V Kapoor and Amrita Mendonza went on to form M5 Entertainment, a talent agency that works with Bollywood's major stars, Kasturi Banerjee converted her passion for wine and spirits into her own alcohol-beverage business with Stilldistilling Spirits in Goa. We also have the likes of Vaidehi Warekar, the psychology graduate who ditched the monotonous corporate life to tackle the issues of affordable storage with her business E-Wardrobe.

From travel, health, to nightlife reviews and more, we have a content packed issue we hope you enjoy reading. This March, let's raise a toast – From girl power to girls of power!

“

As we enter 2022, everything looks a lot brighter and better. COVID cases have hit a new low, people seem to be making vacation plans, regular international flights will resume after remaining suspended for over two years, and kids are finally getting back to school. Do you know what else has changed over the past two years? The state of female power around the world! Women have gained ground in the corporate world and there is a major spike in the number of women on the world's billionaire list. Last year, the number of women on the Fortune 500 list hit an all-time record with 41 women in power.

I've never been a big fan of Women's Day or the entire hullabaloo around it. However, today I realise being a woman, and especially being a woman of power, is no easy feat. From managing homes, husbands, and children to fighting societal pressures, it takes tremendous courage and conviction to chase your dream, run the hard race, and finally come out a winner.

I have seen many women simply squander away a chance at power because they are waiting for approval or for the right time, or something else. Then there are other women who know there is no permission or time needed – you just have to be powerful and grasp every opportunity that comes your way. Go out and do what you want. Make those mistakes, take those chances. Even if you don't end up successful, you'll have something to laugh about and share with your old folks.

This issue of Hashtag is dedicated to the women who have dared to follow their dreams. They paved their own paths by establishing enterprises that allow them to pursue their passions.

”

Sinduri Vuppala



 Hashtagmagazine.in

 @hashtagmagazine.in

www.hashtagmagazine.in

Hash#ag INDIA

INDIA'S FIRST INTERACTIVE MAGAZINE

Editor

Sinduri Vuppala

Copy Editor

Aditi Paul

Contributors

Lipika Varma	Bindu Gopal Rao
Bidisha Barik	Indira Penubolu
Canta Dadlaney	Mehak Walia
Mahati Salike	Gauri Hukkeri
Avanthika Reddy	Aakanksha Bajpai
Rashmi Gopal Rao	Swati Sucharita
Mallik Thatipalli	Shraddha Reddy
Nikita Biswas	Tanvi Emmanuel
Abhishek Dubey	Kimaya Sahasrabuddhe

Designer

Abhinay Raj

Website

Kreative Brands

Social media

LB connect

Editorial Office

B 10 Vikrampuri, Karkhana,
Secunderabad, 500009.
Contact: 6269 000 666

Marketing Office

Atin OOH
B19, Avenue 5,
Banjara Hills, Hyderabad
Phone: 040 23355485

Cover

ANANYA PANDAY

Website:

www.hashtagmagazine.in

Hashtag India Magazine
is published and promoted by
Nirvana Media House
Hyderabad

**THE
HAPPINESS
CO**





**DELICIOUS
AND
CRUNCHY**



UPCOMING EVENTS

MARCH 2022

Rajasthan Film Festival (RIFF) 2022

The Rajasthan International Film Festival is one of the biggest academic and glamour film festivals in Rajasthan. This five day event showcases a diverse, language independent selection of the best feature films, documentaries and short films from across the globe.

Date: 25th March – 30th March

Time: 09:30am – 11:30pm

Venue: Miraj Cinemas Bioscope, Jodhpur, Rajasthan



25-30
Mar 2022

Gaurav Kapoor Live



4
Mar 2022

The Entertainment Factory is hosting a live session with stand up comic Gaurav Kapoor. The comic has opened for Vir Das and Russell Brand on his India tour. This hilarious comic is sure to leave you in splits!

Date: 4th March

Time: 07:30pm

Venue: Dublin Square, Phoenix Marketcity, Mumbai

LaFeria Popup Village - Spring Edit



5-6
Mar 2022

LaFeria will be a complete fair with music, food, shopping, kids' zone, pets' zone and a killer concert to end the two day festivities. The event will be a hangout for the complete family. There will also be cooking, pottery, and photography workshops for all age groups.

Date: 5th March – 6th March

Venue: Chandigarh Club, Chandigarh

Time: 12:00pm – 06:00pm

Symposium Beach Festival 2022

This beach festival is a thrilling journey that brings together several psychedelic trance legends and other like-minded individuals. Symposium's third edition hits the shores of Goa this year. Celebrate the festival of colours at Symposium.

Date: 18th March – 30th March

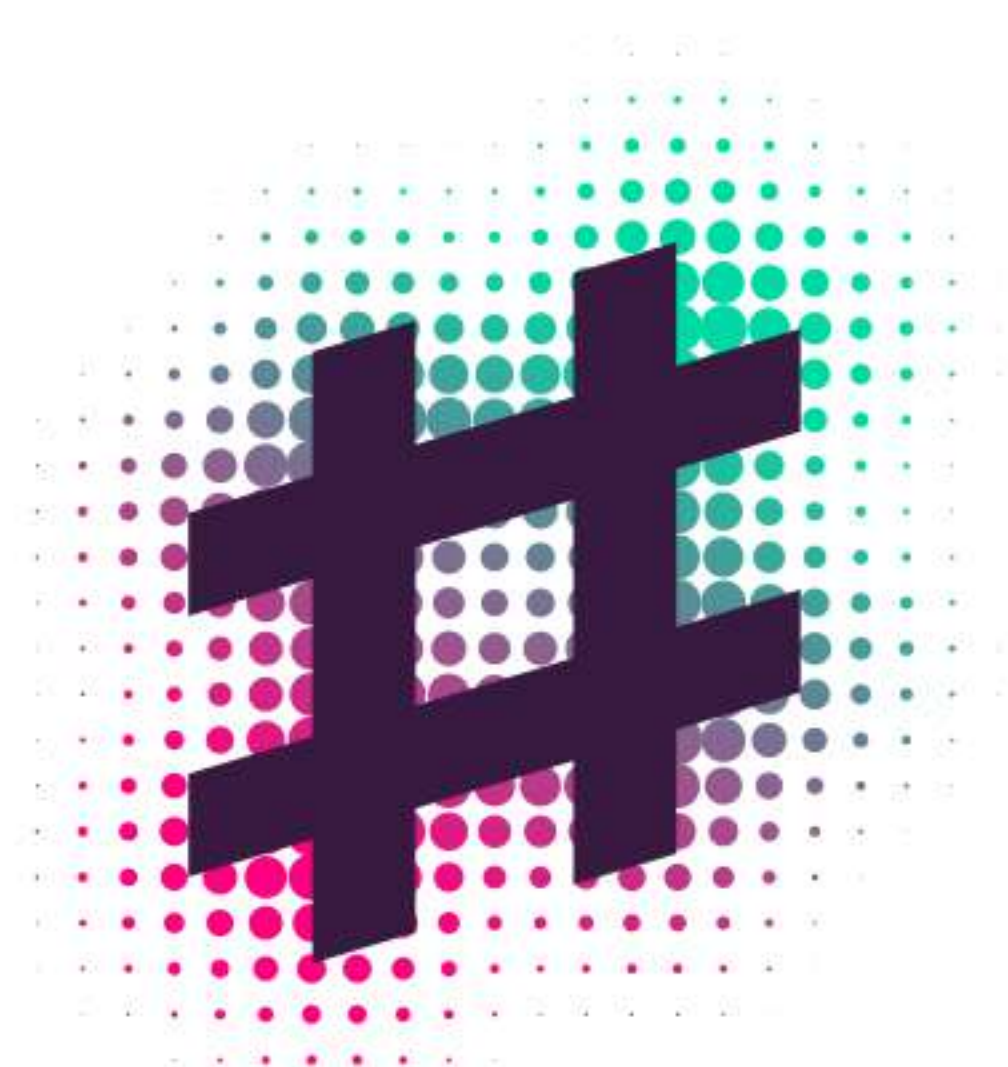
Time: 04:00 am – 10:00 am

Venue: Dream Beach, Goa



18-30
Mar 2022

To get your events featured mail us at contact@hashtagmagazine.in



h a s h t a g

TRENDING NOW

Ananya Panday

"I am a *ghera* person, so I want to have a *ghera* relationship and nothing less"

First seen on our screens in Karan Johar's *Student of the Year 2*, Ananya Panday has gone on to make a definitive mark on our screens. Within her debut year itself, she worked on yet another film, *Pati Patni Aur Woh*, alongside actors Bhumi Pednekar and Karthik Aaryan. Her powerful performances within two films of her debut earned her the Filmfare Award for Best Female Debut at the 65th Filmfare Awards in 2019. With such accomplishments under her belt at such a young age, all eyes have been on the young actress and her projects and what she might do next. Shakun Batra's much anticipated OTT film *Gehraiyaan* has left all her fans satisfied. Her performance as Tia Khanna has caught the eyes of many in the industry. **Lipika Varma** talks with the actress.



Deep Talk: *Movies and Relationships*

***Gheraiyaan* is a tale on the emotional complexities of relationships. How do you personally deal with the ups and downs of relationships, be it family, friends or significant others?**

Earlier, I used to be very worried with regards any of my relationships, as personal ties mean a lot to me. Emotionally, I am a deep person, and used to be unable to let go of small things in life. I kept thinking about it repeatedly but could not share it with others. Now, if I don't like something and feel hurt, I bring out all my emotions. If I like something, I share that emotion as well. I don't hide any of my emotions; thus, I am happier in life.

***Gheraiyaan* talks about modern relationships and presents a modern take on what is now valued in a relationship. As such, what qualities do you look for in a partner?**

I look up to my parents' relationship and have learnt a lot from them. In their 24 years of marriage, they are, first and foremost, best friends. They have fights like every couple does. But they make it a point to communicate. My father has never put any pressure on me to do things. Yes, if I have done something wrong, he has corrected me. My father has made me laugh my whole life until this day. The biggest thing I will look for in my relationship will be simply that – I should be able to communicate with someone. I'd like someone who will let me be myself, someone who makes me laugh.



What are some of the new things you discovered and learnt from the *Gehraiyaan*?

I learned not to be judgemental. This is not a film where you can point someone out as a hero and someone as a villain. Be it Shakun as a filmmaker or us cast as actors, we have not been judgemental in making this film. We are letting the audiences judge as to what is right or wrong; ours is a neutral stand. We have learned to observe before acting. That's the filmmaking style of Shakun.



I'd like someone who will let me be myself, someone who makes me laugh.



**TRENDING
NOW**



Being a celebrity kid, there must have been a lot of pressure in your life. Do you feel like you have made your parents proud?

I hope I have made them proud. They want me to enjoy my work. All parents wish to shield their children from all the pressures but, at times, this is not possible. All my projects are my own choices – right from the scripts to the characters. I don't ask them for anything. If I make mistakes, I am responsible for it. I share my successes with them. They feel proud that I take initiative to do all my things.



**On starting *So Positive*:
“I had digital social responsibility.”**



You accomplished a lot in your debut year, including winning ‘Initiative of the Year’ at the 2019 Economic Times Awards for your movement against cyberbullying, *So Positive*. What was your motivation and what results did you see?

I had digital social responsibility. I wanted to build a safe community on social media because, at that time, negativity was up to the hilt. Especially on Instagram, everyone had turned hateful. I felt like starting a conversation. I wanted to build a safe community where anyone could speak, especially those who were afraid of reaching out or speaking up. I spoke to users about how they were using social media. The movement saw great action from the community during the pandemic. There were a few who used social media for good reasons – they had started their own ambulance services; a lot of people were helping stray animals. Some helped in getting oxygen cylinders to critical patients. This was an initiative to show that social media can be used for good reasons.

Meeting in the Middle

Who do you have a deep [*gehra*] relationship with?

Pyaar dosti hai mere liye.... I am lucky in life that I have deep relationships with a lot of people. I have a strong relationship with my parents, especially with my mom. My sister is growing up and we are quite close. I am close to Shanaya [Kapoor] and Suhana [Khan]. I have known them since I was born, so we are also school friends. [Smiles] I am a ghera person, so I want to have a ghera relationship and nothing less.

Who has been your biggest critic you listen to and look up to?

Honestly, I am my biggest critic. My parents are my critics but also my cheerleaders. They love me so much, that they don't tell me so many things. My younger sister, who is a filmmaker herself, is my biggest critic. Luckily, she has loved this trailer.



POWER TALK: INSPIRING WOMEN IN BIZ

Bidisha Barik speaks to women entrepreneurs who are bravely launching and growing their businesses in a variety of industries.

Everybody has a story to tell, but when women take the lead and talk about their accomplishments and wisdom, it's a whole other ballgame! These female-led businesses demonstrate the individuality and power that women wield in the workplace. From the Founder of The Chocolate Spoon Co. Rachel Goenka to the co-founders of the M5 entertainment talent agency, to the various women-led inventive enterprises that provide the creative space for our environment, we have extensive coverage of them all for you.

For decades, women have led the way, and every accomplishment has a tale to be inspired by. We hear from women from various walks of life on the journey they undertook while starting their own business or enterprise.



KASTURI BANERJEE

40, Mumbai, Co-Founder and CEO of
Stilldistilling Spirits

Power take: After travelling the world, Kasturi came up with the idea of a native, local flavour of rum created in India using Indian soil.



Kasturi Banerjee

Kasturi Banerjee has risen to prominence as a result of her enthusiasm to encourage better drinking and creating the perfect blend from local soil. She is a graduate from the University of South Wales with a master's degree in Management and Development of International Financial Systems. She was born in Calcutta but spent the majority of her life in Mumbai. She worked for 16 years in the financial services sectors of India and Singapore.

Kasturi's decision to attend a bartending internship in 2019 was motivated by her curiosity, which has now led to a profession. "I've always wanted to work in India's alcoholic beverage business," she says. Her desire to learn how to experiment with cocktail ideas contributed to her current level of accomplishment. Kasturi had the unique idea of producing alcohol with a local flavour. Her desire to work in the beverage business has carried her all over the world, and has her finally focusing on the creation of premium grade rum, which has prompted her to experiment with blends and conduct research into many areas of growing trends and customer preferences.

Kasturi began her business adventure after completing



I've always wanted to work in India's alcoholic beverage business



many certifications and training over the course of two years and carving out a niche for herself. In 2020, she founded Stilldistilling Spirits with the goal of elevating drinking experiences. The unique venture adheres to a local, homegrown, and environmentally responsible approach, which encapsulates the created rum. Their White Rum is a combination of 2.5 years old oak barrel-aged cane-spirit, coupled with the molasses spirit, while the Gold Rum is a blend of 2.5 years old oak barrel-aged cane-spirit, combined with the molasses spirit. "The clear, vivid, medium-bodied white rum is full with tropical qualities," Kasturi remarks, noting the importance of homegrown flavours. 'An aged rum with a touch of dried fruits, honey, and cinnamon, enhanced with vanilla' is the USP of the gold variety. "Our philosophy is 'Drink Well,'" she continues.

While her time as a bartender provided her with many opportunities to experiment, it also provided her with an in-depth understanding of industry trends. As her interest in the Indian alcoholic beverage sector grew, she held tasting sessions for family and friends, which inspired her to learn more about blending.

Kasturi has earned a name for itself in the industry by expanding its market from 200 cases to four locations with over 4000 cases around the country.

Her desire to make a difference in the world has led her to work with the Morjim Sea Turtle Trust to protect Olive Ridley Turtles. She is also involved in campaigns to promote a 'straw-less ocean,' which aims to discourage the use of plastic straws and encourage the use of alternative sustainable materials.



Quick Take:

One piece of advice for budding women entrepreneurs?

Hard work, focus, resilience, and networking. Nothing beats this.

What is your one regret in life?

No regrets as this is the best time for craft spirits in India.

Stilldistilling Spirits' vision in one line?

We feel that everything needs to be local, home-grown, and eco-friendly.

VAIDEHI WARERKAR

36, Hyderabad,
Founder of E-Wardrobe

Power take: Vaidehi's struggles with clothing led her to create a virtual wardrobe that soon took the form of a business opportunity.

Vaidehi Warekar has explored many professional choices before walking the path she is on now. Having received her master's degree in Industrial Psychology from SNDT University, she went on to Welingkar Institute in Mumbai to earn a master's in Human Resources Management, following which she worked in HR.

The founder of E-Wardrobe has been aware of the frequent problem of storing and preserving heavy Indian garments since her childhood. Vaidehi came to the United States in 2014, two years after her marriage. She was hesitant to bring all of her *lehengas*, *Kancheepuram sarees*, and bridal gowns with her, so she left them at her Mumbai residence. On her return a couple of years later, she saw that her clothing had been destroyed owing to storage conditions. This influenced her decision to create a practical storage solution for the precious garments that we all keep in our closets.

The desire to devise a solution for herself prompted her to research and learn about the wardrobe issues of others. Researching and learning about the closet issues of her close relatives, friends, and family prompted her to pitch forth her idea. It was the artist in Vaidehi who created a passionate business out of a problem she faced, giving us the virtual closet. Her family has always been inspiring on the journey and is extremely supportive "When I lost my father, my mother began her job in her 40s. My husband has always been a support system, as has my mother-in-law, who has always had my back, she would always take care of my two kids so I work peacefully," she says.

Vaidehi has always loved her creative space. While working in a corporate environment, her desire to be creative flared anew, prompting her to leave her mundane job and pursue jewellery design. Her real passion for art, home décor, and creativity has never stopped her from venturing out on a regular basis. Her anxiety over storage and closet difficulties took a toll on her during her second pregnancy, she headed on for a



Vaidehi Warekar



I gradually established trust with the consumers.



post pregnancy break, and she worked on it day and night to find a solution. "We are popular with parents and young girls since their problems with storage come to an end with us," she says. Though she had difficulty grounding her business during the pandemic, she managed to make her mark. She adds, "I gradually established trust with the consumers."

As she celebrates the first anniversary of her business venture, she hopes to expand her virtual wardrobes, currently available only in Hyderabad, across the country, so that everyone can have access to convenient and affordable storage with hassle-free services.

Quick Take:

One thing you've learned along the way as an entrepreneur?

Don't be disappointed. Keep on if you have a strong belief.

Is there anything you're truly proud of?

I'm doing exactly what I want to be doing.



Sonya V Kapoor

SONYA V. KAPOOR & AMRITA MENDONZA

Delhi and Mumbai
Co-founders of M5 Entertainment Talent Agency



Amrita Mendonza

Power take: The couple, who hail from different locations and have different paths in life, paired up to launch their own entertainment talent agency in the sector.

Sonya V. Kapoor of Delhi and Amrita Mendonza of Mumbai are two friends who have combined their enthusiasm and abilities to build their own business and pursue their ambition of being India's greatest entrepreneurs. The founders of M5 Entertainment Talent Agency, had no idea that a relationship between them from two different places could blossom into a blockbuster alliance.

Sonya, who has wanted to direct films and work in the entertainment industry since she was in sixth grade, spent 15 years in the talent management field before launching her own company.

Before meeting Sonya, Amrita had no intention of becoming an entrepreneur, having worked at Globosport for 9 years. "At the time, the concept of becoming an entrepreneur was not on my mind, but possibilities presented themselves approximately 2-3 times. And it was at that point that I realised I didn't want to leave anything behind, so I discovered myself," Amrita explains.

Women are now fearlessly carrying the torch of entrepreneurship in every field, overcoming all obstacles and converting them into opportunities. Even though they faced problems, Sonya and Amrita, as two women entrepreneurs in the media sector, played it safe. "You can also look at how we changed them into positives and used it to our strength instead," they add.

The two, who are from separate places, have managed to network in their respective cities and put everything under one roof, something they are proud of as business partners. While Sonya is well-connected in Delhi, and Amrita is well-connected in Mumbai, both are experienced in creating their mark in the industry. "We've done marquee deals with Disha Patani, Kiara Advani, individually worked with Kareena as well as a really interesting one with Manoj Bajpai," say the duo, whose biggest milestone was a collaboration with Saif Ali Khan and Kareena Kapoor.

While it was a nice one, Sonya adds, "Fortunately, there is a lot more work occurring and to come." Their most recent work started when Tata Play approached them about an exciting rebranding potential with top personalities onboard. "This is quite exciting for us, and it makes us very proud of all of our hard work. This has been one of our most talked-about ads, and it's a terrific way to kick in 2022," Amrita says.

For them, the future holds a slew of celebrity partnerships as well as a foray into filmmaking and the OTT realm. "Right now, I'm in the middle of pre-production of a short film. The aim is to progress, to keep working, and to have fun while doing so," Sonya explains.

Quick Take:

Who's the go-getter and who is laid back among you two?

It's the perfect balance between both of us. Whatever we have achieved, it has been with each other, balancing each other out.

One piece of advice from each of you for budding entrepreneurs?

One piece of advice to any budding entrepreneur is just keep going, work hard and respect your work.

- Three myths about the film industry?

- The first myth of the film industry is that there is just glam and that the actors have an easy life.
- The second myth is that it is extremely difficult in the film industry and that it is impossible to enter on your own. The doors have opened for anyone who is talented.
- It's not as glamorous as it seems. The hard work is undeniable.

RACHEL GOENKA

33, Mumbai,
Founder of The Chocolate Spoon Co.

Power take: The young entrepreneur paved her way from journalism to becoming the founder of the parent company called The Chocolate Spoon Co.



Rachel Goenka

Rachel Goenka earned a bachelor's degree in journalism and a master's degree in English from The Pennsylvania State University. She recognised her true calling and love was in food after a spell in journalism and advertising, and she chose to make her dream a reality by pursuing a career in Culinary Arts. Her passion for desserts led her to study at the Ballymaloe Cookery School in Ireland for three months. She completed her intensive study in both cooking and pastry under the supervision of famous chefs Rachel Allen and Darina Allen. Her desire to concentrate in pastry won her a patisserie certificate from Le Cordon Bleu in London in 2012. She opened The Sassy Spoon, her first restaurant, when she was 24 years old. "Everyone would frequently say I was so infatuated with sweets that instead of being born with a silver spoon, I was born with a chocolate spoon," Rachel recalls of the humorous anecdote that inspired her company's name.

The young passionate entrepreneur was enthralled by her profession, and the sassy task of plating desserts on the map piqued her interest. "It only pushes you harder and makes you grow better at your own trade,"



It only pushes you harder and makes you grow better at your own trade



she continues, seeing competition as a fair game for her. While things are rapidly changing, Rachel believes that people are more interested in other people's professional expertise and respect for the same reason. "When we initially started out, I was the only female (and the youngest) in my firm, but I had an outstanding team that, like me, was more focused on what we were doing than on sexist stereotypes," she continues.

Rachel, dubbed 'Ms Sassy', has made her mark in a male-dominated business and is determined to pave the way for other ambitious female entrepreneurs in all fields! She has introduced Sassy Littles, a brand of delicious and nutritious snacks for youngsters, inspired by her son Kabir, as a salute to all working mums. "When my son Kabir first started pre-school, there were a lot of dos and don'ts when it came to snacks. That motivated me to create a line of toddler snacks that were gluten-free, preservative-free, utilised no artificial or processed sugar, and were prepared with only natural, allergy-free, and healthful ingredients," Rachel adds. Standing out in a male-dominated sector and setting the route for success has been the key to turning attention. "But I also had to establish my worth," she continues, "and make sure I stood out for my skill, not simply because I was a female entrepreneur."

The Chocolate Spoon Co. now has five restaurant brands and one patisserie brand under its umbrella. They are planning to establish additional stores in Mumbai and Pune in the near future, as well as launch a pan-India D2C website. Last year, they also introduced "Saffron by The Sassy Spoon," their Indian delivery-only concept, in Pune and Mumbai. Prior to the pandemic, they planned to expand into the NCR, bringing The Sassy Spoon, Sassy Teaspoon, House of Mandarin, and Baraza with them. "Once the industry stabilises, we expect to relaunch these ambitions," Rachel concludes.

Quick Take:

How does a female entrepreneur stand in the spotlight in male-dominated industries?

Let your work speak for itself. People need to value you for you and what you bring to the table.

One quote that keeps you going?

Always be a first-rate version of yourself rather than a second-rate version of someone else.

Advice to all the young achievers/entrepreneurs?

There is no substitute for hard work, passion, and dedication. Also, educate yourself as much as possible! Regardless of what field you are in, read, read and then read some more. Keep learning constantly, it's the only way to grow.

SHUBHA LAL

38, Delhi,
Co-founder of Your-Space

Power take: Shubha Lal began with an award-winning student housing firm in order to create a meaningful enterprise.

Shubha Lal earned her bachelor's degree in economics from LSR and her MBA from IIM Calcutta. She worked as a strategy consultant for McKinsey & Company and Nomura in India and Europe, and she is a genuine world traveller. She returned to India in October 2015, after ten years of working in a corporate organisation, to pursue her goal of starting her own business.

With distinct ideas on what would make the greatest and most trustworthy hostel for young people who study away from home, she went on the entrepreneurial path with her friend Nidhi, co-founder of Your-Space, with the true intent to fulfil every need of the student. Conscious of local and cultural needs, Your-Space is India's top student housing brand, providing an award-winning student experience. Shubha realised that the issue of housing is still the same as it was when she was in college. The two founders started their adventure in 2016 with one hostel, pouring all of their corporate savings into pursuing a goal of starting as an entrepreneur, which worked out well after questioning and conducting market research both domestically and globally.

The idea of bringing home away from home through this endeavour promotes a secure and entertaining environment for all hostel guests while also fostering deep bonds. During the pandemic, they restructured their operations and upgraded their facilities, allowing them to expand their company. They've grown to 6000 beds from 200 beds since then, which is a huge success. The presence of a fresh concept has to do with how lucrative a product is, and Shubha feels Your-Space has exceeded every customer's expectations. Shubha explains, "We never sought to develop a cash-burning business."

Shubha believes that in order to achieve success, one



Shubha Lal



I guess we had a lot of people asking if they could talk to our boss at first until they discovered we were the boss!



must go on an entrepreneurial path while possessing a strong belief in one's product or service. Initially, Shubha and Nidhi had difficulties and were questioned about their abilities to complete the task. "I guess we had a lot of people asking if they could talk to our boss at first until they discovered we were the boss!" says Shubha.

Shubha and Nidhi are pleased with the fact that their business doubles every year, and they now have a presence in nine locations across India. They just collected roughly \$10 million from investors, and they have investors who have been with them from the initial round of Angel Funding in 2017. Shubha has a specific goal in mind for her company's future growth: "Our immediate ambition is to achieve 24,000 beds for the coming academic session, which is a 4x increase from where we are now, and grab the majority of the market while trying to be the most loved student housing," she says.

Quick Take:

The best thing about partnerships in business?

The fact that you've got a partner who's got the same vision and ethos!

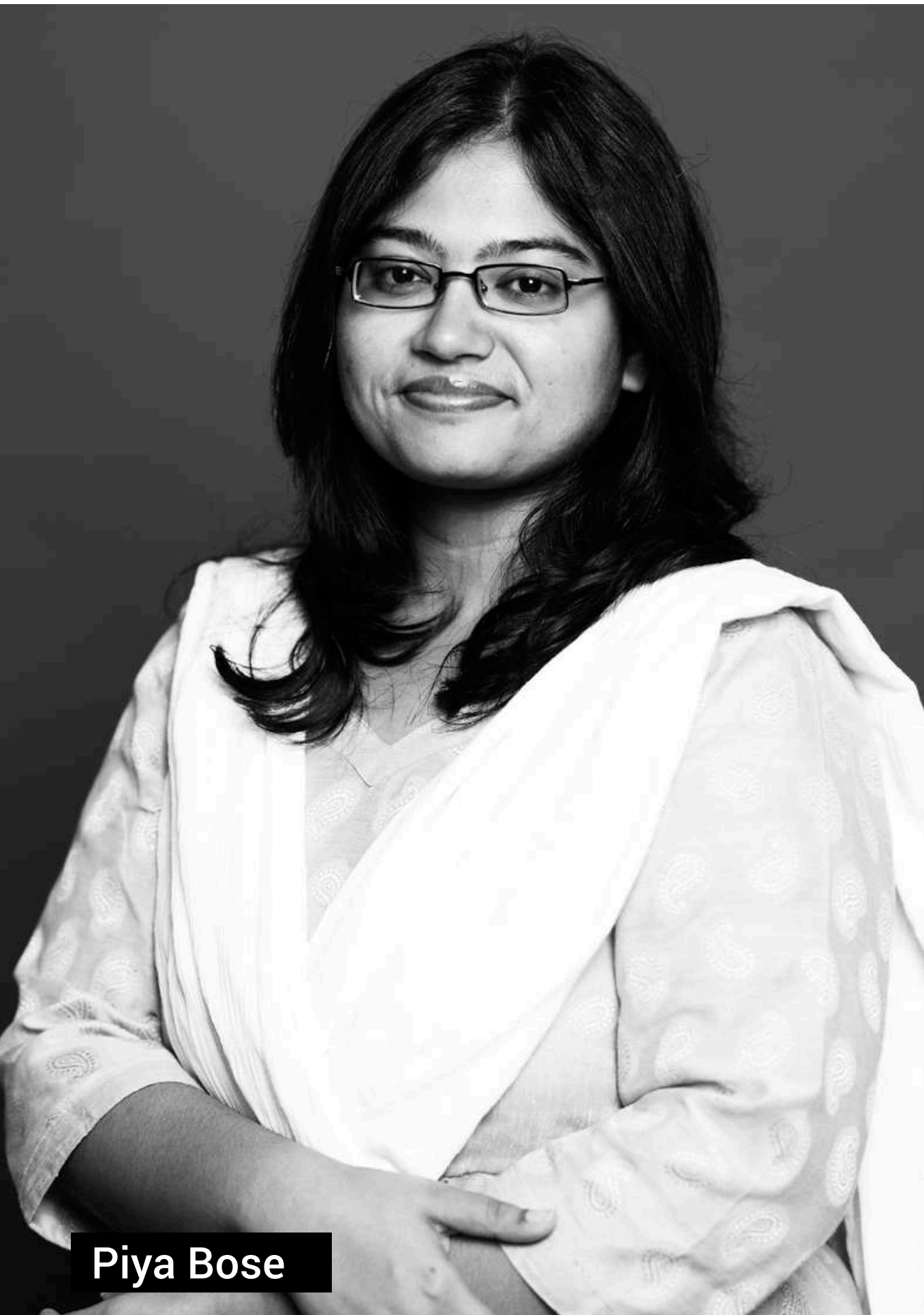
Advice to budding female entrepreneurs?

Things that you believe in very strongly, you have to fight for it.

PIYA BOSE

39, Mumbai,
Founder of Girls on the Go Club

Power take: Piya Bose hopes to transform the experience of women in travel through the Girls on the Go club.



Piya Bose

Piya Bose left a lucrative profession as a lawyer to pursue her passion for travel, and in 2008, she founded the women-only Girls on the Go Travel Club, which began with a zero-cash business plan. She went on to complete a five-year legal degree and was hired by India's premier law firm, where she worked for roughly a year. Though her parents anticipated this adventurous traveller to be working in an engineering firm today, she has chased her calling while working at a legal business without having prepared her options.

As the most profound insights occur in the air, Piya's desk job had her questioning her way of life while she worked graveyard hours. This travel consultant's adventure began when she had to overland from Lucknow to Nepal and then Tibet on an unexpected vacation. During her tour, she encountered a number of difficulties relating to oppression and other fundamental issues. Standing on the highest Everest mountain near a hamlet in Tibet, unsure of where her life was heading, she realised she wished to "not only make a living but also genuinely live."



Not only make a living but also genuinely live.



Piya worked for travel firms for a short time at the age of 24 and acquired a connection with the clients as well as learned about the lack of originality in travel companies. Through the hoops, the route of discovery outshined her notion of creating a Women Travel Agency as a midnight fuel. Being a solo wanderer since she was 16 years old, when she took her first solo trip to Brazil, Piya has seen few Indian women travel around the world, which has fueled her desire to bring the thrilling and life-changing experiences she has witnessed through her trips to the Girls on the Go travel club. In 2008, she rolled the dice by organising her first planned trip to Ladakh, promising more trips if the initial trip was successful. Since then, she has led women on Antarctic expeditions, photographed the Northern Lights in the Arctic, stayed with Nagaland's headhunters, camped in Mongolia, trekked up a volcano and to the Everest Base Camp, and much more.

The fundamental emphasis of the GOTG club has always been to encourage women to travel, but Piya has recently seen a lot of preconceptions women face when it comes to travel. Her work on growing and reforming women for the better when travelling has led her to explore the history of women travelling. "It's intriguing to realise that the account of women in travel dates back to the 1880s-90s, yet we're encountering identical challenges now in the modern world," she says.



Quick Take:

How did your life change as an entrepreneur?

I learnt how to deeply engrave solitude.

One best quote you live by?

"If you are leading the orchestra, you have to turn your back to the crowd."

NIKETA SHARMA

32, Thane,
Founder of Magna Cafe and Bar

Power take: Niketa has been on the business path since she was 22 years old, driven by her desire to establish a magnificent hotel.

Niketa Sharma is a passionate entrepreneur who began her career as the CEO of her family's hospitality firm. Coming from a financial background, she pursued her interest in the business field. Initially, the now-restaurateur aspired to be a journalist because she wanted to "make things and give meaning to them." She then moved on to hotel management school, where she learned how to manage and administer a hotel.

When she was 22 years old, the restaurateur decided to enter the business world. Niketa received a lot of support from her parents as an investor in her idea to start her own business in the early years. She expresses appreciation while highlighting the success of the parent company's four eateries. As the family's eldest daughter, she was granted unlimited financial independence as well as power and responsibility in pursuing her own profession. "My parents always taught me that it's up to me to make it or break it," Niketa explains.

Niketa developed the Magna Cafe and Bar venture in 2022, which was delayed due to the COVID pandemic, but was successfully launched in the evolving and growing city right on time. She shares the importance of demand and supply, "If I had opened Magna seven years ago, people would have received a cultural shock. As a result, I feel this is a good moment to shatter preconceptions," she says. Her goal of opening a stylish and stunning boutique hotel and a chain of restaurants keeps her going. She has shown a strong desire to work in a position that allows her to meet new people and connect with fresh ideas on a daily basis.

Her belief is that maintaining a strong connection with coworkers and respecting others' opinions while working in a team is the key to dealing with bad days,



Niketa Sharma



My parents always taught me that it's up to me to make it or break it



and while she encourages her employees to be vocal about their ideas, she also ensures that she brings the emotional connection to the workplace. "If my chef believes a certain ingredient brings out a greater flavour, I have to follow his opinion and look into the alternative, because he is trained in it," Niketa adds.

The creator discussed how meticulous she is about décor and ambience, stating that everyone wants to be in a location that gives off a positive feeling while enjoying wonderful food. Magna Cafe and Bar will be expanded by Niketa in Mumbai and Pune, as well as other locations where the cuisine is loved and new venues are discovered. Good cuisine that is also affordable is a difficult nut to crack, and her goal is to reach out to all of those establishments to create a premium atmosphere.

Quick Take:

One piece of advice to women entrepreneurs struggling in the male-dominant industry?

Believe in your concept and do it. Don't let the fear take over!

One quote to live by?

I live by this quote by Ratan Tata, "First take the decision and then make it right."



Nikul Naidu

SAPNA NAIDU & NIKUL NAIDU

*45, 40, Hyderabad
Co-Founders of Bohmian Art Soul*



Sapna Naidu

Power take: The sister duo creates handcrafted furniture that is classic, modern and extinct.

Sapna Naidu's artist was always on the search for creative furniture items, which were virtually difficult to get by. And that's how her foray into furniture design began. She needed additional hands-on-deck as the firm developed, so her sister Nikul Naidu came in as Business Development Head. Sapna's ingenuity, the workers' competence, and their collective conviction in the concept converted a small startup into a full-fledged company far sooner than anybody expected.

Their primary distinguishing feature is that the duo-sisters handcraft vintage and royal furniture that complements the space's bright design. The process of giving life to a design begins when it is imagined.



It's our desire and love for furniture that drives us to stand out in our area of business



"The first step is sketching, then we look for colour possibilities, then nice textiles, and lastly we work with our professional karigars to have the furniture piece created in our workshop," Sapna explains the process of bringing their ideas and dead pieces of wood to life. Fabric selection is an underappreciated art form that can make or ruin a whole outfit. The sisters' belief is to create masterpieces in every aspect that is made, and it is their love for art that fuels their enthusiasm for imaginative furniture. Years of dedication to crafting timeless masterpieces may be passed onto future generations. The distinctiveness of Bohemian Soul Art makes it stand out. They create one-of-a-kind furniture and have been most successful in their efforts to achieve the right finish on their pieces. They are one of the few furniture producers who produce not just painted French furniture but also colonial and contemporary pieces, making them quite rare.

These sisters established their place and developed it into a job they like because they live their lives for the sake of art and they have managed to shine through all of the hurdles with their Concept of creating one-of-a-kind products, knowing their clients' wants, avoiding repeating their ideas, and ensuring great quality. "It's our desire and love for furniture that drives us to stand out in our area of business," Sapna says, and it's this desire that motivates them to create furniture that expresses their spirit. They desire to be regarded as the greatest in their field, and they work tirelessly to improve quality and create new designs.



Quick Take:

One piece of advice to budding entrepreneurs?

Be patient while you give your best and dare to be different.

One fact about Sapna Naidu?

Sapna's life is that she is an art-lover at heart.

What does Nikul Naidu love the most about herself?

My ability to love others, it's unconditional, independent, priceless and eternal.

B.Yond™

Limitless Passion

For your endless
CULINARY CREATIONS



Baking Powder



Custard Powder



Icing Sugar



Corn Flour



Cocoa Powder



Drinking Chocolate



CONTACT FOR ORDERS
reachus@byond.co.in
+91 91 00 33 33 90

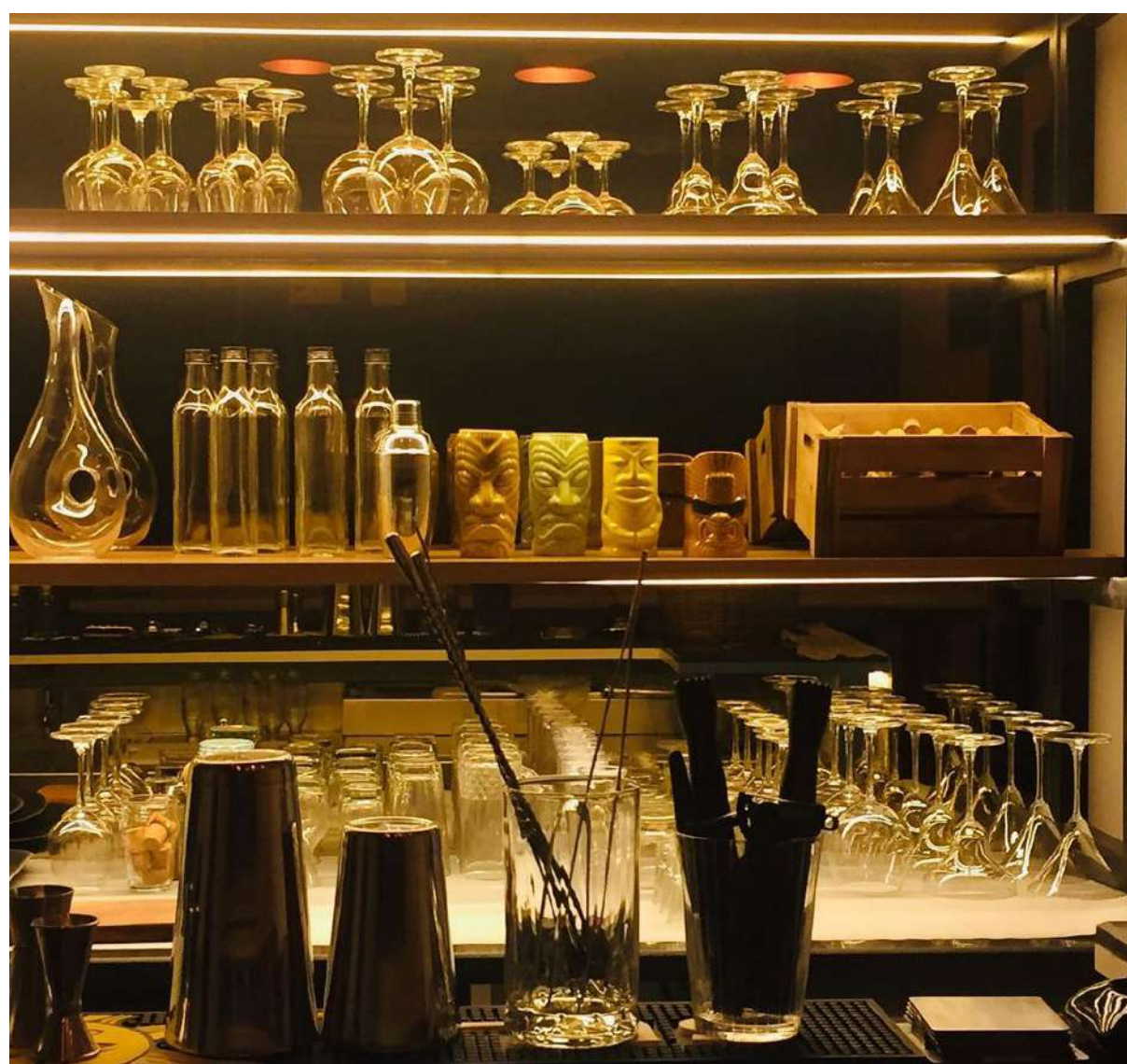


DUSK TO DAWN



Stay **HAPPY HIGH** with **AJIT BALGI**

Kimaya Sahasrabudde is in conversation with **Ajit Balgi**, the founder of **The Happy High Bartending Academy**, who talks about his journey and shares expert tips on glassware, must have equipment, and drinks for the summer. His journey is an interesting one: a Hospitality graduate of Institute of Hotel Management (IIM), Mumbai, he also holds an MBA degree and has previously worked in the sales and marketing industry. His true interests however, lie with beverages; that's how **Happy High**, a bartending academy and a consulting and beverage experiences company came to be.



Sommelier Extraordinaire

Ajit is a wine educator certified by the Wine & Spirit Education Trust (WSET), London. He is also accredited by the Bureau National Interprofessionnel du Cognac (BNIC) as a Cognac Educator, making him one of 90 such educators in the world, and the first in India. He has trained over 5000 people in India, the Maldives, Thailand and London. He also judges international wine and cocktail competitions.

Groundwork for operations was laid way back in 2014. Ajit speaks about the early days: "Beverages interested me when I began bartending at some clubs and pubs after college hours during my graduation to make some pocket money. It proved to be a great experience. Post this, I got into beverage operations, specifically into Wine and Spirits. I went to London and that's where I got more exposure to wine. After coming back from London, I started Happy High."

The academy began mid-pandemic, in February of 2021. The academy provides day-long courses for professionals as well as courses for consumers. They

conduct half-day workshops for consumers on making cocktails in addition to running a few online courses. Happy High is now one of the leading Wine and Spirit Education companies in India and works with hotels, liquor companies, and corporates on skill development, beverage experiences and experiential marketing.



– **Ajit Balgi** (*founder*)

So What Does A Cognac Educator's Day Look Like?

A usual day for the founder begins at the Happy High Academy at around 8 am, where he holds workshops that go on till 2 or 3 in the afternoon. Post the workshops, he works on his consulting projects for various restaurants and clubs. The academy operates from Monday to Friday. Weekends are kept for travelling – that is, only if required for specific consultancy work.

"I work 7 days a week, but that doesn't exhaust me. I love what I'm doing and it gives me happiness. I am made for wine and beverages," says Ajit.



Build The Perfect Home Bar

When asked what are the must-have spirits for a home bar, Ajit had this to say: "One should have one from each brand. Additionally, whiskey is a must-have for any Indian bar as India is a whiskey consuming nation. In terms of making drinks, for those looking to not drink heavily, you can add some drops of bitters in soda and it becomes a drink for a party. There are non-alcoholic bitters that are available in the market but the alcoholic ones are better."

The Quintessential Essentials

Spirits

- **Whiskey** - Johnnie Walker or Jim Beam
- **Vodka** - Absolut or Grey Goose
- **Rum** - Old Monk or Bacardi
- **Gin** - Hendrick's or Bulldog
- **Brandy** - McDowell's No.1 or Honey Bee



Glassware

- Highball glass for whiskey
- Old fashioned glass for on the rocks
- All-purpose wine glass
- Spirit/Whiskey tasting glass
- Martini glass

Go-to cocktails for the summer?

- **Mojito** – White rum, sugar, lime juice, soda water and mint
- **Cosmopolitan** – a classic made with cranberry juice, lime juice, vodka and Cointreau
- **Gin Sour** – the base is liquor, with lemon or lime juice and a sweetener
- **Highballs** – Scotch and Soda, Gin and Tonic, Whiskey and Ginger, Vodka and Tonic, Rum and Coke

If you are someone who is looking for courses in bartending, cocktail making, or even home bar accessories, then Happy High is a place you shouldn't miss out on.

For more details check out:

<https://www.thehappyhigh.com/beverage-publication-media.html>

BANGALORE

in a *Mug*



Bangalore is a city with growing popularity of breweries. All those looking to kick their legs up on their weekend off and unwind, with not only good food and drink, but also a vibe that can only be described as breezy and easy going, flock easily to the city. **Bangalore Brew Co.** is one such destination that fits perfectly into the never ending hunt citizens have for a weekend like no other. **Rishi Pachipulusu** reviews this up and coming brewery.

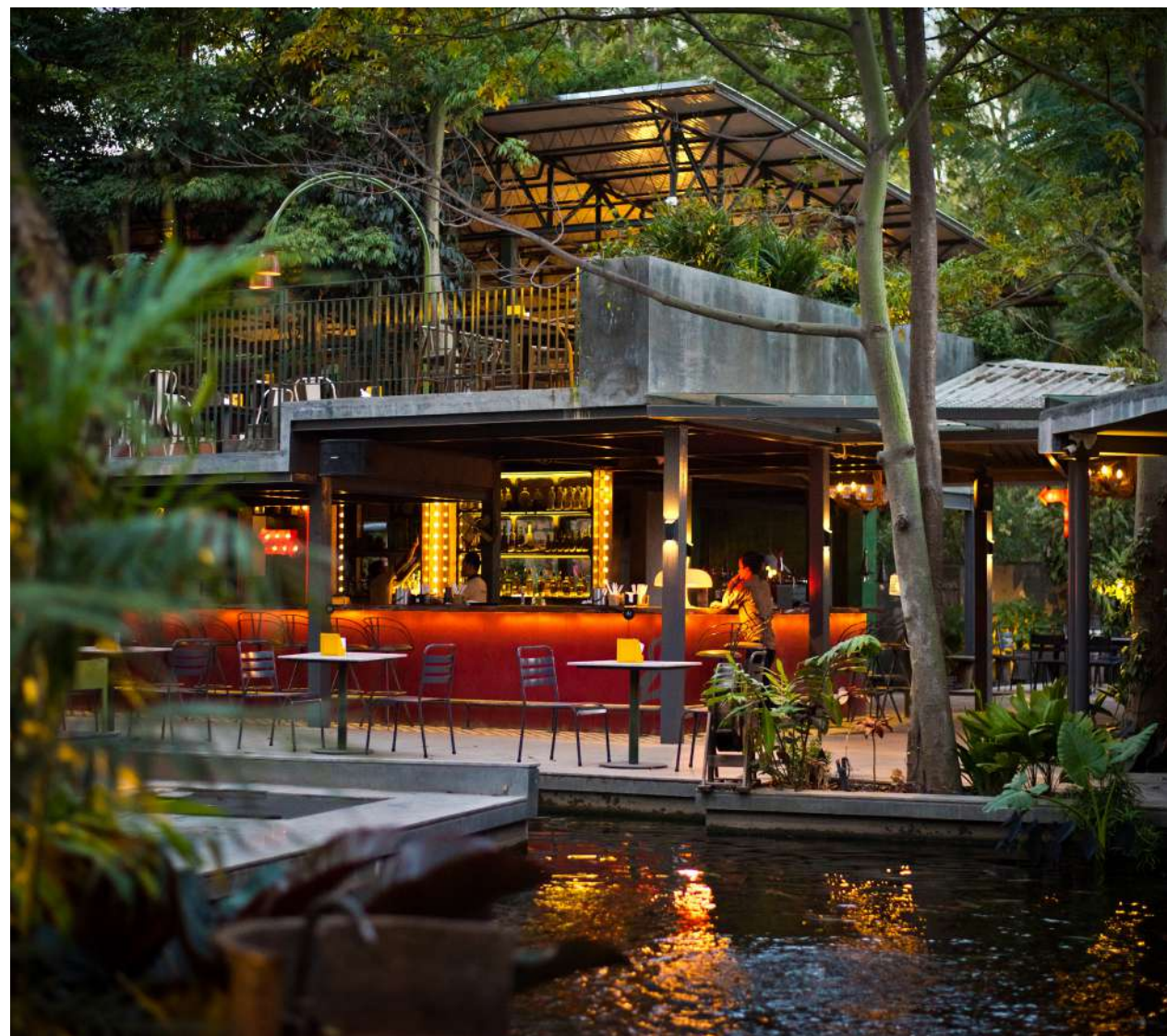
A Breezy Ambiance

Located on the outskirts of the city, Bangalore Brew Co. is a brewery which recently gained traction among all ages. The brewery has an amphitheatrical open air seating with great lighting and an up-beat musical experience. With a pond running through the centre of the brewery, the entire occasion carries a sense of grandeur and one feels as though they have been seated in an extremely upscale establishment. As soon as we entered, we were greeted by an extremely polite and friendly valet, who enthusiastically ensured we didn't have to park the car ourselves in the designated parking area.



Drinks for Days

When at a brewery, the first thing we tried was the wide selection of beers on the menu. The Dunkelweizen and Blonde Ale were particularly pleasant, with a very sweet and fruity taste and a candied scent. The Stout too was a stand out flavour, with bold notes of coffee and dark chocolate and a smoky smell, and a deep after taste of molasses, for those who prefer a more bitter taste in their beer. The cocktails too were a delectable experience, with the Soho Beach Rum and Cuban Affair being two drinks which are a must try, teleporting the person trying it to a seafront holiday.



Feast For The Foodie

The variety of food available was quite extensive, with a great number of both Indian dishes as well as continental delicacies and regional specialties. The menu was a long list of mouth watering options. The Gunpowder Eggs was one of the most unique but satisfying dishes we have tried in a while. The crispy fried top, with the lavish spices covering it complemented the egg and gave it a burst of the Indian flavours which we know and love.

We also recommend trying the Sichuan Salt and Pepper Vegetables, Cheesy Stuffed Chicken Wings and Butter Garlic Prawns, all of which were scrumptious. Ordering the *Nasi Goreng*, we hoped for a fusion of two cultures. We were served with an Indianised version of the classic Southeast Asian delicacy, a spiced up version with a garlic twang, accompanied with a Thai Green Curry that cut through the spice with a strong coconut flavor, making it a well balanced meal.



To end our meal, we had the *Dulce De Leche Churros*, and it was quite simply one of the best desserts we have tried in a long time. Its sweet and fluffy interior perfectly complemented the crunchy and golden-brown exterior. The rich and robust dark chocolate dip was the ideal accompaniment to the dish, and a fitting end to an eventful and exciting night.

A Must Stop Destination

The ambiance can only be capped off with the fact that the brewery was a pet friendly space, and the number of adorable pets who were roaming around in search of attention made for a brilliant experience. With a vibrant and diverse crowd of people in the brewery, there was no shortage of a colourful and bustling atmosphere. On the night we were in attendance, an elegant reception was

ongoing in the large garden overlooking the seating area, which only added to the pompous nature of the Brewery.

Good food, good drink and good company is the best way to describe a night at Bangalore Brew Co.

Timing: 12 noon to 12 midnight

Price Points: Rs 240-555 (approx for single dishes; platters may vary)

Meal for Two: Rs 1200++ (without drinks) and Rs 2200++ (with drinks)

Our Picks: Stout Beer, Gunpowder Eggs, Butter Garlic Prawns, *Nasi Goreng*, *Dulce De Leche Churros*



For orders contact +917893565262



RR Steel



Strength to stand for life...

**GET 10 gms
SILVER
FREE***



***On every ton of RR Steel TMT Bar**

Let the light into your house

Get RR Steel today - High Quality Premium Steel



CONTACT US

87881 30856
92259 08903

EMAIL

rspl@rediffmail.com

WEBSITE

www.rrsteel.co.in



FASHION FORWARD

THE NEW SUIT TREND

Partying has not gone out of style, just a makeover. It's where you get to meet quaint and quirky people with a diverse sense of style, fall in love, fall out of love, socialise and obviously make friends that sometimes last forever. Who doesn't want to look uniquely bomb at a party? Definitely not me. Putting on leather and denim jackets for parties are on pause. Power suits and blazers are making their way to the bash. Styling suits for parties are the current hot topic, with one of the perks being that you can dance your heart out without worrying. One must know how to ace it while being subtle. **Tanvi Emmanuel** brings you a few looks for the season.



Turtleneck's Turn

Why should that sexy turtleneck top just lie in your closet when you party? It is a known fact that turtlenecks are the go to outfit when there is nothing to wear. Why not pair it with a power suit? *Student of the Year 2* actress Tara Sutaria pulls off this all white outfit extremely well, pairing the look with black sandals and shades.



The "Go Casual" Look

If you are dressing down, you can simply style your suit with your hair tied up, a plain tee for contrast and whatever footwear you are comfortable in. Here, the pillarbox red two-piece suit was worn with a cream coloured satin lace strip on the inside without any additional jewellery, which pretty much gives a casual look for a party. The young actress paired the power suit with transparent strap heels which adds to a sharp sense of fashion.

The Checkmate Style

The next partywear power suit idea is the check pattern suit that will make you look flawless and trendy without even trying. Add charm to this minimal outfit – style it with a 3 layer chain and bold gold hoops, irrespective of the colour of the suit. Since these patterns of the suits look aesthetic, they can be bubbled up to the party by pairing them with pastel colour footwear.



The Bold Type

Choose the bold coloured suits from your wardrobe and catch everyone's eye at that late night party you want to go to. The bold colours make your skin glow at the night parties and draw all the attention to you.

Although we list a few top styling ways for power suits, the truth is that nothing is fixed in stone. One can literally mix and match the suits, add a strap bag, a chunky belt – whatever suits your fashion style. Explore your creativity with this unmatched fashion trend!



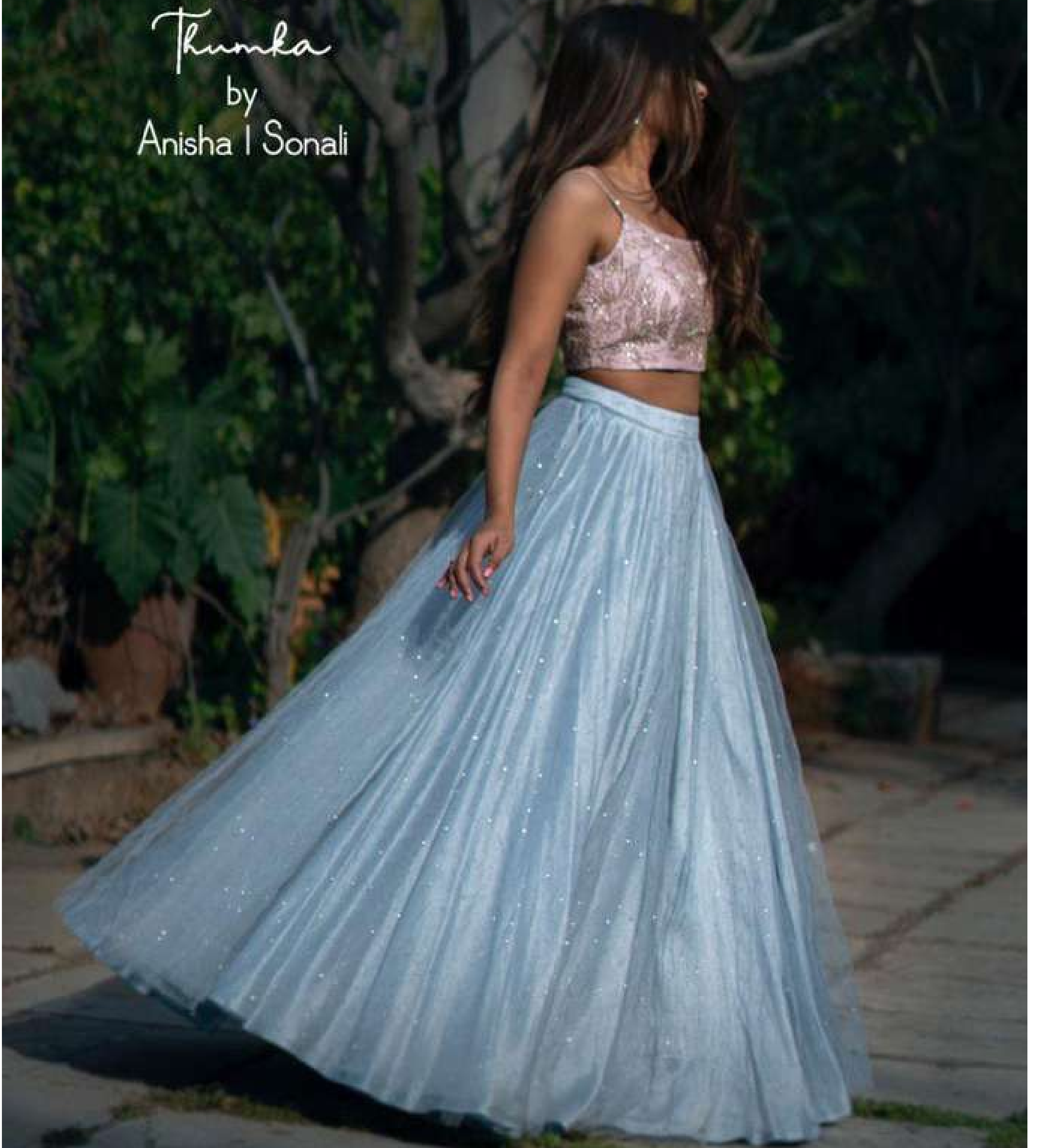
Oversized All Over

You must know that it's not just hoodies and tees but also oversized suits that are a part of the oversized clothing trend. Wearing an oversized suit for a party shows you know your fashion trend game. It can either be styled up heavily with boho jewellery or be left as it is. Here, Priyanka Chopra wears a pinstripe oversized suit with black heels and a turtleneck tank top and looks drop dead gorgeous.





Thumka
by
Anisha | Sonali



8-2-547/R, Road no 7
Banjara hills, Hyderabad



@thumkaofficial

thumkaofficial@gmail.com



HEALTH & WELLNESS



Dr Anubha Singh provides some insight into the often unspoken yet crucial condition of male infertility.



Dr Anubha Singh

Expert Talk : Tips To Battle Male Infertility

Infertility continues to be one of the most taboo topics in Indian society to date. Tradition and superstition often go hand in hand, and they have fostered this widespread belief that fertility is a concern that begins and ends with women. However, growing research has shown that it is in fact, a shared condition. Male infertility is often not discussed, and this increases the bias and judgement against a condition that affects many worldwide.

In a bid to break through this wall, Hashtag spoke to Dr Anubha Singh, Gynaecologist and IVF Specialist at Shantah IVF Centre, New Delhi.

Today, one's profession and lifestyle play a vital role in their fertility. Here are some common reasons:

- Sitting on chairs for a longer period can overheat one's testicles.



- If you place laptops over your lap for a long time – Working laptops prompted a greater increase in scrotal temperature—around a 5 degrees Fahrenheit increase (or about 2.7 degrees Celsius)—resulting in low sperm count and unhealthy sperm as well.
- Wearing too tight pants or underwear can damage the testicles and cause low sperm count.
- Risks are increased if you are exposed to pesticides or some industry toxins.
- Smoking and/or excessive alcohol consumption are common causes.
- Past tumours or cancer.
- Stress directly affects one's fertility.

Some essential tips for men to help combat infertility:

1. Give up drinking and smoking:

Any doctor will give first advise you to quit smoking and drinking as it badly affects the sperm count. The harmful ingredients in tobacco smoking can kill sperm cells. Alcohol does you no good either. If you consume too much alcohol, it can reduce libido and affect sperm quality. It can also destroy the quality and structure of sperm.

2. Stay away from or reduce stress:

Do away with stress from your life, as it interferes with the sperm-producing hormones in one's body. To combat stress, you can try mind relaxing exercises such as yoga, practice deep breathing, listen to some soothing music etc. These activities shall help you in coping with stress.

3. Limit weightlifting

Heavy weightlifting indeed helps improve sperm concentration, but an excess of anything is not good for our bodies. Overdoing it could be a cause of your infertility. When planning for a family, limit or moderate your weightlifting exercises.



4. Eat well:

A healthy diet is always important. Consume nutritious vegetables, nuts and fresh fruit to improve sperm quality. Vitamins C and E are very important for men. Drinking 4 glasses of fresh orange juice a day can help defective sperm drop from 20% to 11%.



5. Get a good night's rest:

Complete at least seven to eight hours of sleep as it will help restore the reproductive system and reduces stress. Lack of sleep can disrupt your cycle of sperm production.

6. Seek out expert help:

Last but not least, seek expert or medical help to understand whether you need to undergo any infertility treatment or make any lifestyle changes to increases your chances of conception.

LIP SCRUBS: BYE-BYE PARCHED AND FLAKY LIPS

Our lips are highly sensitive and are prone to damage from extreme conditions. Chapped or dry lips go beyond a pet peeve for many. Saliva and constant licking of the lips, peppery meals, and coldness are all factors for chapped lips. Dermatologists believe that regular colds, UV radiation, and medications such as cholesterol-lowering medicines may produce dry lips. Dry and cracked lips are also a glaring signal of nutritional deficit in the body, particularly of vitamins B9, B2, B6 and B12. A highly recommended solution is to use lip scrubs for gentle exfoliation and nourishment. **Mahati Salike** brings to you a brief guide on everything lip scrubs.

WHAT IS A LIP SCRUB?

Lip scrubs are a type of exfoliation for our lips and involve physical scrubbing. Lip scrubs vary from balms, being that lip scrubs eliminate the brittle, dead cells that cause lips to appear and seem parched. Sunlight, wind, coldness, and humidity are examples of hostile settings. If you've had cracked lips, it was either in the wintertime or just after experiencing a burning sensation on your lips.



WHY USE A LIP SCRUB?

Using a lip scrub removes flaky skin and restores the suppleness and delicacy of the lips. A stimulating lip scrub not just improves the look of your lips, but also improves the way they are treated. After using an exfoliator, you may find that your lips soak various substances quite effortlessly, like lip cream or basic lip balm. If you want velvety, flawless lips, a lip scrub is should be part of your routine.

Exfoliating your lips makes them extremely hydrated and helps them absorb moisture for a longer duration, preventing chapped lips. If you routinely exfoliate your lips, you will not have to fret about being exposed to freezing winds and having dry lips as a consequence.



WHEN SHOULD YOU USE A LIP SCRUB?

Exfoliation with a lip scrub is beneficial as it moisturises your lips. This also helps clean your lips before you wear your favourite lipstick and reenergises them when your lips are chapped and flaking, as a result of the chilly breeze and extended sun exposure.

Exfoliating your lips solely at bedtime would enable the skin to recover before exposing it to the sunlight. Following exfoliation of the lips, apply a hydrating lip balm to keep them from drying out. This is vital, not just for preserving your lips as supple and fluffy, but for lowering the chance of acquiring dry lips in the first place.

DO's and DON'T's

- Remove dead skin cells and scrub your lips not more than twice a week. To minimize aggravating your lips, begin with once per week.
- You should not scrape the skin on the lips if they become parched to the extent of flaking.
- If your lips have any open wounds, or if they are damaged or sore, don't use lip scrubs.
- To avoid hurting sores on the lips, don't exfoliate too aggressively or use abrasive substances.

WHAT ARE LIP SCRUBS MADE OF?

Lip scrubs are made up of two ingredients: an exfoliator and a soothing ingredient. The moisturizing or rejuvenating ingredient acts as a substrate for the exfoliant, rendering it simpler to apply on your lips. These two products work together to moisturise and soften your lips.

DIY LIP SCRUB RECIPES:

You might not have to splurge on pricey exfoliants from the markets to get softer, brighter, and fuller lips because you can quickly prepare a lip scrub at home with a few things you probably already have in your kitchen.

Mint Lip Scrub

Ingredients required:

- Olive oil/coconut oil – 2 tbsp
- Sugar – 2 tbsp
- Peppermint oil – 8/10 drops
- Grapeseed oil – ½ tbsp



Preparation: Combine the sugar with any emollient or restorative substance of your choice. Blend in 8-10 drops of peppermint oil to the already created combination. Lastly, a few drops of grapeseed oil should be added. Apply this mixture to your lips in rotatory motions for 60-90 seconds, and then rinse with a damp cloth and warm water.

How does this scrub work?

Sugar serves as an organic exfoliator, whilst peppermint oil stimulates movement beneath the lips and creates a bitten look, making your lips look bigger. This homemade sugar lip scrub is indeed incredibly calming and invigorating for your lips' texture. Grapeseed oil is mild oil that is full of antioxidants that works well as an herbal moisturiser for your lips.



Cinnamon Lip Scrub

Ingredients required:

- Ground cinnamon powder – ½ tbsp
- Raw honey – ½ tbsp
- Olive oil – ½ tbsp



Preparation: Blend all the ingredients in a mixing bowl and scrub the mixture on your lips using your fingertips. This helps remove the dead cells. Clean it with warm water.

How does this scrub work?

Cinnamon is a pure lip plumper. If you desire to obtain a perfect smile without using lip fillers, using this scrub would be a reliable method. Cinnamon is also a powerful exfoliant, so it may help you attain silky, soft lips quickly.



Orange Peel Lip Scrub

Ingredients required:

- Dried orange peel powder – 2 tbsp
- Brown sugar – 2 tbsp
- Almond oil/ Coconut oil – 10/12 drops



Preparation: Grind the previously stored and dried orange peel and make its powder. Add almond oil and brown sugar to the powder and stir this mix vigorously. Almond oil can be replaced with coconut oil as well. Gently rub the scrub on the lips for 30-45 seconds and wash it off with warm water. Lastly, apply your preferred lip cream or lip balm and flex your plump and fuller lips. Use this scrub twice a week for best results.

How does this scrub work?

This easy lip exfoliator formula contains orange peel, which helps heal darkened and damaged lips. Sugar is an excellent exfoliant for healthier lips, whilst almond oil nourishes and moisturises dry, parched lips.



Shea Butter Lip Scrub

Ingredients required:

- Sugar – 1 tbsp
- Shea butter – 1 tbsp



Preparation: Shea butter and sugar should be mixed 1:1 to attain the required consistency. Apply this scrub gently on the lips and scrub for 60-90 seconds. Later, wash it with warm water and apply your preferred lip balm for instant hydration.

How does this scrub work?

Shea butter is high in vitamins A and E, helping moisturise and relieve parched lips and tightness. Sugar, in conjunction with shea butter, serves as an excellent organic exfoliant.

Coffee and Honey Scrub

Ingredients required:

- Coffee grounds – 1 tbsp
- Honey – 1 tbsp



Preparation: This is the most extensively used lip scrub because it has extremely favourable results. The simple preparation entails mixing coffee grounds and honey in a bowl and stirring it. Use this scrub on the lips and rub in circular motions for a minute. Later, leave the scrub on your lips for another minute like a mask. Rinse the mask with lukewarm water for moist lips.

How does this scrub work?

Coffee is useful for more than simply getting you out of bed every morning. This is a hidden tool you could employ to moisturize your skin and lips. The combination of coffee granules and honey is a tried-and-true method of exfoliating and moisturising your lips.



STORING A LIP SCRUB:

It's essential to make the DIY lip scrubs in tiny portions. This will keep them effective for approximately a week if stored in a cool place. Keep your exfoliator in a sterile, dried lip balm or cosmetic box. To avoid bacteria, sterilise the containers by immersing them in warm water for an hour. This container should be refrigerated and used within a week.

A perfect smile is the combination of both pearly white teeth and healthy, supple lips. Whenever it comes to lips, keeping them exfoliated is as important as keeping them moist. Now that we've reached the end of the article, try your hands on these DIY scrubs.

Wishing all our readers happy and rosy lips!

Hash#ag INDIA

INDIA'S FIRST INTERACTIVE MAGAZINE

GET YOUR BRAND FEATURED...

Get your brand featured in India's first interactive magazine - Hashtag India that provides users with an eclectic mix of art, music and lifestyle content in a digital magazine that is shrouded with interactive features. We also invite freelance writers/ experts/ bloggers to contribute articles and reach out to readers across the globe.



- ✓ Travel & Lifestyle
- ✓ Fashion
- ✓ Fitness & Beauty
- ✓ Movies & Entertainment
- ✓ Reviews
- ✓ Start-up stories
- ✓ Coupons, Marketplace & much more

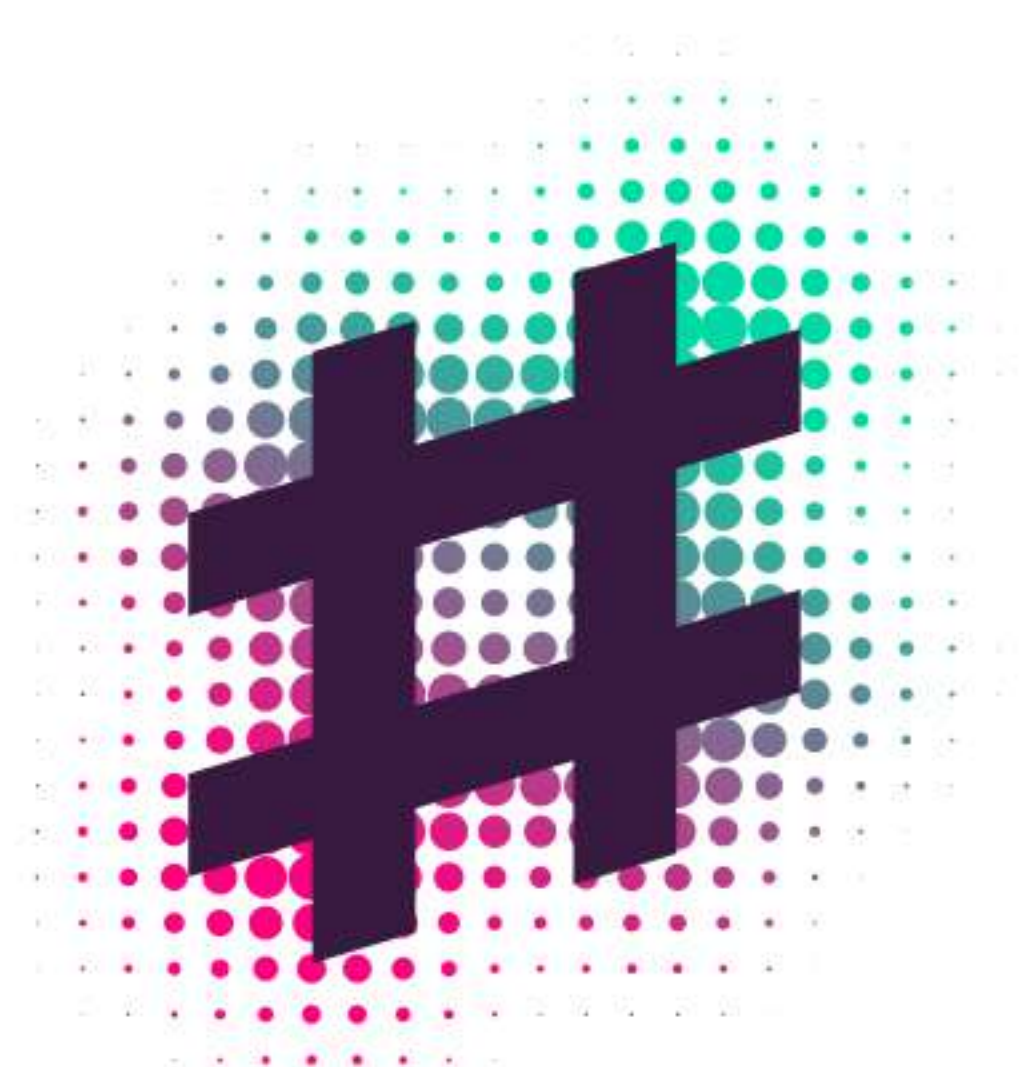


Change the way you read...

India's first interactive digital magazine- Hashtag India provides users with an eclectic mix of art, music and lifestyle content in a digital magazine that is shrouded with interactive features. Make your way through the endless pages of visual content and click through to shop directly for featured items. The engaging content is delivered through state-of-the-art technology platforms and is available to subscribers on the web, iPad and Android tablets.

 contact@hashtagmagazine.in  www.hashtagmagazine.in

 62690 00666



h a s h t a g

FOOD INC'



India being a multicultural country, we get to savour various cuisines and tastes on the country. Sikkim is called the state of the famous food in India. To explore the most out of Sikkim's various gastronomic pleasures, you must visit several native cafes, eateries, and food stalls. There's no getting away from Sikkim's fiery, salted, spicy, and bitter meals if you're in Sikkim. Hashtag Magazine compiles a list of all the traditional foods of Sikkim you must try.

Delicious Sikkim Delicacies

What Makes Sikkim's Cuisine Special?

Sikkim's cuisine is a spread of a diverse range of flavours as well as a reflection of the multi-ethnic blend of individuals and traditions within the state. This richness is mirrored in Sikkim's wonderful menu, which incorporates dishes from neighbouring states as well as bordering nations Nepal, Bhutan, and Tibet. Sikkim is regarded as an ecological state and the cuisine centres on organic foods from local farms. Whenever the tastes of Sikkim combine in this magnificent merge of spices, the outcome is a broad variety of delectable dishes.

The optimum blend of deliciousness and energy filled with spices can be relished in the traditional food of Sikkim that you certainly enjoy. From Momos to Thukpa, Sikkim's famed cuisine is deliciously simple.

10 Famous Foods of Sikkim

We have curated a list of ten of the best and most flavourful of Sikkim's piquant spread of dishes for your perusal.

1. Momos

A kind of Tibetan dumpling, momos are consumed in various places like in India that include Darjeeling, Ladakh, Pakistan, Assam, Sikkim and other states. However,



Sikkim and momos are a delicious blend. This authentic dish of Nepal is extensively consumed in the state that it shares border with – Sikkim.

Momos are steamed dumplings, which are loaded with stuffing that may comprise meat or vegetables and spices along with cheese, tofu or *paneer*. The exterior shell of this dish is made of *maida*, also called all-purpose flour, and water, to make its dough. The dough is made into small flat circles where the stuffing is filled in and wrapped like dumplings. Later, these can be steamed. A tad of yeast is incorporated in the dough for an appealing lift to the dough.

The stuffing has undergone several changes over the years, culminating in the dumplings' prominence. Momos nowadays are the most extensively consumed dish in various parts of India.



2. Thenthuk

Thenthuk is another tasty and healthful leisure dish. It is one of Sikkim's regional delicacies. Made out of wheat flour, this comfort dish is served in a broth containing vegetables and meat. Unlike *thukpa*, the *thenthuk* dough is flattened rather than shaped into typical noodle strands.

It is only introduced after the veggies and meat have been thoroughly cooked. The people of Sikkim usually tend to savour this dish during supper.

3. *Khapse*

Khapse is a classic Tibetan cracker made for the Tibetan New Year, or *Losar*. All-purpose flour, butter, eggs, and sugar are mixed together to make the *Khapse* mixture and later the mixture is moulded into various shapes and sizes.



4. *Thupka*

Do not even skip out on the *Thupka* when you're touring Sikkim! This Sikkim delicacy originates in Tibet's highlands and is sure to please your taste buds. The soup's spicy flavour is complemented with chopped onion and chopped peppers. This meal comes in both vegan and non-vegetarian varieties. Non-veg *thupka* would include meat and poached eggs. This exquisite dish is accessible at almost every restaurant in the area, save for roadside kiosks.



5. *Bamboo Shoot Curry*

Sikkim cuisine is fostered by several fern-based dishes and one among them is the Bamboo Shoot Curry. Bamboo Shoot Curry is a Sikkim-style cuisine prepared from pickled bamboo. The curry is seasoned with turmeric to ameliorate the aroma of a meal whilst also to overcome the harshness of bamboo plant. This classic Sikkim dish can be truly enjoyed when it is served with rice.



6. *Wachipa*

Wachipa is made of cooked rice, finely diced chicken, and powdered and roasted meat feathers. The powder has a characteristic sour taste. It is feasible to produce a meatless *Wachipa* by replacing the chicken with the caustic Damlapa leaves and stems or blossoms. It is often eaten only on exceptional occasions. This dish is considered to be the authentic Kirat Rai indigenous firm's native Sikkim food.



7. *Sel Roti*

Sel roti is a conventional sugary rice dessert that is round in shape and is common in Nepal and the Kumaon area. Cardamom is introduced to the flavour of the dessert. It is put into the boiling oil in a circular pattern. If you would like to fry it, you'll require a great deal of experience because it seems simple but can be difficult to prepare. Dashain and Tihar are two extensively commemorated occasions in Nepal, Darjeeling, and Sikkim. Usually, this dish is prepared during that time of the year.



8. Gundruk

Gundruk is produced by fermenting green plants. It is offered as an appetiser with a primary plate of food. It must be prepared with mustard and lettuce or turnip greens. It's a tad bit sour, but it still tastes amazing. *Gundruk* is an essential source of nutrients, especially throughout the off-season whenever the cuisine comprises predominantly potatoes and corn, both of which are mineral-deficient.



9. Dal-Bhaat

Dal-Bhaat is a classic Indian subcontinental dish that is prevalent in different parts of India, Nepal, and Bangladesh. It involves cooked rice with *dal*, seared lentils or other vegetable dishes. It is a traditional meal in several nations. In a variety of Indo-Aryan dialects, *bhaat* or *chawal* denotes 'cooked rice.' is a great option for people who wish to keep things simple and eat little portions of food.



10. Sha Phaley

Sha Phaley, sometimes called as *Shabhaley*, is a Tibetan delicacy made of toast, packed with flavoured pork and lettuce, which would then be shaped into spherical forms and deeply fried or skillet fried depending upon regional differences. Eventually, a crispy meal with a delicate, scrumptious centre is the result. Tofu and cheddar cheese have just been included into the ingredients for vegetarian meals.

In this state of scrumptious food, these delectable dishes should not be missed. For all those travel freaks out there, whenever you travel to Sikkim, these dishes would make your visit worthwhile.



AUTO & TECH

Innovation for the Future: *CES 2022 IN REVIEW*

One of the biggest global tech events, CES - Consumer Electronics Show, is held every year in January. A lot of well-established brands from the industry launch their new products and showcase their innovations done in consumer tech. The CES 2022 was held in Las Vegas from 5th-7th January 2022 and over 40,000 people across 119 countries attended this event. There were hundreds of innovative products showcased in this exhibition. Aniket Pande from BlazeTechnica lists some of the new launches and innovations are done by the most popular brands from this tech and automobile industry.

Samsung Flex Display Technology

Samsung has always been the leader when it comes to manufacturing High-Quality OLED displays which are not just used in their smartphones but also used by various other brands including Apple for their iPhone. Foldable smartphones are the new trend and Samsung has been working on this foldable display technology for the last couple of years and is already selling some great foldable smartphones like the Galaxy Z Fold and the Z Flip series.

CES SPOTLIGHT

CES 2022 saw Samsung showcase four new foldable display technologies Flex S, Flex G, Flex Slidable and the Flex Note. Flex S uses a Hybrid fold design with an inner and outer fold which can fit a huge display in a compact form factor.

Flex G offers a double inner fold that hides the whole display when not in use and protects the display from accidental drops and scratches.



Flex Slidable uses a similar approach found in OPPO X 2021 which had a rollable display. The display rolls out and expands itself to give a much larger screen real estate.

Lastly, there's the Flex Note which will be mainly used for foldable displays in laptops. A 17-inch screen can be folded and used as a 13-inch laptop eliminating the need for a physical keyboard.

Asus Zenbook 17 Fold OLED

Asus Zenbook 17 Fold uses the Samsung's Flex Note display technology and comes with a 17-inch Foldable OLED Display – which can be folded and used as a 12.5-inch laptop – and a physical keyboard attachment can be added separately. Asus claims that the hinge of the laptop is tested 30,000 times to ensure that the durability shouldn't be a concern. Display resolution is 2560 x 1920 and it can go up to a peak brightness of 500 nits.

CES SPOTLIGHT

Powering this laptop is the 12th Gen Intel Core i7 1250U processor paired with Intel Iris Xe Graphics, 16 GB of LPDDR5 RAM and a 1 TB of M.2 NVMe PCIe 4.0 SSD. The laptop will be available for sale in Q2 2022 and the pricing is yet to be revealed.



Google's vision to make the Android experience even better



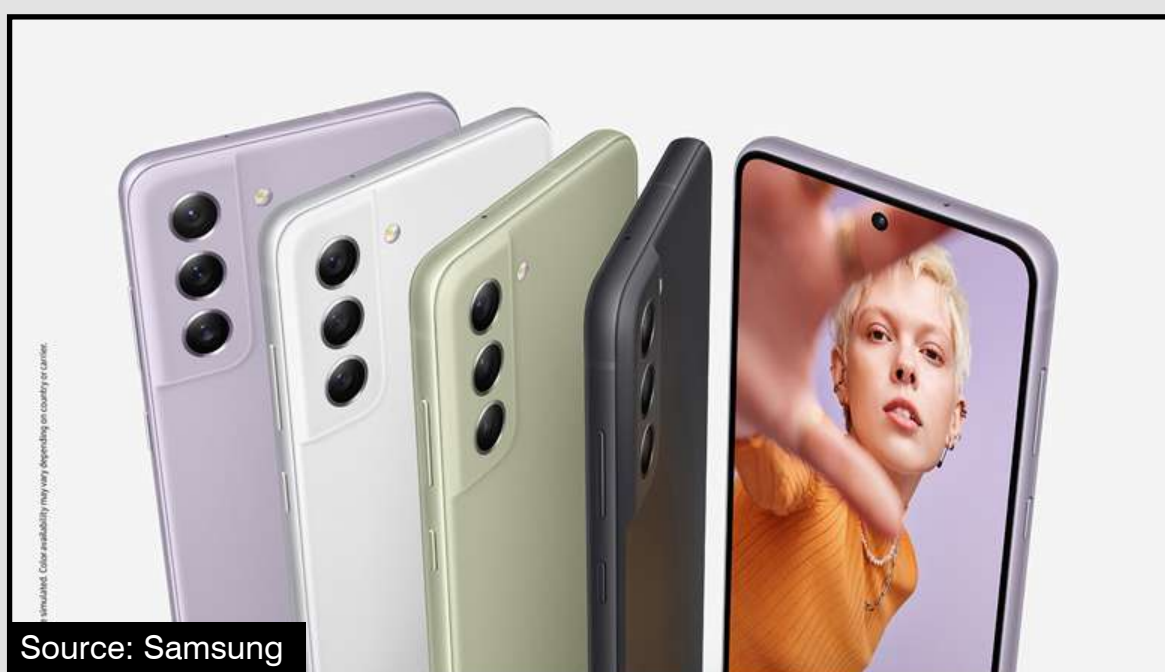
Apple is well known for its ecosystem of devices which offers seamless connectivity across all the devices. Google is now planning to implement something similar to offer a much better experience to its users and for this, they are launching Fast Pair for Android. This will be supported on more devices, including Windows, and will let a user instantly pair their headphones, speakers or any other wearable to a Windows PC or laptop with a single click which supports Fast Pair. Similarly, the Fast Pair will also let a user instantly pair these devices to a TV that runs on Android OS.

CES SPOTLIGHT

Android smartphones connected with Windows laptops through Fast Pair will allow users to sync text messages and quickly transfer files from phone to laptop just like Apple's Airdrop. HP and Acer will be among the first to adopt this Fast Pair in their upcoming Windows laptops.

Samsung Galaxy S21 FE 5G

After a lot of delays, Samsung finally launched the Galaxy S21 FE 5G at CES 2022. The smartphone comes with a 6.4-inch Quad HD+ Dynamic AMOLED Display with a refresh rate of 120 Hz. The variant sold in India is powered by the same Exynos 2100 processor which was used in the flagship Galaxy S21 series as well. Cameras on Galaxy S21 FE are similar to its predecessor Galaxy S20 FE, where the main camera is 12 MP with OIS (Optical Image Stabilization), the second camera is 12 MP Ultrawide and the third camera is an 8 MP telephoto which offers 3x optical zoom, while the front camera is 32 MP.



CES SPOTLIGHT

The smartphone boasts a battery capacity of 4500 mAh along with support for 25W fast charging and 15W wireless charging. The price of Galaxy S21 FE 5G starts at Rs 54,999.

OnePlus 10 Pro



After a lot of leaks and rumours, OnePlus unveiled the OnePlus 10 Pro at CES. The smartphone comes with a 6.7 inches Quad HD+ AMOLED Display with a refresh rate of 120 Hz. It is powered by Qualcomm's latest Snapdragon 8 Gen 1 processor. OnePlus is continuing its partnership with Hasselblad for camera optics where the main camera is a 48 MP IMX789 sensor, the second camera is 50 MP Ultrawide and the third camera is an 8 MP telephoto, while the front camera is 32 MP. Battery capacity is 5000 mAh along with support for 80W Super VOOC fast charging and 50W wireless charging.

CES SPOTLIGHT

Currently, the smartphone is officially launched only in China but it will be launched globally in the coming months. Chinese pricing for the base 8+128GB variant is CNY 4,699 which converts to Rs 54,500.

BMW iX Flow



Source: BMW

At CES 2022, BMW showcased their concept car iX Flow which grabbed a lot of attention. The car can change colour from black to white at the touch of a button. It may sound magical but what is truly fascinating is how the technology used here is the same one used in the Amazon kindle display. The entire car is wrapped with an E-Ink display sheet and when an electric charge is applied, the wrap switches the colours depending on the charge – whether it is positive or negative. The changing of colour from black

to white might help a lot during summers due to less heat absorption.

CES SPOTLIGHT

For all the excitability this concept has generated, it's important to remember that this is still a concept car and not something anyone can buy at this moment.

Mercedes Vision EQXX



Source: BMW

On the other end of the car spectrum lies the brand Mercedes and their latest tech innovation. Mercedes unveiled its concept electric car Vision EQXX at CES and they claim that the car can offer a range of 1000 km on a single charge which is less than 10 kWh of energy per 100 km.

CES SPOTLIGHT

EQXX is indeed a realistic concept car that will be going into mass production soon.



VIBRANT 



GACHIBOWLI
+91 96036 14000

ERRAGADDA
+91 96037 14000

SECUNDERABAD
+91 96669 13000

All New Nissan **Magnite** Price Starts from
₹4.99 (MT) and **₹7.89** Lakhs* (CVT Automatic)



ARTS AND THEATRE

Kutchi Glory: Handmade Heritage of Gujurat

Meeting the artists who make beautiful **Kutchi handicrafts** by stepping into their perfect home-cum-workplace, **Ketki Gadre** had a sensuous journey exploring the colourful crafts of Kutch.

During the trip to Kutch, Gujarat, one cannot help but notice the vibrancy and colours everywhere. The sweet noises of bells from the camels, the giggles of children clad in traditional Kutchi attire and the embellishments on the *Bhungas* (traditional Kutchi mudhouse) denote that you are in one of the villages of Kutch.

Kutch – where the stark desolateness of the White Rann expresses itself through the vibrant art and craft. The beautiful land of Kutch eats and breathes creativity, thanks to the trade they have maintained across the Arabian Sea for generations. So much so, that every village in Kutch specializes and has its own personal craft which they are proud of. Kutch deserves a visit not only for its salt pans but also for the rich legacy of these hidden treasures.

Here are some of the most beautiful crafts of Kutch that deserve a place in your home and make for the perfect souvenir from India to a friend abroad.



Rogan Art

Rogan, a Persian word, is an extremely unique form of art believed to have descended over 400 years ago from Persia. Now practised by only one family in the Nirona village of Kutch, the art requires extreme patience and skills. Rogan art uses natural pigments mixed with the oil of castor seeds which makes an oil-paint like consistency of paint. This paint is then used to draw on different kinds of fabric with a metal stylus, creating lines in a geometric manner. It is done freehand by the artists and usually takes them days and weeks to finish a painting. The paint is known to be extremely long-lasting and does not fade, in spite of multiple washing.





Copper Bell Art

Taking the concept of 'best from waste' to a new level, Copper Bell art uses scrap metals and turns them into bells – a perfect accessory for homes. In early times, these bells were exclusively made for identifying cattle but, to suit the demands of urban visitors, these have taken the shape of wind chimes and other decorative items. Jhura village and Nirona village practice this art. The family business of Copper Bell art is as old as 300 years and has clientele from all across the world.



Wood Lacquer Art

Wood lacquer uses tree glue that is extracted and mixed with natural dyes and used as a design on wooden items. The Nirona village is also home to lacquer art. The artists use a small hand-operated lathe and

a cloth to colour the wooden items. The items range from wood crockery to showpieces and stand out due to their colourful designs.

Hand-embroidered Fabrics

Ludiya village, also known as *Gandhi nu Gaam*, was adopted by Gandhi Ashram, Ahmedabad, post the 2001 Gujarat earthquake. It is as vibrant as any area could get, with beautifully hand-embroidered fabrics being its pride and shine. The *Meghwal* embroidery is the most famous in this area that includes *Neran* work and *Paku Bharat*. The women of the village weave stunning embroidery over various kinds of fabrics using colourful threads and mirrors. These fabrics are then sewn into *chaniya cholis*, quilts, bedspreads and fabric jewellery.

Ajrakh Block Printing

Wood lacquer uses tree glue that is extracted and mixed with natural dyes and used as a design on wooden items. The Nirona village is also home to lacquer art. The artists use a small hand-operated lathe and a cloth to colour the wooden items. The items range from wood crockery to showpieces and stand out due to their colourful designs.

Handloom Weaving

The Bhujodi village near Bhuj is involved in handloom weaving. The local artisans weave shawls, *dhurries* and blankets using colourful threads. Each piece is unique, made with intricate woven patterns of motifs using mirror embellishments or embroidery. Handloom weaving is done using many fabrics such as cotton, wool, acrylic and silk.



Lippan Kaam

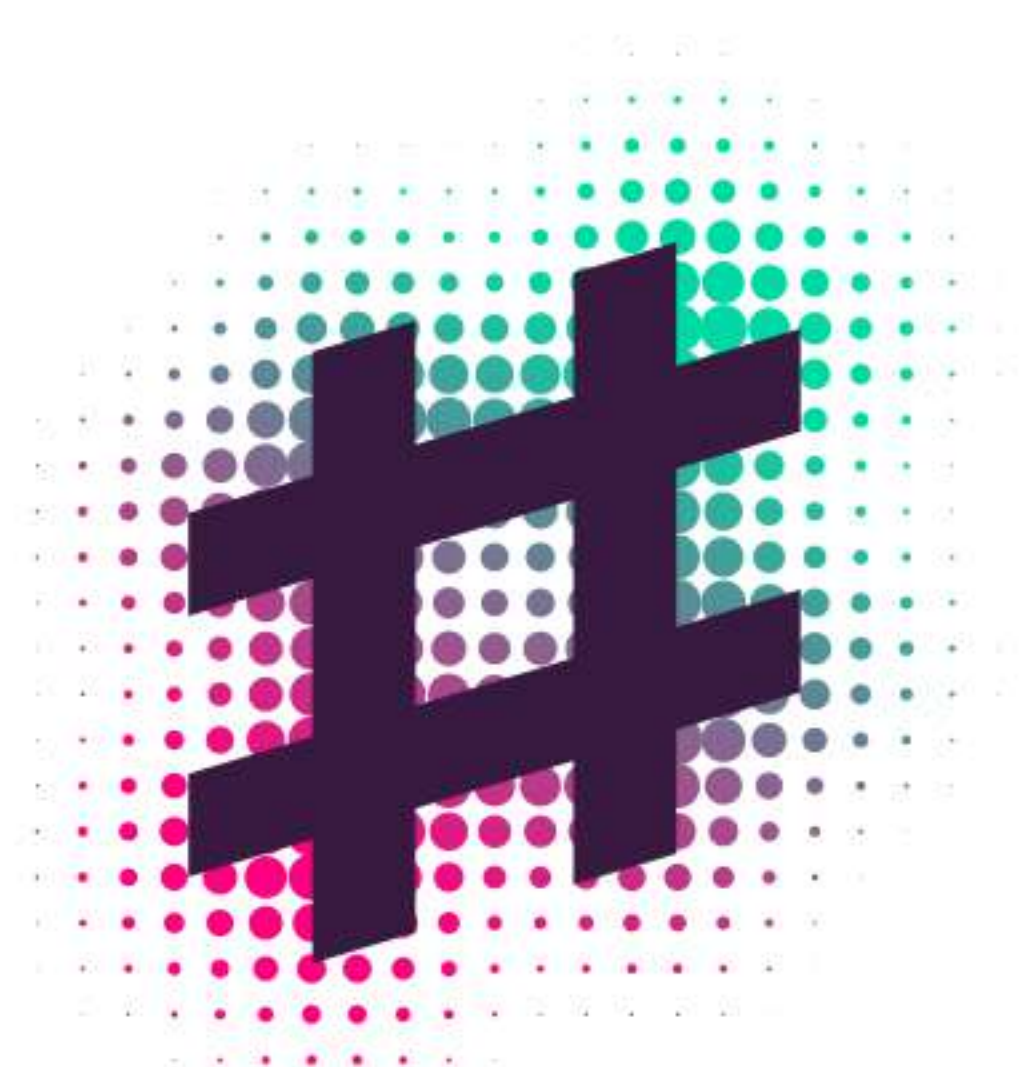
Lippan Kaam utilizes the local mud and grass and is a traditional mural craft of Kutch. Each *Bhunga* in Kutch has *lippan* work on its interior and exterior walls. The walls are further embellished with mirrors, which makes it aesthetically more appealing. The designs in mud work range from local flora and fauna to geometric designs. The local Kutchi artisans now make small frames using *Lippan Kaam* for home accessories. *Lippan Kaam* decorations are a perfect souvenir from Kutch for your home.

Bandhej

Bandhej, also known as *Bandhani*, or tie and dye, is one of the most popular artforms from Gujarat and Rajasthan. The tie and dye technique uses a plain fabric that is tied tightly using thread in multiple locations. Post dyeing results in a complex pattern, comprising of dots, squares, waves, or stripes. The most gruelling and complex design of them all is made using mustard seeds for tying. The pattern is known as *Rai Dana Bandhej* (tie and dye using mustard seeds). Towns and villages such as Mandvi, Mundra, Anjar, Bhuj, and Nakhatrana are the most active centres of bandhani production.

How to plan a trip to the Kutchi villages?

While the city of Bhuj and Rann Utsav has many haats and shops selling all of the above mentioned items, the joy of actually going to the home of the artist, interacting with them, knowing about the weave and the time taken to handmake them, makes it extremely special. Visitors can hire a taxi from Bhuj city to nearby villages of Khavda, Hodko, Bhujodi and Nirona to experience the crafts of Kutch.



h a s h t a g

TRAVEL



The scenic beauty of Ranchi will never disappoint. With lush green forests, clean blue water bodies, and various religious shrines, there are many little pockets of tourist interest. It is a great destination for a vacation with family and friends. **Kimaya Sahasrabudde** gives you details on the top must-visit places in Ranchi. Plan your tour of the city with your family and friends.

RANCHI – THE CITY OF WATERFALLS

The best time to visit Ranchi is post rains, i.e. from September to April, when all the water bodies are full, leaving the surroundings cool and the forests fresh. Ranchi was the centre of activity during its separation from Bihar, and its significance can never be overlooked as it is the native place of the great cricket icon, Mahendra Singh Dhoni.

If you follow our guide, your tour will be close to nature and full of great falls, dams, lakes and greenery. The trip would be short and sweet, for 6 days and 5 nights. The fresh forests will refresh your mood and give you a good break from the daily routine of everyday life.

Top places to visit in Ranchi

1. Patratu Valley and Lake

The Patratu valley is a scenic beauty 40 kms away from the main city. The road is amazing with many twists and turns (*ghat* road). The road passes through the lush green jungle. Look down the road from a certain point and you will see that the road presents the shape of a garland. It is one of the most sought-after spots to click pictures. Many stop to bite into goodies and then move towards the Patratu lake.

The Patratu lake is made of the stagnant water from the Patratu dam. The main attraction here is boating. If you visit the place between December and February, you get to see the Siberian cranes that migrate annually to the lake in winter. As the temperature rises in Russia, they go back to their usual habitats. Visitors are allowed to feed them while enjoying their boat ride.



2. Dhurwa Dam

This is a very peaceful spot to visit with friends and family to chill. It is about 15 kms from the main city. You can come here to enjoy the setting sun and the cool breeze. Having a cup of tea or coffee would only add to the moment.



3. Palani Falls

These falls have been recently discovered by some locals and are therefore less crowded. Not many know of them yet but they are gaining popularity just by word of mouth. The falls are on the way to Patratu.





4. Jagannath Temple

This Jagannath temple dates back to the year 1691 and is one of the most historical landmarks of Ranchi. It is a replica of the Jagannath temple in Puri, Odisha. The temple walls are decorated with intricate filigree work, like the ones found in Jain temples. The Rath Yatra is one such festival that is celebrated here just like it is in Puri.

5. Hundru Falls

The river Subarnarekha, while flowing through Ranchi, forms a lot of waterfalls. One of them is the Hundru Falls, one of the best and the biggest falls in Ranchi. The height of the falls is 322 ft. Reaching the falls involves a little adventure combined with lots of fun. Once you reach the spot it is great to just sit on the rocks and enjoy the surroundings in the backdrop of the cascading waters.



6. Ranchi Lake

Also called the *Bada Talab*, the lake is situated in the middle of the city. It is an artificial lake dug by the British in 1842. It was made for ground water recharge and water supply to the city. The lake also has a boating facility. The main attraction of the place since 2019 has been the statue of Swami Vivekananda. It was unveiled by the then Chief Minister Raghubar Das on the occasion of the 156th birth anniversary of Swami Vivekananda, celebrated as the National Youth Day. The lake was also renamed as 'Vivekananda Sarovar.'

Ranchi allures visitors with its many attractions, and one leaves the place with a lot of peace of mind restored. It provides pleasant memories to ruminate even after a long time of returning to one's groove.



Money flows to me abundantly

pure abundance,



I love & approve of myself!

pure love,



I am happy, healthy & safe.

pure heal.

Pure soy and coconut wax blend.
Fragranced with a mix of essential oils.
Hand poured and infused with crystals.

ORDER NOW 

 [livepure.co](https://www.instagram.com/livepure.co)

 95501 01333

 reachus@livepureco.com





15 Tourist Attractions You Cannot Miss in Ahmedabad

Ahmedabad is the first Indian city to be proclaimed as a World Heritage City by UNESCO, and rightly so. The largest city of Gujarat has numerous tourist attractions that are breathtaking architectural wonders, which have preserved the city's glorious heritage. Sultan Ahmed Shah founded Amdavad, as it is fondly known by locals, in 1411. The city of *gathiyas, undhiyu, and chaniya cholis* is also home to many temples, lakes, forts, mosques, and a sanctuary. Also known as 'Manchester of the East,' Ahmedabad was Gujarat's capital until Gandhinagar took over in 1970. **Hashtag** lists down 15 popular tourist places in Ahmedabad, presenting a scintillating mix of tradition and modernity.

15 Best Places to visit in ahmedabad

A location where history, culture, and customs are all intertwined. When planning a vacation to Ahmedabad, these are the must-see attractions.

1. Sabarmati Ashram

A must-visit place in Ahmedabad, this is the ashram is where Mahatma Gandhi lived for 12 years. The ashram became a crucial part of the non-violent movement during the freedom struggle. Located on the banks of the Sabarmati river, the ashram gives visitors a glimpse of how Bapu lived his life. Gandhi's personal belongings, including his round glasses, wooden slippers, letters, and books, can be found in the ashram.

Attractions: Art Gallery, Library, Magan Niwas, Upasana Mandir, Hriday Kunj, Nandini

Location: Ashram Road, Ahmedabad

Time: 8:30 am - 6:30 pm

Entry Fee: Free



2. Jama Masjid

Just like the Jama Masjid in Delhi, there is such a mosque in Ahmedabad, and it is one of the city's top tourist attractions. Built by Sultan Ahmed Shah in 1423, the primary purpose was to allow Muslims to participate in Friday prayers. Made with yellow sandstone, the masjid has 260 finely carved pillars. The architecture of Jama Masjid is a melting pot of Hindu and Islamic architectural styles.

Attractions: The expansive courtyard famous for sunlight-filtered latticework

Location: Manke Chowk, Ahmedabad

Time: 2 am - 8 pm (closed during Namaz)

Entry Fee: Free



3. Akshardham Temple

Located 26km from Ahmedabad, it is a temple dedicated to Swaminarayan. It is one of the outstanding monuments that reflect contemporary architecture and style. It is a place where education, entertainment, and enlightenment converge uniquely. Truly a marvel to behold, more than 2 million people throng to the temple every year.

Attractions: 10 stories tall golden idol of Swaminarayan, Light and Music Show, Water Show, Audio Show

Location: Gandhinagar, 26 km from Ahmedabad

Time: 9:15 am - 5:15 pm (Closed on Mondays)

Entry Fee: Free

4. Adalaj Step Well

Constructed in 1499 by Rudabai, the wife of a vital chieftain in Ahmedabad, the Adalaj stepwell is an example of architectural brilliance. The intricacy of the carved platforms which overlook the octagonal well on each floor is a sight to behold. The pillars on each floor have deities from Hindu mythology carved on them. What further enhances the beauty of the well are the geometric and floral motifs on the shafts.

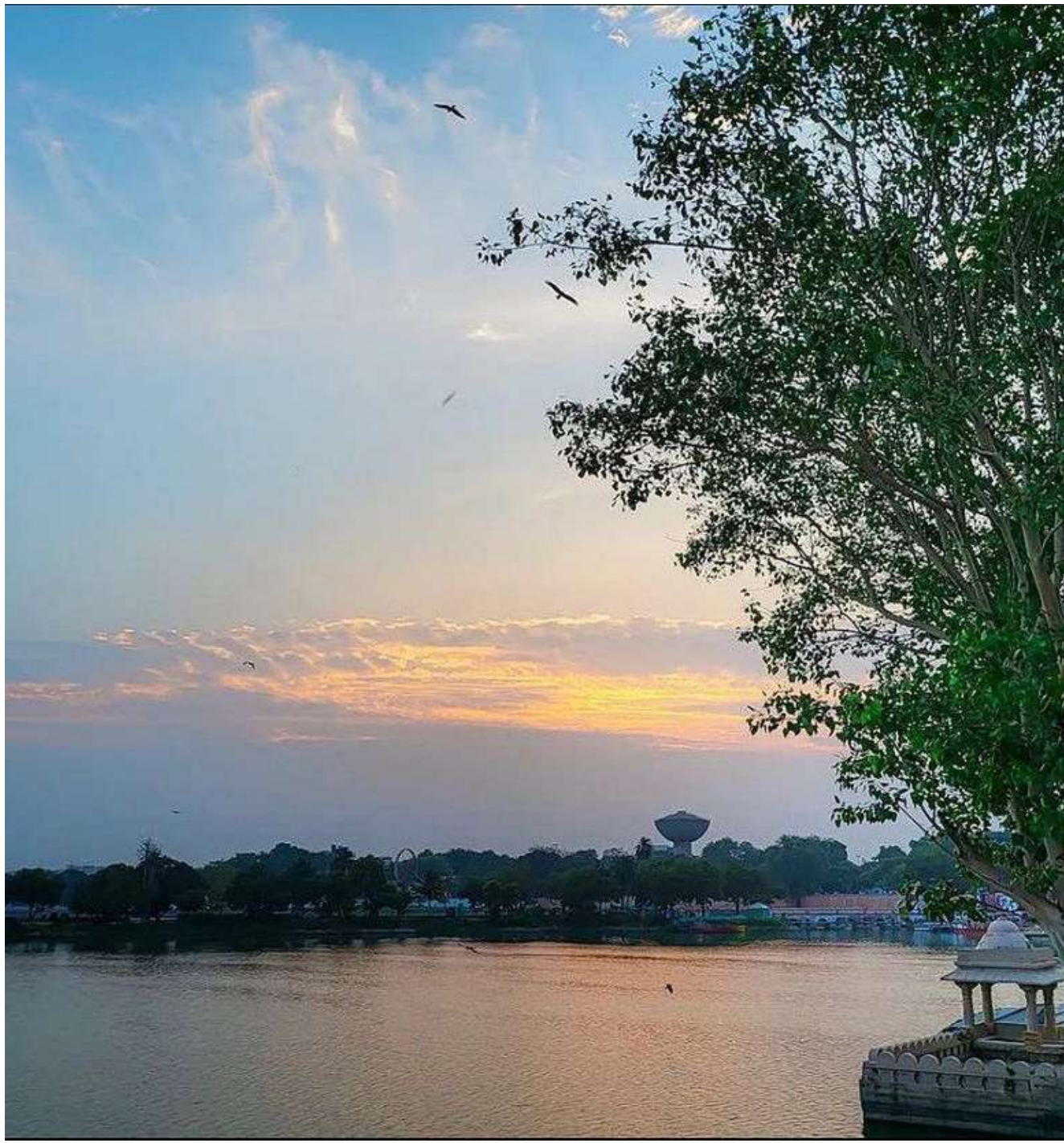
Attractions: Annual Water Festival in Adalaj-Ni-Vav

Location: Adalaj Rd, 30 km from Ahmedabad

Time: 5 am - 7 pm

Entry Fee: Free





5. Kankaria Lake

Located in Southern Ahmedabad, Kankaria lake is the largest man-made water body in the city. Covering a circumference of 3 miles, it is a family-friendly destination and a picnic spot where one can enjoy their day relaxing, playing games, and eating delicacies from the food stalls there. *Nagina Wadi*, a garden-themed food stall, serves authentic Gujarati fare. Kids will love the zoo and the various rides on the lakefront. It is also dubbed the entertainment zone due to the number of rides and other entertainment facilities available.

Attractions: Children's park, musical fountain, jogging track, mini-golf, mirror maze, balloon rides, archery

Location: Kankaria, Ahmedabad

Time: 4:00 am - 8:00 am; 9 am - 10 pm (Closed on Mondays)

Entry Fee: Rs.25 for adults; Rs.10 for children; Free for joggers

6. Calico Textile Museum

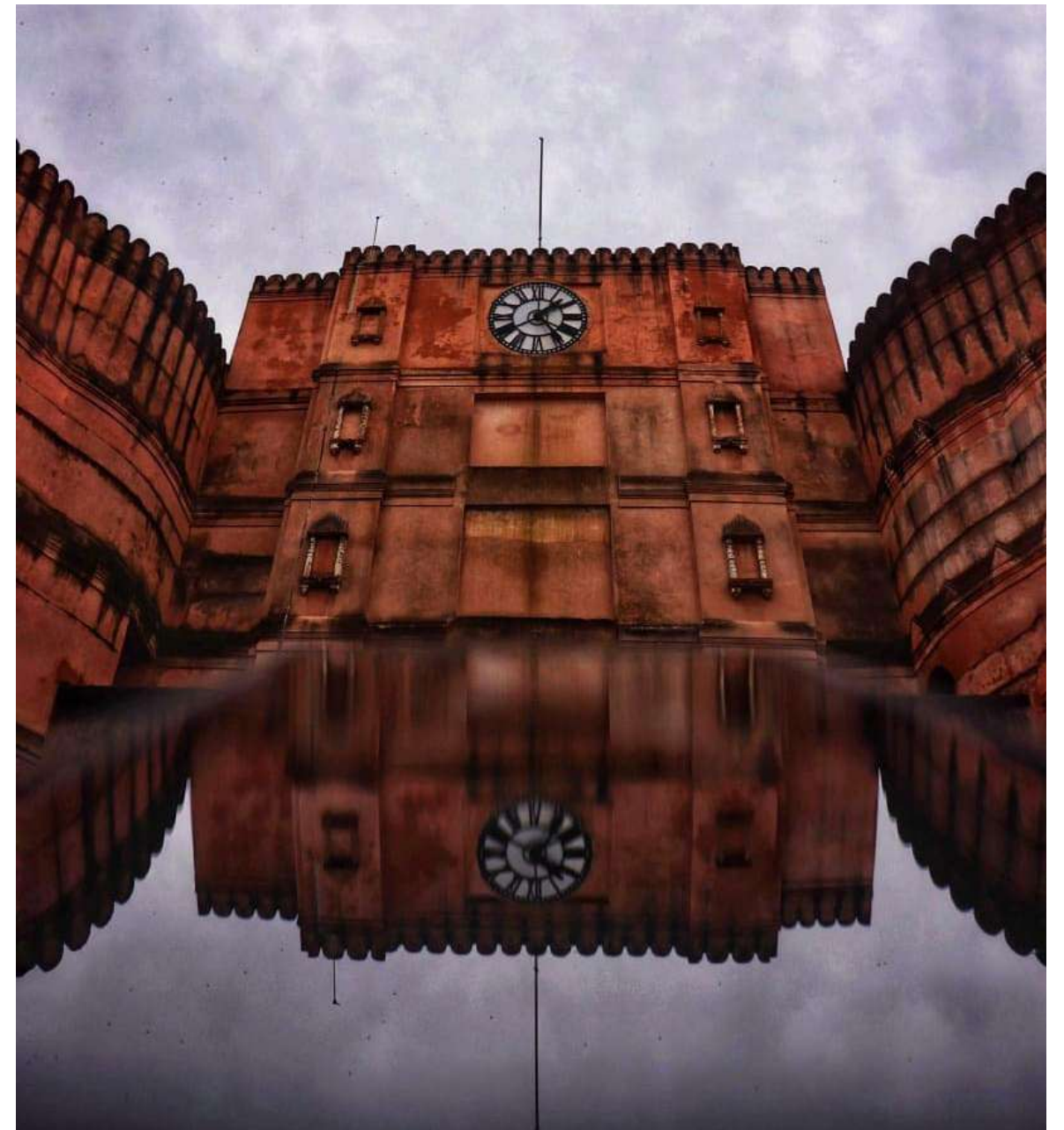
Located in the heart of Ahmedabad's textile industry, the Sarabhai foundation established the Calico Textile Museum in 1984. The museum consists of 12 rooms which span across 2 storeys. Visitors will see the textiles used by Mughals and the types of cloths manufactured in the 19th century, such as royal tents, costumes, and carpets.

Attractions: 18th century religious paintings on cloth, Tribal art collection, and Pichwai Hangings

Location: Shahibag, Ahmedabad

Time: 10:30 am - 1 pm (Closed on Wednesdays)

Entry Fee: Free with prior registration



7. Bhadra Fort

Constructed in 1411 by Sultan Ahmad Shah, the fort houses the Bhadra Kali Temple, which is also the reason behind the name of the fort. Legend has it that Goddess Lakshmi entered the fort to bless the sultan so that the city remains wealthy. The lush green lawns and palaces in the grand courtyard are sure to capture a place in the hearts of the visitors. The fort also served as a jail in 1817 after the British captured Ahmedabad.

Attractions: Teen Darwaza, Royal Square, Azam Khan Sarai, Clock Tower

Location: Court Road, Ahmedabadd

Time: 9 am - 5 pm

Entry Fee: Free

8. Jhulta Minara

Translated into 'Shaking Minarets,' the Jhulta Minara's architecture is complex and mysterious. It was known as the Sidi Bashar Mosque and was built in 1452. The shaking of one minara automatically leads to a vibration in the other minarets. The two minarets are located in Sarangpur Darwaja and near Kalupur Railway Station respectively. The renovation of Jhulta Minara has not been initiated as the construction style is unidentifiable. It is one of the most popular tourist attractions in Ahmedabad.

Attractions: Spectacular Architecture

Location: Laxmi Bazaar, Ahmedabad

Time: 5:30 am - 9:00 pm

Entry Fee: Free



9. Dada Hari Vav

An offbeat tourist attraction near Ahmedabad, the Dada Hari Vav is located near the Asawara village. It is a 500-year-old stepwell built by Bai Harir Sultani. It is a seven-storeyed structure with intricate wall carvings, and one can witness a blend of Muslim and Hindu architectural style on the pillars and columns.

Attractions: Floral Motifs, Arabic and Sanskrit Sculptures, Traditional Architecture

Location: Near Asawara Village

Time: 5:00 pm - 9:00 pm

Entry Fee: Free

10. Sarkhej Roza

Sarkhej Roza is built around the Sarkhej lake, an artificial lake. The stunning complex consists of tombs and pillars which cover the place. It is a must-visit for the great latticework and detailed carvings. While the ornamental motifs have significant Hindu influence, the brackets and pillars are elements inspired by Islamic architecture.

Attractions: Baradari, Sheikh Ahmed Khatuu, Gank Bakhsh's Tomb

Location: Sarkhej Makarba Road

Time: 9:00 am - 6:00 pm

Entry Fee: Free





11. The Pols

The *pols*, commonly found in Gujarat, are interesting architectural structures. They are tightly packed houses built for the people's safety. They have secret entrances and going through them is in itself an exciting experience. Usually, all *pols* will have a personal temple built in the centre as well as a *chabutro*, tall *pols* placed for bird feeding. Visitors are sure to have a one-of-a-kind experience while visiting the *pols*.

Attractions: Carved wooden facades and frescoes

Location: Various locations in Ahmedabad

12. Kankaria Zoo

Also known as the Kamala Nehru Zoological Garden, the Kankaria zoo is loved by young and old alike. It also serves as a perfect picnic spot, thanks to the flora and fauna. Wildlife lovers frequent the zoo as rare, endangered birds, mammals and reptiles are found here. Light management is used in the nocturnal section so that animals like hyenas, leopards, jackals experience a night-like environment even during the day. The soundproofed enclosures ensure that animals are not disturbed by human noises.

Attractions: Rasala Nature Park; Butterfly Park

Location: Kankaria

Time: 9:00 am - 6:15 pm (Mar-Oct); 9:00 am - 5:00 pm (Nov-Feb)

Entry Fee: Rs.5 - Educational Tours; Rs.10 - 3 to 12 years; Rs.2 - Adults; Free up to 3 years of age.



13. Auto World Vintage Car Museum

You can learn about the history and evolution of automobiles at the Auto World Vintage Car Museum. The museum is a visual feast for tourists, with everything from horse-drawn carriages and railway saloons to magnificent convertibles, luxury antique cars, and a gorgeous collection of vintage buggies. Rolls-Royce, Buick-Cadillac, Daimler, Bentley, Chryslers, and Mercedes are a few brands you can see in the museum.

Attractions: Limousines, sports cars, and boat-tailed wooden speedsters

Location: Kathwada, Ahmedabad

Time: 8:00 am - 9:00 pm

Entry Fee: Rs. 50



14. Hutheesing Jain Temple

This temple, built in 1850 by a Jain merchant named Hutheesing Kesarsing, contributes to Ahmedabad's rich cultural legacy. This extraordinary work of art, made of marble and sculpted with extreme finesse, honours Dharmanath, the fifteenth Jain Tirthankara. The sanctum sanctorum for the various Tirthankaras is divided into 52 cubicles in the temple courtyard, paved with marble.

Attractions: Courtyard and Mandap with 12 pillars

Location: Bardolpura, Ahmedabad

Time: 9:00 am - 5:30 pm

Entry Fee: Free



15. Gujarat Science City

This science city informs visitors about science in a fun way. It results from the government's effort to instil a passion for science among the general public. It is one of the most incredible places to visit in Ahmedabad for kids and students, with exhibits that pique visitors' interests, virtual reality activity zones, and easy-to-understand demos.

Attractions: 3D IMAX theatre, Energy Park, musical fountain, Hall of Space, Auda Garden.

Location: SG Highway, Ahmedabad

Time: 10.30 am - 7.30 pm

Entry Fee: ₹ 20 (adults); ₹ 10 (children) and ₹ 5 (school group)



CLUB NAME



Our Contact
9618969696



10 Little Fingers

DO-IT-YOURSELF STATION

India's



First



DIY Brand



Home delivery available

Engage your childi creatively...



STREAMING NOW

“I have learnt through trial and error”

RITVIK SAHORE

Splashing onto the big screen at the tender age of 12 could be overwhelming for many of us, but for **Ritvik Sahore**, it opened the gates of acting and opportunities. In a heartfelt conversation with **Aakanksha Bajpai**, Ritvik spills the beans on his life as a child actor and the industry as he sees it now.

A quaint dinner at a Mumbai mall opens the gates of opportunities for a child when he gets spotted by the Assistant Director of a Bollywood movie and bags a role in it. This instance may sound like something out of our imagination, straight out of some Bollywood script, but is the reality of Ritvik Sahore.

Ritvik scored his first role as a child actor at the age of 12 in *Ferrari Ki Sawaari* and has never looked back. He has worked with Bollywood stalwarts like Aamir Khan in *Dangal*, Hrithik Roshan in *Super 30* and is known for his lead roles in web series like *Flames*, *Laakhon Mein Ek*, *Indori Ishq* and many others. Here is a glimpse into his life.

You started your acting journey as a child actor. What has your journey been like till date?

To be very honest, this has all been like a dream. When I did my first shoot, I was a 12-year-old boy and at that time I never thought of becoming an actor. I was in a mall in Mumbai with my family and the AD for the *Ferrari Ki Sawaari* saw me, and approached us about the film, informed us about the workshop and asked us to come over. So, we went for the workshop and those workshops lasted for 2-3 months where they gave me training and we did a lot of reading. I then got selected for the role and that's how my journey started. Sometimes I wonder, if I hadn't gone to that mall that day what would have happened?

After *Ferrari Ki Sawaari* I took a little break because I had my studies and school and my parents wanted me to complete my education and have a good childhood. So, I took a three-year break. Post 10th grade, *Dangal* happened, and it's been going good since then.



You have worked across OTT as well as cinema. Which medium do you prefer? Is there a project that is closest to your heart?

I love both the mediums. As it is obvious, my first film will always be special but that doesn't mean that I don't enjoy other projects. During my first film, I was small and hence everyone on the set used to pamper me. I learnt a lot and got to experience new things; the whole experience was very magical for me. I learnt how one whole film is made and what all happens during the process. The whole team was like a family and that experience will always be the most special to me.

I was kind of an introvert during my childhood, but after doing *Ferrari Ki Sawaari* I realized that in front of the camera is where I shine and feel comfortable. My parents never thought that I would be able to do acting – I never used to do anything in front of any guests either – so doing a movie was a big surprise for them as well as myself. It is quite liberating for me.



How do you prepare for a role?

I don't exactly have a technique. But for example, when you go for a shoot, you know the schedule and the mood of your character for that specific shoot, so I listen to that kind of music for traveling. For example, if the character's mood is sad then I listen to sad music. Otherwise, I read the script and understand the story and the character. I think as an actor you have to be observant; you need to travel, you need to meet different kinds of people and observe their different characteristics. I try to make things as relatable as possible to the character and make them as grey as possible, because people are not black or white. I am not a trained actor; I haven't learnt acting but have learnt from experiences and hence my acting is very feeling based.

“I am not a trained actor; I haven't learnt acting but have learnt from experiences and hence my acting is very feeling based.”

In your journey in this industry, has there been a time where you have experienced some major roadblock?

Roadblocks are part and parcel of your journey, no matter their size. I took a break after *Ferrari Ki Sawaari* to go through with my studies. After that, I was not getting a lot of work compared to the amount of work I was getting immediately after *Ferrari Ki Sawaari*. I started giving auditions and meeting people, but our country is full of talent and hence it was that phase where I was not sure whether I would get any work or not. Now when I look at it, it was also a bit toxic as I was only 16 at that time and going through so much stress could be harrowing for a child. People should enjoy life and not get competitive so earlier on. In the media field, rejection is pretty hard and on your face; they don't sugarcoat but say that you have not been selected and it took me some time to accept that. However, I slowly got over it and realized that it is part and parcel of the world, which is bound to happen, and you need to develop a thick skin. Otherwise, I don't think I can complain.

What is one role you really want to do?

After doing all the school and college boy roles, I really wanted to explore something along the lines of my character in *Indori Ishq*. Now, I want to try a little bit of action, which is also something that I am doing in my next role. Otherwise, I don't have any particular role in mind. I look for a good script and story. I want to work with good scripts and people. So, if I like some script and character, I would love to do it.



How do you handle toxicity on social media?

I have learnt through trial and error. You feel really bad when something like that happens; at least I used to feel really bad. When you are going through comments, even though 9 out of 10 comments are good, your attention will go only to that 10th bad comment, and then you start self-doubting. I have slowly understood that you can't please each and every one and that is absolutely fine. Just give your hundred percent in any work that you are doing and be satisfied with the fact that you have put in all the effort. However, one should always take constructive criticism in a positive way and try to improve oneself. Don't compare your life with others on Instagram. Put in your efforts and you will get the results eventually. Some get it early, some get it after some time; that doesn't mean you should lose your sanity over it.

Tell us about your upcoming projects.

I can't reveal a lot but can say that my upcoming project is an amalgamation of stories, where six stories and characters come together eventually. It is a different type of role, something that I haven't done yet and it includes action. I hope that the audience enjoys it as much as I enjoyed doing it. I got to learn and explore a lot. I recently also shot for another college drama show which is also very interesting and I had a lot of fun while shooting for it.

Anything for our readers and your fans?

I want to take the opportunity to thank everyone who has always supported me. They have all given me a lot of love and blessings, and I want to extend a warm thank you to every one of them.

STREAMING
NOW

“I have half a dozen of films lined up for release”

Taapsee Pannu

Taapsee Pannu made her Hindi film debut with David Dhawan's *Chashme Baddoor*. It received unanimous negative reviews but became a box-office success. After *Pink* there has been no looking back for this petite beauty. She was seen in *Judwa*, a commercial film. However, Taapsee feels every film she does is a commercial film for her. Her latest film, *Loop Lapeta*, directed by Aakash Bhatia, sees her opposite Tahir Raj Bhasin, and has recently released on Netflix, garnering lots of attention. Lipika Varma speaks with the actress to learn about her take on the industry's many faces.



The Industry in Review

The characters you play on screen are usually off the beaten track. How would you categorise your films? Would your films be considered as commercial or art?

I will say don't categorize my roles because people are also talking about the David Dhawan films I was part of. I would say whichever film makes money is a commercial film. My films thankfully have made money, so they are all commercial films. Commercial film is not defined by the number of songs and jokes it has. It is defined by how glued the audience is and how much money the producer makes. Thus, I think I do all commercial films because I do films not as an actor but as an audience. I have these queries – Will

I bet my money on this film? There are a lot of others who are coming from the background I come from; the majority of India is from the middle-class background so they will want to see such kinds of films. Hence, I feel I will never do a film thinking that I will get an Oscar, or this film will go to the festival or after watching it I will think 'Wow, I have done such wonderful work.' I don't do films keeping all this in mind. I want to make a film that everyone can watch and enjoy together. My motivation for doing a film may be different from many. Hence, I don't like to categorise films. These are films all would want to watch.

So recovery is important?

By the end of the day, we are in the show business. Recovery of the film's budget invested is a must so you can make more films. If we don't get back the invested amount from the film, how will we pay people and make films? You have to keep in mind the economics part of it. You can't be swayed away with the craft side only. Yes, your craft has to improve with the change in time, but you also need to be aware if the producer is getting the returns to make more films. I'm very mindful that I know and follow my journey very objectively. I never get carried away with just the beauty of the roles that I get. I also look at how they are received because that's equally important.

Art or Commercial? “I would say whichever film makes money is a commercial film.”



Do you regret releasing *Loop Lapeta* on OTT then? It misses the theatrical release and the subsequent fanfare.

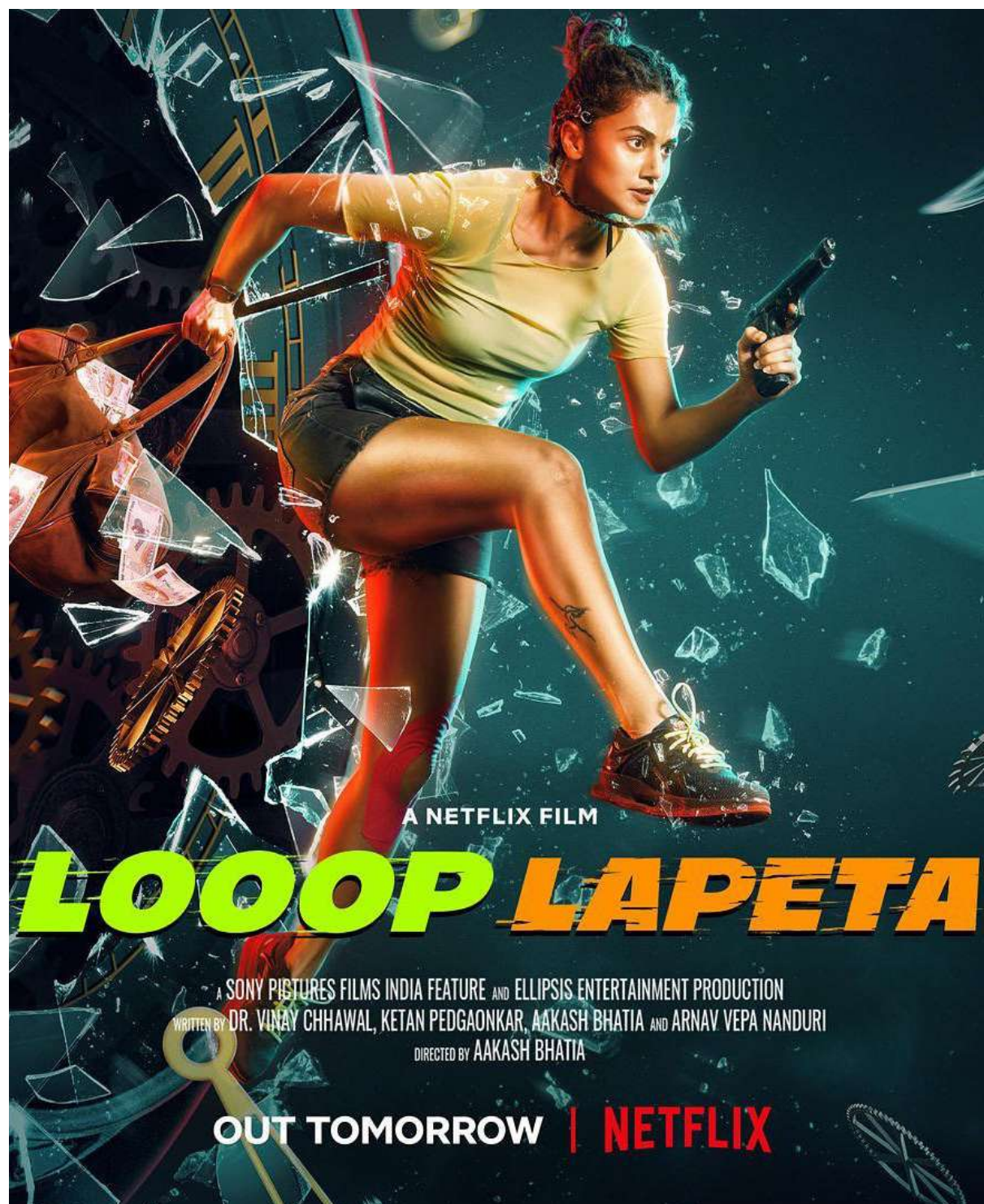
At least our films are releasing. It's important since there is a huge line of releases and there is this waiting game for years for all of us. I have so many films lined up. Honestly, I will not like my ready films to be stored in the canon, waiting for that one right day moment. If we do that, we will miss the journey. I want to believe this is the right moment, the right medium now –this is the best possible medium for people to watch films or shows. I think there are so many projects going through delays, somehow waiting for that free window to release their films. *Loop Lapeta* is releasing on this amazing platform where 190 countries will watch on the same day. We are just blessed.

You said you have many films lined up. Any sneak peaks you can give us?

I have half a dozen of films lined up for release – *Blurr*, *Dobara*, *Woh Ladki Hai Kahan*, etc. There are a couple of South films I have done. I have *Shabaash Mithu* coming up – I believe this is my next release, provided we don't face any other hindrances.

What about the one Telugu film you do every year?

I have *Mishan Impossible*, in which I have an extended special appearance. This is a kid's film, in Telugu. That's one film I should release. This is the one South film I do in a year.



***Its not just the meaty roles:
“You have to keep in mind the economics part of it.”***



The arena seems to be set for a Tollywood vs Bollywood scenario. What's your take?

There are a lot of differences in art and in athletics. It's not like one is a winner and the other is a loser – it's not so in art. South films were always winning. Everybody was winning in their respective industry. South films were always making these kinds of films. And these kinds of films were really doing well at the box office. Its only now that they have started getting newer audiences. That doesn't mean people don't want to watch Hindi films. It's just that they are waking up to a new language in film. Ten years back, when I came into the industry, nobody knew me, but now all know me. Today, everybody is aware of all the celebrities from the South industry. So, times have changed. It's not like one has overtaken the other. It's an art form, not a race.

Beauty Tips

Not many know that Taapsee Pannu has been appearing in numerous print and television commercials and won several titles during her modelling days, including 'Pantaloons Femina Miss Fresh Face' and 'Safi Femina Miss Beautiful Skin' at the 2008 Femina Miss India contest. Ask her this and she replies, "I received the subtitle, but I did not come in first top 10," [laughs] "I was not beautiful enough to win. I got the best skin and fresh face."

How you maintain your ever-present radiant glow?

[Smiles] Mein gur [jaggery] khati hoon. Undeniably, I have inherited good skin and I'm from a Punjabi household, so we are blessed with good skin and hair. I don't do much to spoil it. My habits and my style are such that my skin will not get spoiled. I like to eat and sleep early. I get a good 8 hours of sleep. I don't smoke and drink. It's not like I have any extra routine on maintenance.



MOST-WATCHED K-DRAMAS

Audiences around the world are falling in love with Korean stories, artists, and culture, and India is no exception. The K-drama craze has taken over every youngster in the country. With interesting plot twists and jaw-dropping storylines, these dramas provide the best of entertainment for all viewers. A K-drama addict herself, Eshita Prabhala gives you a pick of the top 6 K-dramas every person should watch.

TOP- 6 K-DRAMAS

Every K-drama has its part of romance, comedy, mystery, suspense or more. To have the best viewing experience, it is essential to know under which genre the story falls and the general storyline. Here are the top 6 K-dramas listed for you to start with.

1. All of Us Are Dead

Are you interested in the world of zombies and vampires? This drama is the best one to start with. K-Zombie stories are taking over the new trend, and currently, the South Korean entertainment industry is more curious about Zombie-based plotlines and spends around 500 million dollars over these tales. The drama is based on the Naver webtoon story *Now At Our School*, which was published from 2009 to 2011.



2. Squid Game

Start with this drama if you want to witness a unique story and the thrilling suspense of a survival drama. This story pivots around 456 participants who come from challenging lives, undergoing various financial obligations.

3. Crash Landing On You

Cheer yourself with this series and witness the censorious love tale of people from two different corners of the same country. The families of both, the hero and the heroine, hold highly conventional positions in their respective countries.



4. Vincenzo

In the mood for some mystery with a sprinkling of mafia politics? Then this is the drama to watch. The story focuses on Vincenzo's past, set against the backdrop of the Plaza and its tenants.



5. Descendants of the Sun

After *Crash Landing on You*, *Descendants of the Sun* is yet another army-based tale in our list. The setting is the war-torn and fictitious country of Uruk. It is here the love story evolves between the hero, army man Yoo Si-jin, and the heroine, Dr Kang Mo-yeon, Seoul's top surgeon. The tale is a rousing mix of drama, romance, comedy, and action. One would enjoy watching this as the drama is directed a bit out of the K-drama standard.

6. Hometown Cha-Cha-Cha

From the lead roles to the side actors, every person is given the utmost importance and the perfect acting conscience. This only makes the drama more interesting, and the mixture of comedy with romance grabs the viewer's attention.



What are you waiting for? Get your group of K-drama friends or family together and start with your favorite k-drama from this list today. Take your pick from these 6 most watched k-dramas of all time!

Hash#ag INDIA



Subscribe for free

Visit:

www.hashtagmagazine.in

SUBSCRIBE