The MEES Indian School has inaugurated a football field, multipurpose indoor court and gymnasium for its junior students.

Leading Indian stand-up comedian Amit Tandon is coming to Doha for his first-ever show next month.

The conundrum
Why our brains make it hard to grapple with global warming. P2-3
Vulnerable yet unprepared

Many of us put a lot more emphasis on the tangible present than the distant future, which makes it particularly hard to grapple with something like climate change, where the biggest dangers are yet to come, warn David G. Victor, Nick Obradovich and Dillon Amaya

UP AGAINST IT: Eric and Nicole Zajkowski, who just fled Hurricane Irma from their home in Coral Springs, Florida, pass by a boarded up store in Savannah, Georgia, walking their dog Neeko. The city of Savannah is under mandatory evacuation by tomorrow, and the couple said they will have to evacuate a second time.
Houston is barely beginning to dry out from Hurricane Harvey, and Florida faces a massive rebuilding effort after the Irma catastrophe. These two storms, among the most powerful in American history, are typical of the extreme weather events that are likely to become more common as the planet warms. A third hurricane, Jose, waits offshore and the storm season is far from done.

So why isn’t the public heeding scientists and demanding climate action by politicians that could help deal with these destructive extremes? You can point fingers at the influence of fossil fuel companies, at misinformation from climate deniers and at political obstructionism, notably from a fragmented Republican party. But a much deeper force is also at work: the way our brains function.

Humans aren’t well wired to act on complex statistical risks. We put a lot more emphasis on the tangible present than the distant future. Many of us do that to the extreme — what behavioural scientists call hyperbolic discounting — which makes it particularly hard to grapple with something like climate change, where the biggest dangers are yet to come.

Our mental space is limited; we aren’t primed to focus on abstruse topics. Except for a small fraction that are highly motivated, most voters know little about the details of climate change, or the policy options relating to it. Instead, voters’ opinions about such things derive from heuristics such as political party affiliation and basic ideology. It isn’t surprising, then, that most people don’t process information about extreme events the way scientists do. And they don’t do a good job of holding politicians accountable when the effects of political inaction are far removed from the policy failures that cause them.

Our brains are unfortunately not wired to tackle problems like climate change. With some help we can build policies that enable us to do better. What the storms in the Gulf and Atlantic are reminding the public — for now, if not for long — is that the consequences of failure are big.

**About the writers**
David G. Victor is a professor at the University of California at San Diego’s School of Global Policy & Strategy and a co-director of the Initiative on Energy and Climate at the Brookings Institution. Nick Obradovich is a research scientist at MIT’s Media Laboratory. Dillon J. Amos is a PhD student at the Scripps Institution of Oceanography. They wrote this for the Los Angeles Times.
Eating nuts can stave off obesity risk

Want to shed those extra kilos? Consume nuts such as almonds, hazelnuts, pistachios, walnuts and peanuts in your diet as these can help you reduce weight as well as lower the risk of becoming overweight and obese, researchers say.

The findings showed that people who ate nuts not only had less weight gain than their nut-abstaining peers, but they also enjoyed a five per cent lower risk of becoming overweight or obese. The findings, however, contradict that assumption, said Joan Sabate, director at the Loma Linda University in California, US.

“The study confirms that nuts are not an obesogenic food,” Sabate added, in the paper published in the European Journal of Nutrition.

Further, the researchers found that nuts are rich source of energy, good fats, protein, vitamins, minerals and phytochemicals. Nuts are also associated with a variety of health benefits, including healthy ageing and memory function, especially in older adults.

“Eat nuts during your meal. Put them at the centre of your plate to replace animal products. They’re very satiating,” Sabate suggested.

For the study, the team evaluated diet and lifestyle data from more than 373,000 individuals from 10 European countries between the ages of 25 and 70. – IANS

You can pick good, bad moods from friends, not depression

While your friend’s bad or good mood can affect you, it is unlikely to increase your risk of falling into depression, researchers have found.

The findings showed that mood does spread over friendship networks, as do various different symptoms of depression such as helplessness and loss of interest.

Having more friends who suffer worse moods is associated with a higher probability of an individual experiencing low moods and a decreased probability of improving.

However, the effect from lower or worse mood friends is not strong enough to push the other friends into depression.

Understanding how changes in the mood get affected by friends’ mood would help the researchers to develop interventions that tackle adolescent depression, said Rob Eyre, Public Health Statistics Researcher at Britain’s University of Warwick.

Previous studies have found social support and befriending to be beneficial to mood disorders in adolescents while the recent experiments suggest that an individual’s emotional state can be affected by exposure to the emotional expressions of social contacts.

The new study, published in the journal Royal Society Open Science, also found that components of mood particularly appetite, tiredness and sleep may spread from person to person via a process known as social contagion.

According to the World Health Organisation (WHO), an estimated 350 million people across the world suffer from depression, which impacts an individual’s abilities to work and socialise and at worse leads to suicide.

“Understanding that these components of mood can spread socially suggests that while the primary target of social interventions should be to increase friendships because of its benefits in reducing the risk of depression, a secondary aim could be to reduce spreading of negative mood,” said co-author Frances Griffiths, Professor at the varsity. – IANS
How to treat warts

If you have an untreated you may be wondering of it can spread to another person, and if treatment for it even necessary if it’s small and doesn’t bother you.

Here’s the answer from Mayo Clinic: If left untreated, it is possible for warts to spread and for the virus that causes warts to be passed to another person. Fortunately, most adults have developed immunity to the viruses that cause warts. Because of this, it’s unlikely that an adult would develop warts as a result of contact with a person who has a wart. Children are more susceptible, however, because their bodies may not have built up immunity to the virus.

Warts are caused by human papillomavirus (HPV). The virus is quite common and has more than 100 types, which is why there also are so many types of warts. Some strains of HPV are acquired through sexual contact. Most forms, however, are spread by casual contact or through shared objects, such as towels or washcloths.

Over time, people develop immunity to most types of HPV that cause common warts. Their bodies are no longer affected by the virus, and it can’t take hold and grow. But it takes a long time for that to happen. As a result, warts are widespread in children and young adults because their bodies haven’t had enough time to become immune to this common virus.

When the virus does take hold, it grows a lump of thickened skin, which is the wart. The skin on a wart will shed over time, just as normal skin sheds. When it does, that skin carries the virus with it. If someone touches the shed skin – whether directly through skin-to-skin contact or indirectly, for example, on the floor of a swimming pool or a carpet, then the virus could spread. This occurs only if the shed skin enters a crack, scrape or other opening of someone who has not developed immunity to HPV.

When a wart begins to grow, HPV stimulates the skin to attract and grow its own blood supply and nerves, which makes the wart very hearty and less likely to go away on its own. Most warts will persist for one to two years if they are left untreated. Eventually, the body will recognize the virus and fight it off, causing the wart to disappear. While they remain, however, warts can spread very easily when people pick at them or when they are on the hands, feet or face.

The HPV vaccine Gardasil, which aims to prevent most types of cancer associated with HPV infection, also may prevent genital warts and possibly common warts. The Centers for Disease Control and Prevention in the US recommends that all adolescents and teens ages 9 through 14 receive two injections of HPV vaccine at least six months apart. Teens and young adults who begin the vaccine series later (ages 15 through 26) should receive three doses of the vaccine.

Warts that are small and not bothersome don’t require treatment. If you don’t want to wait or if a wart is causing discomfort, over-the-counter remedies, such as salicylic acid, are available to treat warts.

Other options are available to treat larger, painful warts or warts that don’t respond to over-the-counter treatment. A dermatologist can offer additional options, which may include prescription antiviral creams, prescription therapies that irritate and eliminate warts, and medications that stimulate the immune system or disrupt the wart’s cell growth. Rarely, stubborn warts require minor surgery to cut away the tissue or laser surgery to remove the wart.

If you are an adult who never had problems with warts but they suddenly begin to develop, see your doctor and ask to be screened for an immune system disorder. Adults usually don’t have new-onset, common warts. But if numerous warts begin to appear, the immune system may be malfunctioning, in which case a prompt evaluation is recommended. – TNS

CRISPR sheds light on gene key to human embryo development

n a first, researchers have used the CRISPR-Cas9 gene-editing technique to reveal the role of a key gene in human embryos in the first few days of development.

The findings published in the journal Nature could help scientists to better understand the biology of our early development and lead to new treatment for infertile couples.

The team used the genome editing technique to stop the gene from producing a protein called OCT4, which normally becomes active in the first few days of human embryo development.

After the egg is fertilized, it divides until at about seven days to form a ball of around 200 cells called the ‘blastocyst’.

The study found that human embryos need OCT4 to correctly form a blastocyst.

“One way to find out what a gene does in the developing embryo is to see what happens when it isn’t working,” said lead researcher Kathy Niakan from the Francis Crick Institute in London.

“Now we have demonstrated an efficient way of doing this, we hope that other scientists will use it to find out the roles of other genes,” Niakan said.

“If we knew the key genes that embryos need to develop successfully, we could improve IVF treatments and understand some causes of pregnancy failure. It may take many years to achieve such an understanding, our study is just the first step,” Niakan said.

The team spent a year optimising their techniques using mouse embryos and human embryonic stem cells before starting work on human embryos.

To inactivate OCT4, they used CRISPR-Cas9 to change the DNA of 41 human embryos.

After seven days, embryo development was stopped and the embryos were analysed.

The embryos used in the study were donated by couples who had undergone IVF treatment, with frozen embryos remaining in storage.

The majority were donated by couples who had completed their family, and wanted their surplus embryos to be used for research.

The study was done under a research licence and strict regulatory oversight from the Human Fertilisation and Embryology Authority (HFEA), the UK Government’s independent regulator overseeing infertility treatment and research. – IANS
India’s Slider

Vada Pav is a spiced gram flour coated potato slider served with green chili and garlic seasoning. This popular street food has always been iconic to Mumbai streets and is a local favourite. Like with any other popular Indian street food there are a number of stories related to its origin. The story relates to a vendor outside Dadar train station in 1960’s and 70’s. In search for a food to fend off commuters hunger he devised a simple snack that could be eaten on the go. It is needless to say that his idea was a huge success, it provided job to the newly jobless mill workers who have got the perfect vada pav and have been serving the common man for years.

Vada Pav

Ingredients
- Potato, boiled 3 nos.
- Green chili 3 nos.
- Mustard oil 1 tbsp
- Mustard seeds 1/2 tsp
- Curry leaves 2 sprig
- Garlic 2-3 cloves
- Ginger 1/2 inch cube
- Turmeric powder 1/2 tsp
- Asafoetida 1/4 tsp
- Coriander, chopped 2 tsp
- Gram flour 6 tbsp
- Water 3 tbsp
- Salt to taste
- Baking powder a pinch
- Pav bread 6 to 7
- Green chili 4-5 nos.

Method
- Boil the potato, cool them, peel and coarsely grate them and keep aside.
- Divide the potato into 7-8 equal balls and keep aside.
- In a separate bowl combine gram flour, water, salt and baking powder and whisk to make a smooth dough.
- Heat oil to medium heat in a heavy bottom pan.
- Dip the potato ball in the batter and deep fry for a minute or two.
- Remove the raw flavour of garlic by roasting the garlic mixture.
- Add curry leaves, ginger chopped, garlic chopped, green chili chopped, turmeric and salt and cook to remove the raw flavour of garlic.
- Add this tempering to the potato mixture.
- Combine to evenly season the potato mixture.
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- Hea
Indian Club celebrates Onam

Members and guests of the Indian Club celebrated the South Indian festival of Onam recently. Indian Club President Cherian George and ex-president Bhullar Singh commenced the event by the traditional lighting of the lamp. The members presented classical art and new age dance performances on the occasion. The event ended with a sumptuous Onam Sadhya.

MES inaugurates junior football field, multipurpose indoor court and gymnasium

The junior students at the MES Indian School will be able to play at the school’s brand new purpose-built synthetic grass field, multipurpose indoor court and a gymnasium. The new additions were inaugurated yesterday by Dominic Durueke, Qatar, Military Coach & Champion of African and Qatar Open Body Building Championships. These exclusive features come as additional facilities of MES along with its existing floodlit synthetic track, football field, and aqua complex. The inaugural ceremony was attended by members of the MES Governing Board, principal Hameeda Kadar and other staff members. An exhibition match was also played between the Red and Green junior houses.
**Parts of a Car**

**Electric Headlights**
The first electric headlights were introduced in 1898, but these had many disadvantages, like the filaments burning out quickly in rain or snow. In 1912, Cadillac rolled out the modern headlamp system that was designed to be weatherproof.

**Windscreen Wipers**
Mary Anderson invented the automatic windscreen wipers in 1903.

**Car Radio**
The first car radio was not invented until 1929.

**Odometer**
The first simple odometer was invented by Benjamin Franklin in 1763 when he was acting as Postmaster General, as a method of measuring the best routes for delivering post.

**Electric Windows**
Car company Daimler introduced the first electric windows in cars in 1948.

**Sunroof**
The first car company to offer a sunroof as a standard option was the Nash Motor company in some of its 1937 models.

**Licence Plates**
Car licence plates were first issued in 1893 in France by the police.

**Electric Turning Signals**
Buick, which is a premium car line of General Motor’s, introduced the first electric turning signals in 1938.

**Steering Wheel**
In the first cars, drivers had to steer with a lever. It was not until later that cars had steering wheels.

**Airbag**
The passenger airbag is usually twice the size of the driver’s air bag due to the distance from the dashboard to the passenger.

**Airbag**
Airbag opening speed reaches 320km/h.

**Airbag**
An airbag will open on average 40 milliseconds after impact.

**Side Windows**
In the 1960’s curved side windows began to appear.

**Third Brake Light**
Psychologist John Yovovich invented the third brake light in 1974. This is mounted at the base of the rear window.
SEAT BELT
Mandatory seat belts were introduced in Australia in Victoria in late 1970. Seat belts were compulsory throughout Australia by 1 January 1972.19

SEAT BELT
Wearing a properly adjusted seat belt has been found to help reduce the risk of fatal or serious injury by up to 50%.19

WINDSCREEN
The first car windscreen was sold as an expensive option for motorists who wanted something more than goggles.20

WINDSCREEN
In 1927 there was the breakthrough of laminated glass, which had a film in-between the two sheets of windscreen glass that protected it from shattering. Prior to this, windscreen were plain glass that shattered in the event of an accident.22

BONNET
A bonnet or the hood of the car can absorb the sound produced in the engine.21

TYRES
The first pneumatic tyre was made by John Boyd Dunlop, a Scottish veterinarian, in 1887 and it was developed for his bicycles.18

TYRES
In 1839 Charles Goodyear discovered the process of vulcanisation during a demonstration gone wrong. The process turned out to be extremely useful for making tyres and is still used today. This is considered as one of history’s greatest accidents.24

ABS BRAKES
ABS brakes or anti-lock brakes were originally invented for airplanes in 1929. They were not incorporated into vehicles until after they were tested in 1958 on the Royal Enfield Super Meteor motorcycle. In the 1960’s an experimental Ford Zodiac was built with ABS.29

CAR BRAKE
The first form of car brake was a wooden block brake. A lever moved a block of wood to press on the wheel to help it stop.25

AIR CONDITIONING
The first car with air conditioning, a Packard model, began production in late 1959.24

HEATER
Thomas Ahearn from Canada invented the first electric car heater in 1890.23

TYRES
The first inflatable tyre was made out of leather. It was not until later that rubber tyres were developed.27
KMCA mourns murder of veteran Indian journalist

Karnataka Muslim Cultural Association (KMCA) organised a condolence meeting recently in memory of veteran journalist Gauri Lankesh. The meeting was organised the Ashoka Hall of the Indian Culture Centre. Several office bearers from KMCA and other Indian associations attended the event. Gauri was an Indian journalist-turned-activist from Bangalore, Karnataka, according to Wikipedia. She worked as an editor in Lankesh Patrike, a Kannada weekly started by her father P.Lankesh, and ran her own weekly called Gauri Lankesh Patrike. She was shot dead by unknown assailants outside her home in Rajarajeshwari Nagar on September 5, 2017. At the time of her death, Gauri was known for being a critic of right-wing extremism in the country, according to Wikipedia.

Fota reception in honour of sport official from Kerala

Friends of Tiruvalla (Fota) honoured Reginold Varghese at a reception at the Indian Cultural Centre recently. Reginold, who is the president of the Pathanamthitta District Football Association, was the Head of the Physical Education Department at Mar Thoma College, Tiruvalla. He is also a selector at the Kerala Football Association’s Youth Development Programme and helps spot talented players at the school level. Hailing the contributions of Reginold at the meeting, speakers at the reception recalled the days when he was one of the most sought-after goalkeepers in the Central Travancore region of Kerala from where a lot of football players have come from. The organisers also draped Varghese in a shawl in honour of his contributions to sport activities in the Pathanamthitta district. Fota president Jiji John chaired the meeting and Reggie K baby welcomed the gathering. Thomas Kuriyan proposed a vote of thanks. Baby Kurian, Mathew Varghese, Shaji Thanmadom and Kuruvilla George felicitated the guest. Seen here, Fota members at the reception. Reginold Varghese is sixth from left.
Poochergeist

I can sense the presence of the ghosts of dead goldfish that used to live in this bowl.

They're not in here, but they're close by.

I guess they're clinging to the spot where they last saw their bodies.

Wherever that might be.

Be careful putting the cat out. He's in a bad mood.

No problem.
How to navigate big purchases and make wise decisions

Are you planning an upcoming home improvement? If so, you are not alone. Higher-than-average renovation spending is expected in 2017, according to a leading consumer magazine, with more than half of homeowners planning to spend money on home improvements throughout the year.

From upgrading appliances to gutting entire rooms, big projects can have a big impact on a home and on your wallet, so it’s important to approach any renovation with thoughtful intentions.

To ensure you make the right decisions when it comes to large purchases and major home improvements, ask yourself these five questions:

How long do you plan to live in the home?

Knowing how long you expect to live in your home can help you better navigate home improvements. If you only plan to live in your home for five years you’ll likely make different decisions than if it is your forever home.

What is your budget?

Home upgrades don’t come cheap, so it’s helpful to determine a budget before you start. Consider renovations and upgrades as a smart way to maintain your home investment. By putting money into its integrity, style, usefulness and value.

When setting a budget, you can pay out of pocket or take out a personal or home equity loan. Additionally, some companies offer low-interest financing. If you plan to borrow for your project, make sure you clearly understand and are comfortable with payment terms. Once you set a budget, stick to it. Problems may arise that require unexpected additional costs, but often budget blowouts are from home owners who start spending and the excitement of the project causes them to go beyond their means.

What purchases are worth the splurge?

Research and decide which purchases are worth spending more on. For example, appliances used nearly every day are a worthwhile investment – especially if they are more energy efficient and offer features that enhance your day-to-day routine.

What is the ROI?

The return on investment should be considered in many ways for home improvements. First, check out reputable reports like the Remodelling Cost vs. Value Report. For example, adding fibreglass attic insulation recoups 107.7 percent of the cost.

In addition to resale ROI, consider other ways you’ll get a return on your investment. Will your upgrade help you save energy and reduce your bills? Will it save you time and stress in daily life? Does it enhance your home’s aesthetic and flow? These are other ROIs that are just as valuable to consider as resale ROI.

What does the research say?

It’s worth your time to conduct research so you get the best outcome possible. Learn about materials to discover which is best for your lifestyle and research brands. If you’re hiring the project out, research contractors to find a reputable professional for the job.

Starting a home improvement project is exciting. Answering these questions will help ensure your time and financial investment are well spent.

© Brandpoint
Sanjay Dutt plays both my mother, father: Aditi Rao

By Subhash K Jha

In her new film Bhoomi, Aditi Rao Hydari is cast as Sanjay Dutt’s daughter. The two have come away feeling bonded beyond the camera. Aditi is already feeling the pangs of separation.

“The shooting in Agra was very very tough in terms of the crowds and other on-location problems. Just having Sanjay Sir around made me feel so comforted, I wouldn’t say he was just protective about me. That he was for sure. But there was a lot more in the way he lightened up the atmosphere on location during the shooting of the tense drama with talks on food and friends and family. He just made life so much easier,” she said.

Aditi feels Bhoomi will play a significant part in reversing gender stereotypes.

“Normally we see only the mother being so protective about her daughter. This is a rare instance of a father doing all the things that mothers are traditionally shown doing. Why should the responsibilities of parents be gender-based...father does certain things, mother does the rest...Why can’t both parents share all the responsibilities. Sanjay Sir plays both my mother and father,” she said.

Another stereotype that Aditi is dying to break concerns her image of the fragile vulnerable girl. Aditi demurs, “Sorry I am not weak. Just because I look a certain way doesn’t mean I am fragile and helpless. In fact right from the beginning I’ve never played weak characters. In our films women are considered strong only when they run around with a gun in their hands indulging in physical combat. I feel strength of character is more important than just a strong physicality.”

In Bhoomi, Aditi’s character goes through a traumatic experience but never loses her inner strength.

“A lot of women in our country are subjected to violation of one kind or another. My character remains strong and dignified in the face of excruciating adversities. I think the film conveys a very strong message to women,” she said.

But it’s the thrill of working with Sanjay Dutt that Aditi has carried home.

“He is such a terrific father on screen. His eyes convey infinite wisdom. Off camera too I felt as if I was communicating with my father,” said Aditi. - IANS


By Troy Ribeiro

Film: Kingsman: The Golden Circle; Director: Matthew Vaughn; Cast: Colin Firth, Julianne Moore, Taron Egerton, Mark Strong, Halle Berry, Channing Tatum, Jeff Bridges, Pedro Pascal, Edward Holcroft, Hanna Alstrom, Emily Watson, Sophie Cookson, Elton John, Bruce Greenwood, Poppy Delevingne.

Like its prequel the 2014 released, Kingsman: The Secret Service, this film too is stylish yet comical with a cartoonish tinge. It tries a little too hard to surpass its predecessor, succeeding only partially.

Directed by Mathew Vaughn and written by him along with Jane Goldman, the film is based on the graphic novel developed by Mark Millar and Dave Gibbons. For those uninitiated into this franchise, Kingsman is an International British spy organisation. And in The Golden Circle the plot follows the Kingsman’s need to team up with their American counterpart, ‘The Statesman,’ after the world is held hostage by a new threat. The narrative begins on a dramatic action-packed note. It is a year after Gary Unwin aka Eggsy has joined the Kingsman. After escaping an ambush by a former Kingsman trainee Charlie Hesketh, Gary goes to meet his girlfriend Princess Tilde of Sweden.

Later, while dining with the Princess and her parents in Sweden, a volley of missiles destroy the Kingsman headquarters extinguishing all the Kingsman agents in Britain.

Eggsy being the only surviving agent, follows the doomsday protocol which leads him to ‘Statesman,’ an organisation posing as a Bourbon Whiskey distillery in Kentucky. Here he is briefed by Statesman head Champagne about a secret terrorist organisation called ‘The Golden Circle.’ He along with Statesman Agent Tequila start their mission by following Charlie’s ex-girlfriend Clara Von Gluckberg.

Meanwhile, a drug cartel headed by Poppy Adams based out of Cambodia poisons its customers. The recreational drugs make its customers break out in a blue rash followed by mania, paralysis and eventual death. She calls the President of America and offers to help him in his endeavour with his war on drugs, provided she and her pharmaceutical company are given immunity to all their convictions.

Meanwhile, Agent Tequila develops the blue rash and is soon replaced by Agent Whiskey.

During the same time, Eggsy discovers that his mentor Harry who was shot by Valentine a year earlier has survived the gunshot and is suffering from amnesia. As soon as he is stabilised, Eggy refuses to go on the mission without his mentor Harry.

So how the three of them take down Poppy Adams and free the people of America from this drug poisoning, forms the crux of the tale.

The narrative initially seems convoluted and tedious but by the middle of the second act the jigsaw puzzles fit in place making the tale a mediocre and acceptable fare. The action sequences though stylishly mounted range from complex to absurd. While the infiltration into the remote Italian snowy mountain top stronghold to retrieve a world-saving antidote is too easy, the cabin shoot-out along with the spinning ski lift is dull and predictable. Nevertheless, the computer generated images merge seamlessly with Cinematographer George Richmond’s live action shots.

The performances of the entire cast are mundane. Julianne Moore, as the drug kingpin Poppy Adams is limited with her on-screen presence. How she treats people - friends and foes, is comically interesting yet unsatisfying.

Colin Firth is wasted as the suave Harry who suffers from hallucinations. Singer Elton John with a colourful full-length outfit and high-heeled platform shoes is dull and boring.

Halle Berry and Jeff Bridges as the Kingsman coordinators are seen on the console board just blurtting out instructions. Similarly Emily Watson, Channing Tatum and Michael Gabon are barely there.

Overall, Kingsman: The Golden Circle is a decent comic book-esque action packed film. - IANS
Get ready for laughs

Indian stand-up comedian Amit Tandon is going to perform his first-ever show in Qatar on October 13. By Mudassir Raja

Amit Tandon weaving his magic during one of his shows.

Leading Indian stand-up Comedian Amit Tandon will be coming to Doha for his first-ever show in Qatar. Scheduled at the Giwana Ballroom at Radisson Blu hotel on Friday, October 13, from 7pm onwards, the Indian comedy show will be organised by Top Hat Entertainments.

Community contacted Rasgni Kotriwala, founder of Top Hat Entertainments. According to her, the opening acts will be presented by local, upcoming comedians Subeer Josh and Chandrashekar Angadi.

Ray Mc Robbie, Director of Entertainment, Radisson Blu Hotel, said, “We are delighted to announce Amit Tandon will perform live at Giwana Ballroom. We look forward to seeing you there for a fun filled evening of comedy.”

Indian Ambassador P Kumaran will be the guest of honour. Tickets for the show are available at QR400 for Platinum seats, QR200 for Gold seats and QR100 for Silver seats. They can be bought online at Q-tickets or in person from the F&B office of the Radisson Blu hotel.

Amit Tandon weaving his magic during one of his shows.