

**Varisu: Director of Thalapathy Vijay starrer drops MAJOR plot hint; says, 'More than just a family entertainer'**



For all intents and purposes, Varisu aka Thalapathy 66 is easily one of the most anticipated movies of next year, and the fact that the Tamil movie arrives as early as 12th January 2023 as a grand Sankranti release makes it all the more anticipated. Of course, the fact that it stars Thalapathy Vijay, who, up until Beast detailed his dream run, had delivered six hits in a row at the box office, is the prime factor for the excitement. Another reason is that it also marks the Tamil cinema debut of Rashmika Mandanna, who hitherto has left a huge impression on both Kannada and the Telugu film industry. And now, Director Vanishi Paidipally has revealed some interesting things about the Varisu plot and actor Vijay's presentation in the movie that's certain to further augment the euphoria among scores of Thalapathy Vijay fans out there. While speaking to Cinema Vikatan, Director Vanishi Paidipally revealed that though Varisu is an out-an-out family entertainer, it's also so much more because when making a film for such a huge star like Vijay actor, he can't limit it to merely one genre, highlighting how it's always a tougher job in India for filmmakers to mount such star behicles and we couldn't agree with him more. He added that it's going to be an amalgamation of genres for everybody from little 6-year old kids to grandparents to love it. Dropping another hint, the filmmakers further said that the Rashmika Mandanna is going to have a meaty role as he wouldn't want to cast a heroine just for the heck of it. Rashmika Mandanna will be making her Tamil film debut opposite Thalapathy in Varisu, which costars Prakash Raj and Prabhudeva in key supporting roles. The Thalapathy Vijay movie will hit the big screen on 12th January 2023 as a grand Pongal release.

## Green Jackfruit and White Pumpkin: Lesser known Indian vegetables that are a powerhouse of nutrition



Growing up in an Indian household, you probably think you would have eaten all the vegetables in the world. However, there are many super-nutritious veggies grown in the country which we have forgotten. When you learn about their numerous incredible advantages for your health, you may want to be extra careful the next time you go out to buy veggies or order online.

Times Lifestyle spoke to nutritionists and diet consultants about two lesser known Indian veggies -- Green Jackfruit (Kathal in Hindi) and White Pumpkin (Safed Petha in Hindi) -- and the variety of nutrition and health benefits they offer, along with how you can include them in your daily diet.

Why should I eat Green Jackfruit?

Green Jackfruit is a healthy source of Vitamin C, potassium, and phosphorus. Commonly, people use jackfruit as a meat substitute in vegan dishes.

Dr. Nicheta Bhatia, Consultant Nutritionist providing guest lectures

## The Immortal Ashwatthama: Sara Ali Khan opted out of Vicky Kaushal starrer due to age factor?

Upcoming Bollywood fantasy film The Immortal Ashwatthama was launched with quite a bit of fanfare some time ago. The Bollywood movie, based on folklore, stars Vicky Kaushal and will see him reunite with his Uri Director, Aditya Dhar, in the latter's sophomore effort. That being said, we haven't heard a great deal on the development front of The Immortal Ashwatthama after the announcement. And now, when we finally get a The Immortal Ashwatthama update, it's certainly not the kind that Bollywood moviebuffs, especially Vicky Kaushal fans would've been hoping for. It seems that lead actress Sara Ali Khan has opted out of the movie.

A recent entertainment news report in India Today revealed that Sara Ali Khan has quit The Immortal Ashwatthama as she was quite unhappy about the revised script. According to said report, the initial script had scope for a younger heroine opposite Vicky Kaushal. However, as per changes made, the new script has the heroine's age as a bit older, which apparently didn't go down well with Sara. Additionally, the changes have also caused a revision in dates, leading to the film clashing with some of the actress' other shoots. Keeping all this in mind, it's been reported



that she opted out of the movie. There's word that Samantha Ruth Prabhu has replaced her.

## Janhvi Kapoor clears rumours of Khushi Kapoor and her dating the same guy, business scion Akshat Rajan

Janhvi Kapoor is one star kid who has been in the news much before she made her debut. Sridevi and Boney Kapoor's daughter made news for her dating life even before the release of Dhadak. Akshat Rajan, Ishaan Khatter, Kartik Aaryan she has been linked to a number of people. One of the prominent names has been of Akshat Rajan. But now in an interview to Bollywood Bubble she has spilled the beans on her dating life. This is not all. Janhvi Kapoor said of all the worst rumours and gossip she read about herself, the worst was that of Khushi Kapoor and her both dating Akshat Rajan at different time span.

Janhvi Kapoor said that she read that was in a relationship with Akshat Rajan who is her childhood buddy and best friend. She read that after a split, it was her sister Khushi Kapoor who was dating the same guy. She clarified that none of them ever dated him. She said he is their bestest friend ever since they were babies. ICYMI, Akshat Rajan is



the CMD of Gammon India Limited. It is one of the biggest civil firms in India having built the maximum number of bridges in the country. Akshat Rajan's family is very close to the Bachchans as well.

**Ingredients**  
4 idli, 2 tablespoon honey  
14 cup refined flour; 2 tablespoon chopped spring onions  
2 dry red chili, 1 tablespoon tomato ketchup  
salt as required, 1 tablespoon corn flour  
1 tablespoon soy sauce, 1 medium onion  
1 medium capsicum (green pepper)  
6 cloves garlic, 1/2 teaspoon powdered black pepper  
1 cup vegetable oil

**Method:**  
Chop the idlis into small cubes. Cut one idli into 4-6 pieces. Add refined flour to a bowl. Add some salt and water. Mix well to prepare a slurry. It should neither be too thin nor too thick.

Heat oil in a kadhai for frying. Coat the idli pieces in the slurry and drop them in hot oil. Fry the piece until golden brown in colour and crisp in texture.

Heat 2 tbsp oil in a wok. Add minced garlic and dry red chillies. Fry for a minute. Now add chopped onions along with sliced capsicum. Fry on high heat for 2-3 minutes. Now add soy sauce, ketchup and again fry for a minute. Mix corn flour in 1/4 cup water and add this slurry to the wok. Thick will thicken the sauce.

Add honey to the wok along with salt and black pepper powder. Finally, add the fried idlis and mix well. Fry on high heat for 2 minutes more.

Once cooked, Honey Chilli Idlis are ready to be served. Garnish with spring onions and serve.

## Reasons to pamper your skin before going to bed



ders for pigmentation. The toner evens skin tone while lightening the pigmented region of the skin.

### Say no to dryness

Waking up with dry skin can be no less than a nightmare, it may cause your face to be itchy, flaky and also red. This can be avoided with a night-time skincare routine. Application of a good quality moisturizer that suits your skin will leave you with supple and hydrated skin in the morning, ready to take on the day.

### Skin smoothening

Skin exfoliation and cleansing is a must to ensure smooth skin. This is best achieved when the repair mode of your skin is at its peak. Since the level of melatonin (an antioxidant that helps control the body's sleep cycle) is high during the night, skincare right before your bedtime is a boon for smoothening your skin.

### Sun-like glow

A clean and moisturized skin during the night will allow clogged pores to open up and create enough space for your skin cells to breathe. This ensures the overall health of the skin giving you a beautiful morning glow as you wake up.

### Avoid early wrinkles and fine lines

Aging with grace is something we all look forward to but those early-on wrinkles and fine lines can be a reason of concern and that's where your night time skincare routine comes into play. Since dry and coarse skin welcomes wrinkles early on, hydrating your skin is quintessential to trap moisture in the cells which in turn gives you a soft and hydrated glow.

### Fixes pigmentation

Skin pigmentation around the mouth and forehead is an increased concern among people these days.

The damaged and unhealthy skin cells cause the skin to darken over time. A skin-care regime with a cleanser-toner-moisturizer trio works won-

derfully to fix this. As we all know, getting a solid eight hours of sleep each night helps your body recover from a long day and keeps you looking young the following morning. Similar to this, maintaining a consistent skincare routine before night ensures that your skin has enough time to recuperate from the pollutants, dirt, UV rays, and grime to which it is exposed during the day. A proper skincare routine promotes improved skin renewal and nutrient absorption while your body enters repair mode while you sleep. Here are the top 5 reasons your skin needs extra pampering before going to bed!

### Taurus

You'll feel elevated and more connected to your surroundings this morning, darling Taurus, as the moon glides into Capricorn and the sector of your chart that governs wits, learning, and communication. Use this energy to make headway within your personal studies as the universe blesses you with patience and cunning.

You'll feel a shift this afternoon when Mercury moves into Scorpio, triggering your curiosity even further.

Scorpio

Your mind will feel steady and sharp as the moon moves into Capricorn, activating the sector of your chart that governs wits, learning, and communication. Use this energy to make headway within your personal studies as the universe blesses you with patience and cunning.

### Gemini

You'll be in a pragmatic mood as the moon sails into Capricorn this morning, dear Gemini, shining a light in your solar eighth house. Use this energy to outline your agenda plainly, even if doing so makes you come off as a bit transactional. Exchange will be an important theme for you right now, and you'll find comfort in only your most loyal companions.

### Cancer

You'll be easy to sweep away by romance today, dear Cancer, as the moon enters Capricorn and the sector of your chart that governs love. This luminary placement will bring a rosy tinge to your perspective, making it the perfect time to embrace companionship without ignoring red flags. Your intuition will sharpen as Mercury enters Scorpio this afternoon, and your creative ideas could help you find guidance from beyond the veil.

### Capricorn

The stars will conspire in your favor today, darling Sea-Goat, as the moon glides into your sign early this morning. This luminary placement is also poised to elevate your popularity, making it a good time to charm your way to the top. Your correspondence will pick up this afternoon when Mercury moves into Scorpio, activating the sector of your chart that governs community.

### Aquarius

You may throw emotional walls up without even realizing as the moon enters Capricorn and the sector of your chart that governs the subconscious. This luminary placement will ask you to take a more authoritative role in your community, so don't hold back when it comes to outlining plans for the weekend, or you and your comrades may never find time to meet up.

### Pisces

Your friends and family may look to you for an agenda today, dear Pisces, as the moon enters Capricorn and your solar eleventh house. This luminary placement will ask you to take a more authoritative role in your community, so don't hold back when it comes to outlining plans for the weekend, or you and your comrades may never find time to meet up.

## ASTRO SPEAK

### ARIES



MAR 21 - APR 20

The moon glides into Capricorn inspiring you to tend to your personal responsibilities as the weekend kicks off. These vibes are perfect for working on projects around the house or chippering away at passion projects, as your mind will be eager to build. You'll feel a shift this afternoon when Mercury moves into Scorpio, evolving your perspective and thoughts throughout the next several weeks.

### TAURUS



APR 21 - MAY 20

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### GEMINI



MAY 21 - JUN 20

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### CANCER



JUN 22 - JUL 23

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### LEO



JUL 24 - AUG 23

The stars will ask you to map out a realistic plan for the future this weekend, as the moon enters Capricorn. This luminary placement values hard work and organization above all else, which means rewards are sure to follow if you prioritize these qualities. Your mind will crave the stability of home when Mercury enters Scorpio this afternoon, and you'll find that your best thinking is done when you're cozied up in your own space.

### VIRGO



AUG 24 - SEP 23

You'll feel serious about your creative ambitions and passion projects as the moon enters Capricorn and the sector of your chart that governs self-expression. These vibes are perfect for putting action behind your brilliant ideas, as the stars align to support your unique visions. Your perspective will shift when Mercury enters Scorpio this afternoon.

### PISCES



FEB 20 - MAR 20

Your friends and family may look to you for an agenda today, dear Pisces, as the moon enters Capricorn and your solar eleventh house. This luminary placement will ask you to take a more authoritative role in your community, so don't hold back when it comes to outlining plans for the weekend, or you and your comrades may never find time to meet up.

## Recipes

### Honey Chilli Idli



**Ingredients**  
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14 cup refined flour; 2 tablespoon chopped spring onions  
2 dry red chili, 1 tablespoon tomato ketchup  
salt as required, 1 tablespoon corn flour  
1 tablespoon soy sauce, 1 medium onion  
1 medium capsicum (green pepper)  
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Once cooked, Honey Chilli Idlis are ready to be served. Garnish with spring onions and serve.

ANSWERS:  
1. Assam  
2. Maharashtra  
3. Kerala  
4. Bihar  
5. IRDAI  
6. RRB  
7. SBI  
8. Mahabharata  
9. Kshatrapati Shivaji  
10. Indian state assembly has passed a bill  
11. Water Heroes  
12. RRB  
13. RRB  
14. September 8