

MOVIE REVIEW

Bhediya



Director: Amar Kaushik
Cast: Varun Dhawan, Kriti Sanon, Abhishek Banerjee
STORY: A road construction contractor, Bhaskar, goes to Arunachal Pradesh to build a highway through the dense jungle of Ziro. Besides opposition from the tribals, his companions cousin JD, friend Jomin and he, have a bigger challenge. A series of unexpected deaths take place soon after Bhaskar is bitten by a wild animal. Is it a figment of someone's imagination, or a werewolf folklore come true?

REVIEW:First and foremost, the most remarkable part about the movie is its visual impact. While cinematographer Jishnu Bhattacharjee has created the dark and enigmatic world of werewolves with the backdrop of the full moon in the midnight sky, jungles of Ziro and mountains splendidly, the vfx are outstanding. Monsters and creatures in films can often turn more spooky than spooky because of shoddy makeup and effects. But not in Bhediya. The lead's transformation from human to werewolf is convincing and terrifying. The film has many jumpscarees and the background score only makes things scarier.

The movie's first half is extremely gripping. It perfectly sets the tone for what will unfold soon and also brings in a sense of intrigue. However, the second half seems stretched and loses momentum in parts. It could do with a tighter edit. While all the songs are catchy and pleasant to the ears, dropping a song or two would have tightened the narrative.

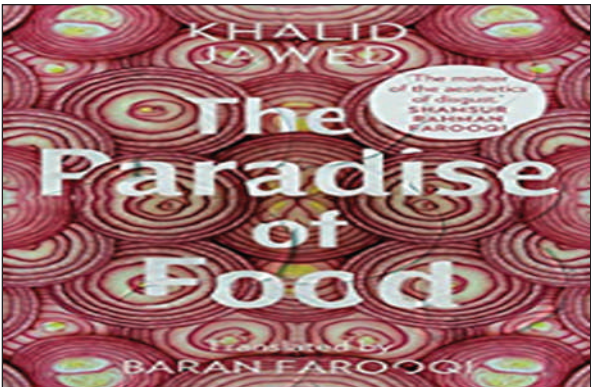
In-depth Analysis

Our overall critic's rating is not an average of the sub scores below.

Direction	<div></div> <div></div> <div></div> <div></div> <div></div>	4/5
Dialogues	<div></div> <div></div> <div></div> <div></div> <div></div>	4/5
Story	<div></div> <div></div> <div></div> <div></div> <div></div>	4/5
Music	<div></div> <div></div> <div></div> <div></div> <div></div>	4/5
Visual appeal	<div></div> <div></div> <div></div> <div></div> <div></div>	4/5

BOOK REVIEW

The Paradise of Food



Title: 'The Paradise of Food'
Author: Khalid Jawed
Genre: Contemporary Fiction
Publisher: Juggernaut
Pages: 424
Price: 799 INR

Review: One of the leading Urdu novelists today, Khalid Jawed wrote 'Ne'mat Khana' in 2014. Bringing his work to a wider audience, the book was translated from Urdu to English by Baran Farooqi and published as 'The Paradise of Food' earlier in 2022. "In 'Ne'mat Khana', his novel published in Urdu, Khalid Jawed investigates the disease and squalor of domestic existence through the metaphor of the kitchen or the pantry. Food and sustenance make human life go, but they also corrupt human life," reads the book's introduction.

Spanning over 50 years, 'The Paradise of Food' follows the story of the protagonist Hafizuddin Mohammad Babar, an orphan, as he transforms from boyhood to adulthood and old age. Hafizuddin, fondly called Guddu Miyan, grows up in a middle-class joint Muslim family. This is his story over the years, as the narrator struggles in order to find a place for himself- at home and in the outside world. The author also parallelly portrays how, during this time, India and the Islamic culture have hardened and become increasingly intolerant. "But to describe the novel in its plot is to do its originality no justice. In this profoundly daring work – tense, mysterious, even unfathomable on occasion – Jawed builds an atmosphere of gloom and grotesqueness to draw out his themes. And in doing so he penetrates deep into the dark heart of middle-class Muslims today," reads the book's blurb.

Jawed's raw descriptions and flawed characters will not only grip the readers' attention but also stir up their emotions. The evocative writing and Miyan's philosophical thoughts make one think deeper, long after reading the book.

GADGET REVIEW

Motorola Edge 30 Ultra



Expected Price	Rs 54,999.
Display	6.67-inch
Resolution	(1080x2400)
Processor	Qualcomm Snapdragon 8+ Gen 1
Front Camera	60MP
Rear Camera	200MP + 50MP + 12MP
Rear autofocus	Yes
Rear flash	Yes
RAM	12GB
Storage	256GB
Battery Capacity	4610mAh
OS	Android 12
Wi-Fi	Yes
GPS	Yes
Bluetooth	Yes, v 5.20
NFC	Yes
USB Type-C	Yes
Headphones	No
Face unlock	Yes
Fingerprint Sensor	Yes
Compass	Yes

Pros

- * Clean Android Experience.
- * Super Fast Charging Support.
- * Solid Build Quality.
- * Powerful Processor.
- * Excellent Speaker.

Cons

- * Lacks Waterproof.
- * Night Photography Needs Improvement.

VEHICLE REVIEW

TVS Apache RTR 160 4V
Special Edition



Starting Price	Rs. 1.30 Lakh*
Displacement	159.7 cc
Engine Type	SI, 4 stroke, Oil cooled, SOHC, Fuel Injection
No. of Cylinders	1
Max Power	17.55 PS @ 9250 rpm
Max Torque	14.73 Nm @ 7250 rpm
Front Brake	Disc
Rear Brake	Disc
Fuel Capacity	12 L
Saddle Height	800 mm
Ground Clearance	180 mm
Body Type	Sports Naked Bikes
Mobile Connectivity	Bluetooth
Riding Modes	Rain,Sports,Urban
LED Tail Light	Yes
Speedometer	Digital
Odometer	Digital
Tripmeter	Digital
Fuel gauge	Yes
Tachometer	Digital

Pros

- * Good Looks
- * The engine is one of the smoothest.
- * Offers very good ride quality.
- * Packed with tech like Bluetooth connectivity and riding modes.

Cons

- * Brakes could be more responsive and sharper.

Health and Lifestyle

3 fat burning soup recipes you should try in this season!



If there's one comfort food in winter, it has to be soup. It's versatile, tastes yum and can be customized to your needs. On a cold winter evening you can just reheat some of it and sip on easily. These fat burning soups will not only melt your stubborn belly fat away but also nourish you through its awesome ingredients.

Chicken noodle soup
Ingredients
1/2 Tbsp olive oil
1 small onion, chopped
3 medium carrots, peeled and chopped
1 clove garlic, peeled
1 bay leaf
2 cups shredded leftover chicken
12 cups low-sodium chicken stock
Dried noodles
Chopped fresh coriander for garnish (optional)
Salt and black pepper to taste

Preparation
In a pot, heat the olive oil on a medium heat setting. When the vegetables are just starting to soften, add the carrots, onion, and garlic and sauté for 5 minutes. Cook the carrots for about 15 minutes at a low heat before adding the stock and bay leaf. Just until the noodles are mushy, add the chicken and noodles and simmer for another 5 minutes or so. If required, taste and add additional salt and black pepper. Throw away the garlic clove and bay leaf. If using, garnish the dish with coriander before serving.

Broccoli-Cheddar Soup
Ingredients
1 Tbsp butter
1 onion, diced
1 large carrot, diced
1 head broccoli, cut into florets
1 Tbsp flour
2 cloves garlic, chopped
1 cup low-sodium chicken stock
1 cup shredded sharp Cheddar cheese
2 cups milk
Salt and black pepper to taste
4 Parmesan crisps



Tabasco sauce to taste

Preparation
In a big pot, melt the butter over medium heat. When the vegetables are cooked, add the onion, carrot, broccoli, and garlic and simmer for about 5 minutes. When all of the vegetables are coated equally, stir in the flour and continue cooking. To prevent the flour from clumping, vigorously whisk in the stock. Simmer for a few minutes, then transfer the mixture to a blender and puree until mostly smooth, if necessary (a bit of texture can be nice here). The soup can alternatively be pureed using a hand blender. Simmer it slowly over low heat. Add the milk and cheese and stir. Add some salt, pepper, and Tabasco to the soup when the cheese has melted completely into it. Each bowl of soup should be served with a floating Parmesan crisp.

Pumpkin Soup Recipe
Ingredients
1 large butternut squash/ Pumpkin
1 Pinch grated nutmeg
1 small onion, diced
1 Tbsp minced or grated fresh ginger
1 green apple, peeled and chopped
Chopped chives and light sour cream (optional)
4 cups low-sodium chicken broth
Olive oil
Salt and black pepper to taste

Preparation
Warm up the oven. Scoop out the pumpkin's seeds after cutting it in half lengthwise. Season the halves with salt, pepper, and nutmeg after lightly rubbing them with oil. Place on a baking sheet, and roast for 35 to 40 minutes, or until the flesh is extremely tender. Set apart for cooling. A big pot should be heated at medium heat. Place on a platter and set aside. Cook the onion and ginger in the heated pot for three minutes, or until the onion is transparent. Add the apple and simmer for a further three minutes or so, until tender. Scoop out the flesh of the squash when it is cold enough to handle it, and then place it in a blender or big food processor. Then, add the pot's contents and cover with broth. Add the remaining broth and boil while stirring. Add a little more nutmeg and season with salt and pepper.

ASTROLOGY

WEEKLY PREDICTIONS 04TH— 10TH DECEMBER 2022

ARIES

MAR 21 - APR 19

This week, a small spark could generate some romantic heat. The week begins with Mercury in Sagittarius and Uranus in Taurus. Aries, you might have a little confirmation bias today. Someone could present you with the facts and you just don't believe them. You might have to run the numbers yourself to recheck their work. Today, you are more than skeptical.

LIBRA

SEP 23 - OCT 22

This week, you're in manifesting mode. The week begins with Mercury in Sagittarius and your house of communication making a quincunx to Uranus in Taurus. You have to be quite careful with communication today. Libra, it would be easy for your thumb to slip and send off a text in which autocorrect has included some colorful words.

TAURUS

APR 20 - MAY 20

This week, moving deliberately gets the job done. The week begins with Mercury in Sagittarius and your house of resources making a quincunx to Uranus in your own sign of Taurus. Speed leads to sloppiness, and this is one of the reasons that you so diligently take your time. Someone who wants you to agree to a sale, sign paperwork or make a decision might be standing beside you ready to burst.

GEMINI

MAY 21 - JUN 20

This week, you're setting your sights on something important. The week begins with Mercury in Sagittarius and your house of relationships making a quincunx to Uranus in Taurus. Today, you and your partner might get your wires crossed, and this could end up in an informational disaster. It's possible you get distracted while they're talking and you show up at the wrong time or in the wrong place.

CANCER

JUN 21 - JUL 22

This week, you're steering yourself in the right direction. The week begins with Mercury in Sagittarius and your house of work and coworkers making a quincunx to Uranus in Taurus. Cancer, your team might be short-handed today, and this leaves you having to pick up the slack. Or the thing you were going to work on is on your other computer and you don't have access to it.

LEO

JUL 23 - AUG 22

This week, you're close to making a decision. The week begins with Mercury in Sagittarius and your house of risk-taking making a quincunx to Uranus in Taurus. You feel you're ready to conquer a new hill, but which hill should you climb? Or you might have a strong impulse to dash off to meet some friends. Or you could have a hankering for dinner at a jazz club.

VIRGO

AUG 23 - SEP 22

This week, some recognition comes your way. The week begins with Mercury in Sagittarius and your house of dwellings making a quincunx to Uranus in Taurus. Today, you might be working on some home repairs. This could include a run to the hardware store or some other big-box store. Virgo, you might be rummaging around for a wrench or going online.

SCORPIO

OCT 23 - NOV 21

This week, power and opportunity come your way. The week begins with Mercury in Sagittarius and your house of money making a quincunx to Uranus in Taurus. Something you want isn't at the right price, or maybe it's at the right price but the store is out of stock. Scorpio, you might need to leave empty-handed (except for the rain check in your pocket).

SAGITTARIUS

NOV 22 - DEC 21

This week, you have an opportunity to work as a team. The week begins with Mercury in Sagittarius and your house of confidence making a quincunx to Uranus in Taurus. Today, you might be a little nervous because all eyes are on you. You could be singing a solo at your church or performing in a play. Sagittarius, it's possible you're heading to a bar to sing karaoke or going ballroom dancing in your first competition.

CAPRICORN

DEC 22 - JAN 19

This week, you're getting into the flow. The week begins with Mercury in Sagittarius and your house of rest and recuperation making a quincunx to Uranus in Taurus. The best way for you to get more rest is to make some changes in your sleeping arrangements. Capricorn, it's time to think of new things to do, such as getting a cooling pad or white noise machine or going to bed much earlier.

AQUARIUS

JAN 20 - FEB 18

This week, you're following the beat of your own drummer. The week begins with Mercury in Sagittarius and your house of technology making a quincunx to Uranus in Taurus. Stuff doesn't seem to work today. It's possible that a recent power surge knocked out your computer. It's possible you can't find the WiFi signal. And the crack on your phone screen is so bad that it's hard to make out the letters.

PISCES

FEB 19 - MAR 20

This week, obstacles and blocks are melting away. The week begins with Mercury in Sagittarius and Uranus in Taurus. Be extra careful on social media today. It would be very easy to retweet something that has a questionable origin. Or you might make a flippant comment on a friend's post without realizing that they've just suffered a recent loss.

