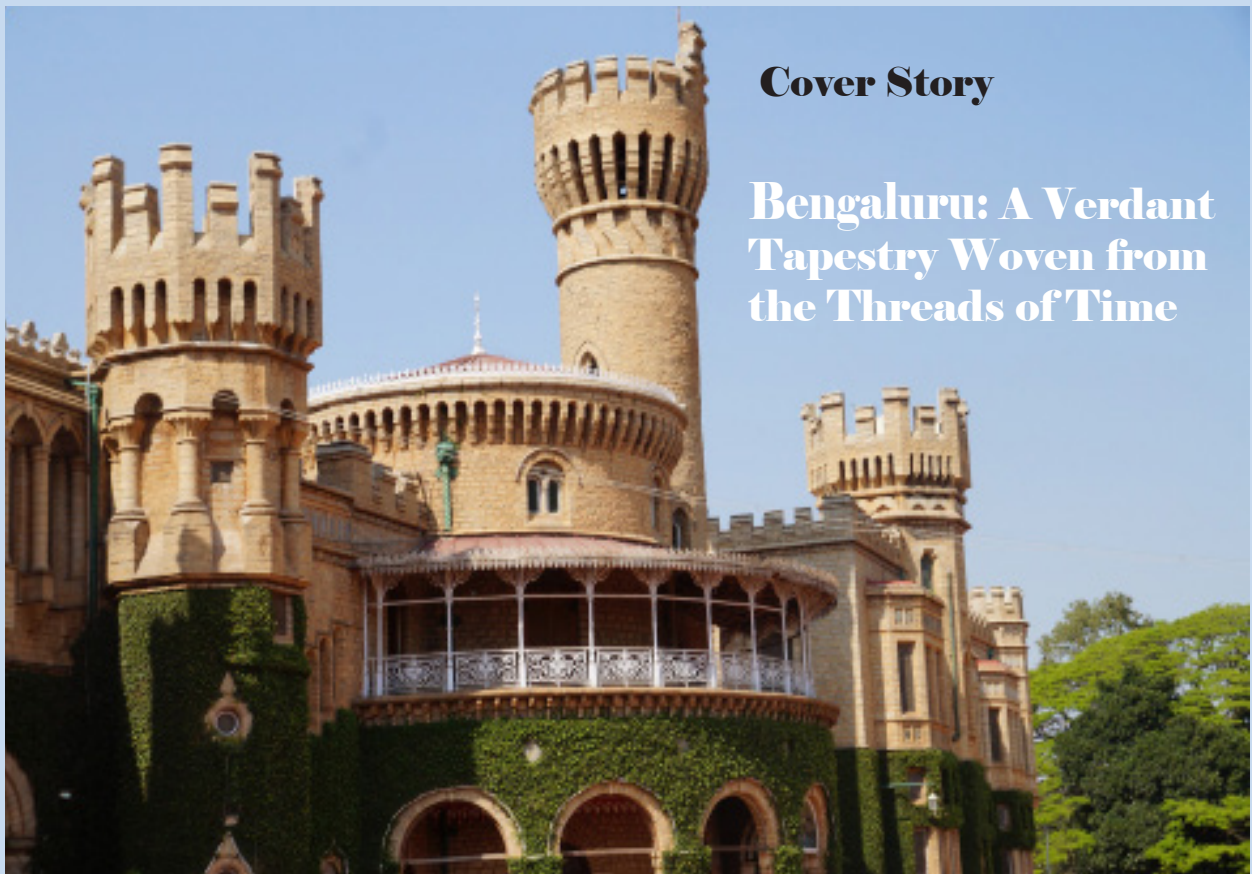


# REVA REFLECTIONS 2023





**REVA**  
UNIVERSITY

Bengaluru, India

# **Celebrating 76th Independence Day**



The Editorial Board of REVA REFLECTIONS wishes  
you a prosperous and joyous

***Independence  
Day.***

# REVA REFLECTIONS

An Official Publication of REVA University

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# Editorial Musing



Alqama Afreen, Editor  
REVA REFLECTIONS



Chakshu Sahai, Editor  
REVA REFLECTIONS

Dear Readers,

REVA REFLECTIONS has dived into manifold itself as the best story to be told of the alleys and intersections of Bengaluru. Our correspondents have delved into the realms of various aspects of this city which is currently 890 years old.

The cover story titled “A Verdant Tapestry woven from the threads of time”, is a tribute to the historical sites in Bengaluru that include Bangalore Palace, Tipu Sultan’s Fort, Minto Hospital, Victoria Hospital. The cover story is the heritage walk to the different sites to understand their architecture and their whole-being.

The magazine carries the most exquisitely captured Air show-2023, the lives of the street vendors, the challenges faced by the migrant labourers, the packed housing units of slum dwellers without basic sanitation facilities. This edition is an effort to capture all the factions of the globally popular cosmopolitan city.

Though, we have seen the metamorphosis of the city, we are yet to reach the basic safety and sanitation requirements of the people. This year we have completed 76 years of Independence. This Independence will only make its meaning complete, when our country stops to see incidents that have recently happened in Manipur. Let us all pledge to keep our women and children safe. The IT revolution will not help the country if it is knee deep in riots. Let’s make our country a peaceful place for the generations to come and Namma Bengaluru a clean and pollution free city.

We hope that you will like the stories published in this edition. We wish all our readers a very happy and glorious year end filled with lots of festivals and good memories to make.



A photograph of a large pile of waste, including plastic, metal, and tires, under a clear blue sky. The waste is piled high, with various items visible, including what appears to be a large metal drum or barrel in the foreground. The text is overlaid on a semi-transparent white box in the center of the image.

**Green Today,  
Green  
Tomorrow,  
Lets Create  
Healthy Lives  
Together**

# From the Chancellor's Desk



**Dr. P. Shyama Raju**  
**Chancellor REVA University**

## **Ode to the Global Major Metropolis Namma Bengaluru**

The Silicon Valley of India landed the country on the moon recently and entire world was a testimony to this grand spectacle. Bengaluru has metamorphosed into a global major metropolis. The city witnessed quite a revolution in the last decade and has become one of the most productive cities of India. A pivot for multinational technology corporations, it is also an abode for top-tier Engineering and Research institutions. This city has been the base for many space and defence related projects. I have been a resident of this city for more than four decades and am truly inspired by its magnanimous inventions in all industries.

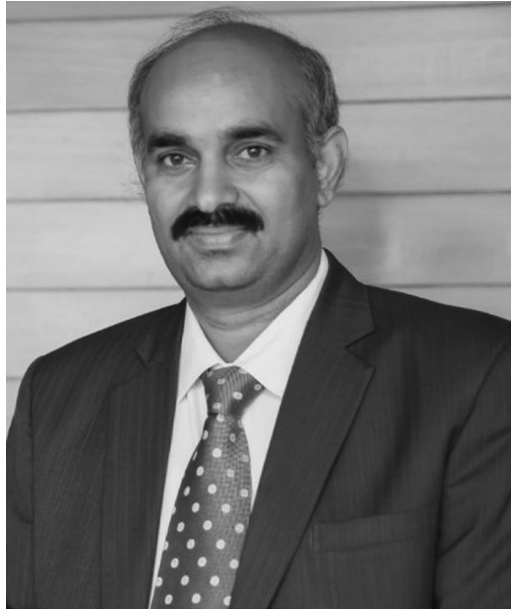
When I came to Bengaluru from my hometown several years ago, there was greenery all around. The atmosphere was quite lively and boisterous. Today the city has changed towards cacophony of vehicles screeching and honking all around. Nevertheless, despite all of this, we must keep in mind that if we let our ecosystems deteriorate, we endanger the fundamental elements of community well-being, including food, water, air, economic development, shelter, and clothing. This loss is a threat to human survival. As a tribute to Namma Bengaluru, the students of mass communication have brought out the highs and lows of a city through a magazine.

This edition of REVA REFLECTIONS is truly a great body of students' work. This edition has churned stories that dwell deep into the womb of Namma Bengaluru. The special report of this edition focuses on the evolution of Bangalore Metro Rail Project (BMRCL), the silence of the slums is also recorded in one of its articles. The air show is captured in the photo feature. I hope the readers will enjoy reading this issue while exploring its untold stories.

Happy Reading!

Dr. P. Shyama Raju  
REVA University

# From the Vice-Chancellor's Desk



**Dr. M. Dhanamjaya**  
**Vice Chancellor REVA University**

## **Digital Revolution in Education**

The technologies like Artificial Intelligence (AI), Internet of Things (IoT), 3D Printing, Robotics, High-Speed Travel, Block Chain Technologies, Medical Innovations, Autonomous Vehicles, Advanced Virtual Reality, and Renewable Energy have disrupted traditional industries and businesses. This has happened because of the digital revolution not just in India but across the world. The digital revolution has only heightened in the post-pandemic era.

As a university, we would like to bring revolutionary changes in these major activities to remain in the competition. We also want to give our students the best of knowledge which also means digital skills. Even in our university we have incorporated digital and software learning in various streams. The best way our students can become leaders and achievers is through developing skills in various requisite softwares required in the industry set-up. Every stream be it technical or non technical digital skills are mandatory to survive. REVA REFLECTIONS is an example of the students learning the various softwares required for their course.

Our immediate goal is to achieve the status of "Institution of Eminence" and in the near future, we would like to be a World Class University. In this edition our students have ideated great stories and conceptualised interesting designs. This edition is a tryst with the alleys of Bengaluru which is definitely a great read. Hope everyone has great time reading it.

Happy Reading!

- Dr. M. Dhanamjaya  
REVA University



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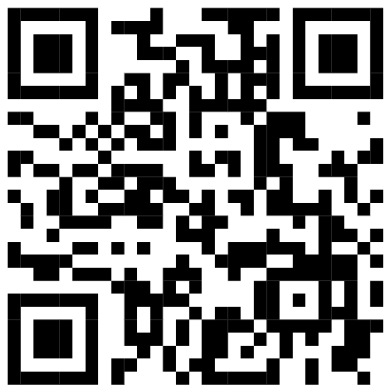
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# Silicon Launched its Many “First”

Story and Photographs by:- Alqama Afreen

“Known as the ‘Garden City of India’, Bangalore has transformed from a barren, red land into a lush, green city over the course of history”



The cosmopolitan city of Bangalore is one of the most progressive cities in India. Bengaluru, or Bangalore, is both the capital and largest city in the state of Karnataka. Established in 1537, Bangalore was founded by Kempe Gowda I, who constructed a mud fort to remark its establishment. Bangalore is everything in one place, from pleasant weather to beautiful botanical gardens, serene lakes, modern buildings, coffee, cuisines and being the IT hub, it is both cosmopolitan yet traditional. In the years, Bangalore has emerged as a vibrant metropolis, a thriving technological hub and has earned the title of being the 'Silicon Valley of India'. Being the largest in South Asia, Bangalore as a city has always welcomed new ideas and innovations and provided a strong foundation for its own evolution. Bangalore has been the first in many, it has been the oldest in some instances, and it is the future.

### Tracing Bengaluru's Journey as Asia's First city to have street lights

The first city to lit electric street lights in the whole Asia was none other than Namma Bengaluru. In August 1905 nearly hundreds of electric street lamps installed at prominent locations lit up the skies of Bengaluru marking the exceptional history. Bengaluru became one of the first cities in India to be powered by hydroelectricity originated from Shivanasamudra, one of the top hydroelectric plants in the world. In order to supply Kolar Gold Fields mining activities with the power they required, the longest transmission line with the greatest voltage in the world was built. This hydel power plant produced 300–400 HP of extra electricity, which was to become the major reason contributing toward the cause.

William McHutchin, a Briton from the Madras Civil Engineering College and the city's chief engineer was struck by this. He asked that the extra electricity be used to electrify Bangalore. William McHutchin addressed his intentions in a letter to the Maharaja of Mysore Krishna Raja Wodeyar the IV. In May 1904, the King gave his consent for electrifying Bengaluru. Electrical lines spanning 57 kilometers had to be drawn from Kankanhalli (now Kanakapura). They were laid in just under nine months. The final task was completed on the banks of the river Kaveri. The City Market building became the honored receiver of the first electricity. Sir John Hewett, a Viceroy's Council member, officially opened the ceremonial event At KR market, to a thrilled crowd. The kerosene-fueled lamps at the KR market were taken out and replaced with electric ones at 7:00 p.m. marking the extraordinary moment. The street lights were just the beginning of bringing light to many future achievements of Bangalore yet to be created.



KR Market







KR Market, where the first electric street light was lit.

## Revisiting the history

Nearly half a century later Bangalore became the first again to establish the oldest radio club in the country, in 1959. The Bangalore Amateur Radio Club (BARC) – is the oldest Amateur Radio Club in India founded by a group of like-minded HAM Radio Operators and Shortwave Listeners. One of the most fascinating facts about the club is that it was formed by ‘Six S’. All the founders’ names who came together to idealize the club started with the letter S.

The club was founded in the most basic of circumstances, with no venue to assemble, members would meet at Cubbon Park for many years until it established a place for itself. For almost 6 decades, the club constantly stood as the most “radio-active” club in the country. Just like the city of Bangalore, the Bangalore Amateur Radio Club also has many firsts to its credit. The club has also been the first to conduct Quizzes on the Air. It even was the first to organize an antenna workshop for the radio medium. From being the first to host a Hamfest in 1979, it’s a club that gave birth to many other clubs in Bangalore and all over India.

Bangalore is not only a major aerospace hub, a godly city with more than 1000 temples, 400 mosques, 100 churches, three Gurudwaras, two Buddhist viharas including even a fire temple. It also has one of the oldest rock formations in the country called ‘Peninsular Gneiss Home in Lal Bagh, a favorite tourist spot in Bangalore.

Further Bangalore is the home to one of the Oldest Army Regiments of India. An army regiment or The Indian Army Corps of Engineers is a combat support arm that offers combat engineering assistance, creates infrastructure for armed troops and other military organizations, and maintains border connectivity, in addition to assisting civil authorities during natural catastrophes. The Corps is made up of three combat engineering groups: the Madras Sappers, the Bengal Sappers, and the Bombay Sappers. The Corps officially recognizes its birth as 1780 when the senior-most group of the Corps, the Madras Sappers of Bangalore were raised. The Madras Sappers, informally known as the Madras Engineer Group (MEG), draw their origin from the erstwhile Madras Presidency army of the British Raj. They are the oldest of the three groups of the Corps of Engineers. The Madras Sappers were the only regiment of the Madras Presidency Army to survive the major reorganizations that occurred between 1862 and 1928. For more than 200 years, the Madras Sappers’ army, also known as the ‘thambis’, have distinguished themselves on several battlefields around the world with their trademark ‘Shakos’.

The Madras Sappers are themselves one of the contributors to yet again another ‘first in Bangalore’. A highly dangerous explosive mainly used on the battlefield known as a ‘Torpedo’ was the first to have been made in Bangalore. Bangalore Torpedo was first produced under the leadership of Captain McClintock of the British Indian Army unit of Madras Sappers and Miners. Bangalore torpedoes were used by several armies around the world, as well as in both world wars. It was employed in the line of fire to clear passageways up to a distance of four meters. By World War I, the Bangalore torpedo was predominantly implemented to clear barbed wire before an attack.



Later during World War II, the Bangalore torpedo was adopted by the United States Army as the “M1A1 Bangalore torpedo”. During the Vietnam War, the Bangalore torpedo was deployed by both the United States Army and the People’s Army of Vietnam. During the Yom Kippur War in 1973, the Israelis utilized Bangalore torpedoes to clear routes through Syrian minefields. As of today, Bangalore torpedoes remain in use, especially to break wire obstacles, in the little-changed M1A2 and M1A3 versions (United States Armed Forces) and the modified Advanced Performance Bangalore Torpedo version (British Armed Forces and Australian Defence Force).

### **Beyond Tomorrow: Bangalore’s Latest Leap into the Future**

The past achievements of the megacity Bangalore have been versatile. From being the first and the oldest to many, Bangalore is also the origin of the first Helitaxi service. Bengaluru has become the first city in the country to offer a helicopter taxi service from Kempegowda International Airport. The

Union Minister of State for Civil Aviation Jayant Sinha, on 4 August 2017 inaugurated the service operated by Thumbby Aviation Private Limited. It is expected to eventually expand to connect Whitefield, the HAL airport, and some of the 90-odd high-rise buildings with rooftop helipads, based on public demand. The Karnataka Minister for Industries and Commerce, R.V. Deshpande spoke “The city has around 90 helipads in multi-storeyed buildings which must be made operational. We will work towards achieving this as soon as possible”.

Namma Bengaluru is so much more than it already is and is yet to be. Bangalore’s journey has been one of constant evolution and adaptation. As the city pulsates with the latest advancements, it never loses sight of its historical roots, preserving its rich heritage amid the whirlwind of modernity. It invites us to envision progress not as a destination, but as an ongoing expedition, where the exploration of new horizons never dulls the appreciation for the already- experienced accomplishments. Bangalore shines as a beacon of possibility, a city that not only adapts to change but drives it – a true modern marvel deserving of admiration and inspiration.



First Heli-Taxi service

Source: Internet



Madras Sapper Regiment area

# Namma Metro Voyage from Sky- line to Subway

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Story and Photographs by : - **Chakshu Sahai**

“Bangalore Metro Rail Corporation Limited (BMRCL), a joint venture of Government of India and Government of Karnataka is a Special Purpose Vehicle entrusted with the responsibility of implementation of Bangalore Metro Rail Project. Bangalore Metro, christened as “Namma Metro”, not only adds to the beauty of Bengaluru skyline, but immensely adds to the comfort level of travel.”



**N**amma Metro recently introduced phase two at kadugodi in Whitefield. This line is known to cover 42 kms (about 26.1 mi) and has 40 stops. According to reports, this is the second line to be built in Bengaluru since the project began in 2007. In just 16 years the BMRCL is providing annually 177M + commuter support with daily 485K + passengers accessing these metro lines. The 16-year-old metro has both green and purple lines with 57 minimum headways operated daily and has helped in bringing down the traffic of the city at least in a few areas. Whitefield in Bengaluru, which is the nation's first IT corridor to be connected by metro, is experiencing an average daily ridership of 23K since the metro's opening. According to reports, since the metro line started operating, traffic congestion has decreased by 10 percent.



BMRCL construction from Thanisandra to Nagwara

The first southern Indian city with a metro train service was Bengaluru. The Bengaluru Metro, also known as Namma Metro, presently reaches much of the city and will soon be extended to the outer reaches of the IT capital to improve connectivity for citizens. The fastest-growing metropolitan area in India is in the south-west, in Bangalore (also known as Bengaluru). It confirms a place as the third-biggest metropolitan with a population of well over five million and extra citizens in neighboring satellite settlements. Karnataka's state capital, Bangalore, is a leading research center with a concentration in the international IT industry. The need for rapid, high-volume rail-based public transit has been brought to the authorities due to social and economic development as well as the requirement to maintain the city's expansion. Following the start of the project, the Bangalore Metropolitan Land Transport Authority (BMLTA) was constituted under the National Urban Transport Policy of 2006 for improved planning and increased coordination of moving people around cities with populations above one million. The BMLTA will be required to manage transport initiatives, aid in the development of a legal framework, and promote a uniform ticketing system. Bangalore residents will have something to grin about on October 20 when the much-anticipated "Namma metro" launches. In regions like Majes-

tic (Kempegowda Bus Station and Bangalore Railway Station), Sampige Road, Hudson Circle, and M.G. Road, the first train, which would run between Baiyyappanahalli and M.G. Road, is anticipated to lessen traffic. The Bangalore Metro's main goal is to promote the use of public transit among commuters.

But how will it do in comparison to the Delhi Metro, which is already well praised and adored? The mass transit system in Delhi has been expanded and has been in operation since 2006, serving most of the city. However, the Bangalore metro looks to be well-equipped for competing. Wi-Fi Internet access is provided on Bangalore trains for the benefit of passengers. Through a speaker system, passengers can also speak with a train crew in an emergency. In addition, cameras will be installed in the coaches so that officials can observe exactly what went wrong in the event of an accident or emergency. The trains would have completed accordingly, just like their Delhi counterparts. Although the Delhi trains lack Wi-Fi, the Airport Express Line trains have built-in noise reduction technologies for a quiet ride. In addition to having comfortable fabric seats, the coaches contain LCD screens that show flight information. The trains include an event recorder that survives high temperatures and impacts, and the wheels have a flange lubrication





Inside the Metro

**Daily ridership  
7,03,840**

system for reduced noise and improved ride comfort. On the Delhi metro line, however, none of these amenities are present in the standard trains. Coaches are not equipped with CCTV, but there is a button that may be pressed to speak with the driver. The Bangalore metro operates entirely on standard gauge, which is another point of distinction. Broad gauge and standard gauge rolling stock are combined in the Delhi metro, making it difficult to switch trains between lines. To complete phase 2 of the Bangalore Metro Rail Project by the end of this year, the Chinese company China Railway rolling stock corporation limited is now scheduled to deliver two 36 train, trains with six coaches each. In Bangalore's recently inaugurated KR Puram to Whitefield Metro Line, these carriages made by

CRRC will be included. A contract for the supply of 216 metro coaches to the Bangalore Metro Rail Corporation Ltd. was given to the CRRC in 2019 for a total of Rs. 1578 crore. The Chinese company has teamed up with Titagarh Waggon Ltd, a company based in Kolkata, to complete the necessary paperwork and begin providing the coaches to BMRCL in September to get beyond the manufacturing barrier. The RV Road - Bommasandra metro line is slated to open in December 2023, and these coaches are intended to run on it.

*The total estimated investment made by BMRCL up to this point for the building of the city's phase 1 and phase 2 metro lines is around Rs 46,405 crores.*

## Namma Metro Phase I

The total cost of building Namma Metro Phase 1 is anticipated to be Rs 14,405 crore, while the cost of purchasing the land is roughly Rs 2,500 crore. The Namma Metro's initial phase consists of two 42 km (about 26.1 mi) long lines with 40 stations each. 36 km (about 22.37 mi) are elevated, and 8 km are subterranean of these 40 stations. MG Road and Baiyyappanahalli saw the beginning of the first phase in 2007. Later, the phase extended beyond Yeshwanthpur to Nagasandra and Rashtriya Vidyalaya Road to Yelachenahalli.



## Namma Metro Phase II

The second phase of Namma Metro is expected to cost approximately Rs 26,405 crores, eventually rising to Rs 32,000 crores. Phase 2 has a total length of 72 km, 13 km underground. 12 of the 62 stations in this phase are subterranean. Phase 2 of the Bengaluru Metro involves building two new lines and extending the two Phase 1 lines in both directions.

The Green Line's southern terminus will be extended, according to the design, from Yelachenahalli to Anjanapura along Kanakapura Road and from Nagasandra to Madavara (formerly known as BIEC) on Tumkur Road. The east ends of the purple line have been extended from Mysore Road to Challaghatta via Kengeri and from Baiyappanahalli to Whitefield.

The BMRCL spent more than Rs 4,500 crores developing the K.R. Puram to Whitefield Metro route. There will be 12 stations.

This year, the Karnataka Budget 2023- 2024 has allocated ₹ 2500 crore for the ongoing project of the Bangalore Namma Metro and the BMRCL is planning to include an additional 40.15km (about 24.95 mi) route in its networks.

## Significant development has been done in the last two years

The Purple and Green metro lines are both in service. Three lines—the yellow, pink, and blue lines—are now being built, and one line—the Orange Line—is in the planning stages. The Bangalore Metro (Namma Metro) serves 52 stations in total.

**Pink Line** the Green and Purple metro lines in Namma Metro's Phase 1 total 42.30 kilometers (about 26.28 mi) in length. There are 33.48 km (about 20.8 mi) of raised terrain and 8.83 km of underground terrain. Whitefield and Challaghatta are connected by 37 stations in this phase. The newly constructed KR Puram to Whitefield stretch takes roughly 23 minutes to travel. In addition, the delayed link between Byappanahalli and KR Puram might be ready by June 2023.

**Green Line** from Nagasandra to Silk Institute, the Green Line Metro includes 29 stations. This path covers a total distance of 30.37 kilometers (about 18.87 mi). The Green Line Extension from Nagasandra to Bangalore International Exhibition Centre (BIEC) segment is currently under construction and could be operational in 2023 if work is completed at a reasonable rate.



KR Puram to Whitefield Metro line

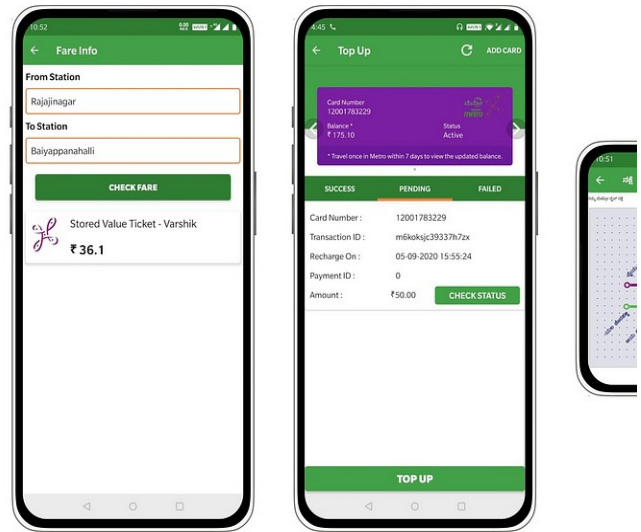
## QR Code Ticket:

Tickets with QR codes would be available starting in the first week of October 2022, according to the Bangalore Metro Rail Corporation Limited (BMRCL). Passengers no longer must wait in lines to buy tokens or carry smart cards thanks to the introduction of the QR code ticketing system. On the Namma Metro Mobile Application, tickets based on QR codes can be purchased.

The QR code will be visible on the Namma Metro app, which may be touched at Automatic Fare Collection (AFC) gates at metro stations that support QR technology. iOS users, meanwhile, will have to wait until there is an official mobile app for the metro train.



QR code for the ticket



Procedures for purchasing tickets using the Namma Metro app

Source: Internet

## NAMMA METRO APP:

The Play store has a mobile application for commuters called Namma Metro (the official BMRCL app). You may browse a map, top up your smart card, check fare information or get in touch with customer service via an app if you need any assistance. Namma Metro intends to use more solar energy to run its trains. BMRCL is preparing to use solar power to power its trains, which might be a huge step towards environmentally friendly mass transit.

Currently, solar panels are placed in five stations along the Kanakapura Road Metro corridor: Konanakunte Cross, Doddakallasandra, Vajarahalli, Talaghattapura, and Silk Institute. All Phase 2, Phase 2A, and Phase 2B stations will have solar panels installed, according to their plans. That will assist in lowering power bills.

- Minibus service will now be offered by BMRCL.
- In the coming days, you will travel from your home to metro stations in this minibus.

### Metro lines available in some locations around the nation.

SR.	COUNTRY	PLACES
1	China	Shanghai metro
2	China	Beijing subway
3	United Kingdom	London underground
4	China	Guangzhou Metro
5	United state	New York city subways
6	India	Delhi metro
7	Russia	Moscow metro
8	China	Wuhan metro
9	South Korea	Seoul metro
10	Spain	Madrid metro
11	Pakistan	Lahore metro
12	France	Paris metro

Data Source: Internet

### Several metro system operations throughout the world.

CITY	SYSTEM	COUNTRY
Shanghai	Metro	China
Beijing	Subway	China
London	Underground	United Kingdom
New York	Subway	USA
Moscow	Metro	Russia
Seoul	Subway	South Korea
Tokyo	Metro	Japan
Madrid	Metro	Spain
Wuhan	Metro	China
Delhi	Metro	India
Berlin	U- Bahn	Europe
Mumbai	Suburban	India

Data Source: Internet

The development of Namma Metro has transformed Bangalore's transit system. The metro system has proven to be a great asset for the city because of its growing ridership, enhanced accessibility, and positive effects on traffic congestion. Residents enhanced quality of life, environmental sustainability, and economic advantages highlight how crucial it is to invest in Namma Metro's future growth and integration with other transportation options. Even though there are difficulties, overcoming them will guarantee that Namma Metro remains an example of a sustainable and effective urban transportation system in India. Even though Namma metro still has some issues that must be solved for it to continue growing. These difficulties include the requirement for ingoing growth to reach more parts of the city, solving last-mile connectivity issues, and making sure that rates are affordable for every part of society.



# INVISIBLE PLACES: Exploring Life in the Bengaluru Slums

Story and Photographs by : - Deki Choden

**B**angalore, commonly known as Bengaluru, is a bustling metropolis in southern India that is rapidly expanding. It serves as the state capital of Karnataka and is frequently referred to as the “Silicon Valley of India” because of its significant contribution to the nation’s information technology sector. The city is known for having a good temperature, lovely parks, and a blend of modernity with a deep cultural history.

Bengaluru is a significant centre for technology and innovation thanks to the abundance of global corporations, academic institutions, and research facilities that call it home.

It also has a vibrant nightlife, a variety of historical sites to see, and a diversified culinary scene. With one side of Bengaluru becoming the IT hub, there is another side where the city has people living in the slums. This side of Bengaluru is hidden, and its issues are unaddressed.

A slum is an area lacking in basic amenities including power, drinkable water, a drainage system, schools, health facilities, and recreational areas. It is also characterized by poor buildings that are physically in decay.



Getting to the Heart of Slum Life

The following are some of the investigations carried out in the Bengaluru slums of Roshan Nagar, Devara Jeevanahalli, and Rajendra Nagar





As per the survey conducted by the Karnataka Slum Development Board, there are 2804 slum areas in the state, out of which 597 slum areas are in Bengaluru city.



Devarajeevanahalli slum

Devara Jeevanahalli is a neighbourhood located in the northern part of Bengaluru, with a population of 33239 in 2020. Like many other areas in the city, it has seen development initiatives aimed at improving infrastructure, amenities, and living conditions.

Some of the general development activities that have taken place in Bengaluru in recent years, which have also impacted Devara Jeevanahalli, include Infrastructure, public transport, housing, slum rehabilitation, civic amenities, education, and health care facilities. Bengaluru has witnessed significant infrastructure development in the form of new roads, flyovers, and underpasses. These initiatives aim to improve connectivity and reduce traffic congestion in various parts of the city.

The Bengaluru Metro Rail Corporation, also known as Namma Metro, has been expanding its network in recent years. The construction of new metro lines and stations has improved access-

sibility for residents of Devara Jeevanahalli and neighboring areas. The government also undertaken slum rehabilitation projects to improve living conditions in areas like Devara Jeevanahalli.

These initiatives aim to provide better housing, sanitation facilities, and basic amenities to slum dwellers. They also made the efforts to enhance civic amenities such as the provision of clean water supplies, improved sanitation facilities, and better waste management systems. In recent years, there have been efforts to expand educational opportunities and healthcare services in various parts of the city, including the surrounding areas like Devara Jeevanahalli.

However, not all the slums of Devara Jeevanahalli have been developed; one of them is Roshan Nagar situated in Devara Jeevanahalli, it has a 0.21 km<sup>2</sup> area and a population of 3029.

People living condition, inadequate sanitary infrastructure, restricted access to essential amenities, and a lack of formal housing structures low-income families and migrant workers who come to the city in quest of employment prospects often live in Roshan Nagar. These slums frequently lack the necessary infrastructure and struggle to access clean water, sanitary facilities, electricity, and medical care, no proper sewage for the waste material as well as no safety or precaution given for heavy rainfall or any kind of natural calamities. People are barely making any money for their living.



Overflowing garbage in a slum area





Nageena Age: 40

“Nageena” is (a resident of Roshan Nagar) and a mother of 3 children, 2 daughters and 1 son named Lakshmi, Monisha, and Vishal. “There is no proper development and hope from BJP, no benefits and allowance were provided instead she believes that with the rise of congress party, there will be a development and changes in her area,” said Nageena.

“Baba Sahab” who works as a plumber said, “Government did a lot of development in the area like providing a good amount of electricity, buildings schools for children but there is no proper development in building houses and sanitation for them so, he is looking forward from the congress government to get the development”.

The government has provided good civic amenities for the people of devara jeevanahalli slum by providing proper sanitation, water supply, disposal of solid waste, and well-constructed apartments for the people of devara jeevanahalli.

## RAJENDRA NAGAR SLUM

Rajendra Nagar slum is located 3km away from Koramangala 5th block. It is one of the developing slums of Bengaluru for the past five years where the government has provided them with good shelter for their living and provided them scheme of 1 lakh rupees per

annum for each family which includes water supply, electricity, and one public washroom for one community, also the government has provided primary schools (Anganwadi schools) for small children for their education providing them mid-day meal.

Unlike, many other slums where their livelihood is solely based on begging or unerupted jobs people over here are focused more on house helps, plumbers, and mechanics for their living.



Pyari Age: 65

In conversation with Pyari, a 65-year-old woman who is a widow and a mother of two, born and brought up there, said: “It took 30 years for the government to develop the slum, though now we don’t have any complaints from the government as they are doing the best for us, and I believe that they would do much more in future”.

Not everyone knows about the struggles of the underprivileged primarily when everything is provided in a silver platter to us. Still, with the stories of these members of the slums, we can at least assume what all they go through and maybe show little respect and kindness towards the ones trying to lead a reputed life.



Rajendra Nagar Slum in Koramangala



# COVER STORY





# Bengaluru: A Verdant Tapestry Woven from the Threads of Time

Story and Photographs by: -Harshitha Chandrashekar

## The Harmony of Contrasts: The Cultural Symphony of Bengaluru

Bengaluru, a vibrant microcosm nestled in the heart of Karnataka, shimmers with a unique blend of history, tradition, and contemporary innovation. The city is a cultural chimera, where the echoes of a storied past interweave with the pulsating rhythm of a bustling, forward-thinking metropolis, creating an exuberant symphony of contrasts.

Amid the futuristic high-rises of Electronic City, the reverberations of ancient customs can be heard, a testament to the city's capacity to encapsulate time itself. In the labyrinth of its thriving tech parks, one can discern the unmistakable cadence of folkloric songs, the rhythms of Dollu Kunita or the melodious strains of Yakshagana, resonating with Bengaluru's indomitable spirit.

The architectural landscape of Bengaluru is a visual narration of its multicultural history. The

regal splendor of Tipu Sultan's Summer Palace shares the skyline with the neo-classical marvel of Vidhana Soudha, each a tribute to a distinctive era. Conversely, the glass-encased grandeur of UB City reflects the city's leap into the global league, a beacon of Bengaluru's unwavering modernity.

Yet, it's not just the physical structures that convey this cultural duality. The city's culinary diversity paints a vivid, flavorful panorama. Traditional darshinis serving aromatic filter coffee and crisp masala dosas coexist harmoniously with gourmet restaurants offering global cuisines, creating a melting pot of tastes and traditions.

The thriving art scene further epitomizes this contrast. While the timeless allure of Mysore-style painting finds expression in the streets of Chikpet, modern art thrives in the avant-garde galleries of Lavelle Road. This dichotomy extends to the performing arts, where classical Indian dance forms like Bharatanatyam share the stage with contem-







Minto Government Hospital K R Market

porary Western styles in a seamless pas de deux.

In the sprawling marketplace of Chickpet, the rhythmic chime of the traditional gong mingles with the buzz of digital transactions. Similarly, at the famed Lalbagh Botanical Garden, ancient rock formations stand sentinel as joggers with smartwatches track their fitness goals amidst nature's splendor.

The beauty of Bengaluru lies in its acceptance and adaptation, effortlessly holding onto its roots while embracing the winds of change. It's a cultural kaleidoscope, a city that dances to the beat of the traditional mridangam and the digital pulse alike, harmonizing the old with the new in a seamless, dynamic rhythm. It's a vibrant embodiment of how contrasts coalesce, shaping a city that is an epitome of cultural fusion, an ever-evolving testament to a harmonious, colorful, and joyously discordant symphony of life.

Bengaluru Fort, once a stronghold of Kempe Gowda, the city's founder, reveals the city's roots embedded in defense and strategy. This erstwhile bastion, mostly built of mud and later reinforced by

Hyder Ali with stone, weaves a narrative of power and resistance. The fort's bastions, embrasures, and the Delhi Gate, resonating with tales of valor, offer an insight into the city's tactical planning history. Moving from the regal to the philanthropic, Vani Vilas Hospital stands as a beacon of hope and healing. Built in 1935, this heritage building's Indo-European architecture is a testament to the visionary planning of the then Maharaja of Mysore. With its large verandahs, high ceilings, and arched doorways, the hospital was designed to optimize natural light and ventilation, highlighting the ingenuity of sustainable architecture in the pre-independence era.

Victoria Hospital, the oldest in Karnataka, is another striking example of the city's architectural heritage. Commissioned in 1901 to commemorate Queen Victoria's diamond jubilee, the hospital's Gothic style architecture harmoniously fuses functionality with aesthetics. Its high-rise towers and red-brick edifice against the backdrop of lush gardens epitomize an era of British influence while underlining the city's commitment to healthcare. Victoria Hospital is another architectural gem in

Bengaluru that dates back to the early 20th century. The red brick facade and intricate detailing reflect a blend of British and Indian design sensibilities. The vast campus with sprawling green spaces combined with the grand main building showcases the significance of medical institutions in that era and their aim to blend functionality with aesthetics.

Similarly, the Minto Eye Hospital, with its modest, utilitarian design, encapsulates the essence of functional city planning. Named after Lord Minto, the then Viceroy of India, the hospital has provided comprehensive eye care since the British Raj. Its efficient layout, seamless integration with the surrounding infrastructure, and commitment to service uphold the principles of the city's urban design.

Minto Hospital in Bengaluru stands as a symbol of British colonial influence in the region. Its architecture mirrors the colonial-style structures, characterized by high ceilings, expansive corridors, and large windows. The design was not only to make a statement but also to ensure that the tropical climate remained manageable for patients and staff inside.

The panorama of Bengaluru's architectural mosaic manifests the city's adaptive spirit. The architectural transitions from regal palaces and robust forts to benevolent hospitals reflect the city's multi-layered heritage and resilience. The judicious juxtaposition of ornate and pragmatic designs, the seamless blend of indigenous and colonial styles, and the coexistence of historic and modern ed-



ifices unravel the city's evolutionary journey.

The story of Bengaluru's city planning is one of adaptive reuse, cultural preservation, and sustainable design, with heritage buildings serving contemporary needs while preserving historical narratives.

These edifices, be it a palace, a fort, or a hospital, serve as the city's arteries, pulsating with tales of a bygone era, narrating the city's growth, and carving out its identity.

:Neela Prasad, Architect: "In Bengaluru, the charm of ancient temples stands in contrast to the tall skyscrapers. It's as if every brick and stone tells stories of times gone by, yet prospects of the future." Bengaluru's architectural marvels are not merely structures of stone and brick; they are silent chronicles of the city's heritage, etch-

ing out a narrative that intertwines history, culture, and urban planning in its vibrant cityscape. Cocooned in the heart of South India, Bengaluru, the city of gardens, beams with an ancient heritage that weaves together a vibrant tapestry of culture, tradition, and modernity.

The city, once known as the Pensioner's Paradise, radiates a harmonious blend of past and present, offering a historical panorama that unfurls the legacy of its bygone era, while embracing the pulse of the burgeoning technology industry.

Bengaluru, previously known as Bangalore, cherishes its origins back to the Chola Dynasty in the 10th century. The city, fondly called the 'Silicon Valley of India,' is an exquisite mural etched with tales of the sultans, the British Raj, and the IT boom. The historical footprints are deeply embedded in the city's soil, with every corner whispering the narratives of its predecessors.

The heritage of Bengaluru is an amalgamation of architectural marvels, festivals, art, music, and gastronomy. Majestic monuments such as the Bangalore Palace and Tipu Sultan's Summer Palace bear witness to the city's regal lineage. The intricate design of the Victorian-era Bangalore Fort and the Indo-Saracenic style of architecture of the High Court resonate with the city's intriguing historical tale.

Bengaluru's veins run rich with green, living up to its moniker, 'The Garden City'. In the fast-paced, technologically thriving city, the well-preserved parks such as Lalbagh Botanical Garden and Cubbon Park offer an oasis of calm. These patches of green are where the city breathes, flourishing with native flora and fauna, they stand as sanctuaries in the heart of the urban hustle. Every day, residents of the city seek solace under the canopy of ancient trees and the soft lullaby of birds.

The city's landscape is also adorned with numerous serene lakes, including the Ulsoor Lake and Bellandur Lake, serving as habitats for diverse bird species. These waters mirror the beautiful blue skies and resonate with the soft whispers of the cool Bengaluru breeze. They are the perfect nooks for families, artists, and fitness enthusiasts, echoing the cheerful symphony of the city's spirit.



Source: Internet



## Architectural Narratives of the City

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### From Ancient Art to Contemporary Expression

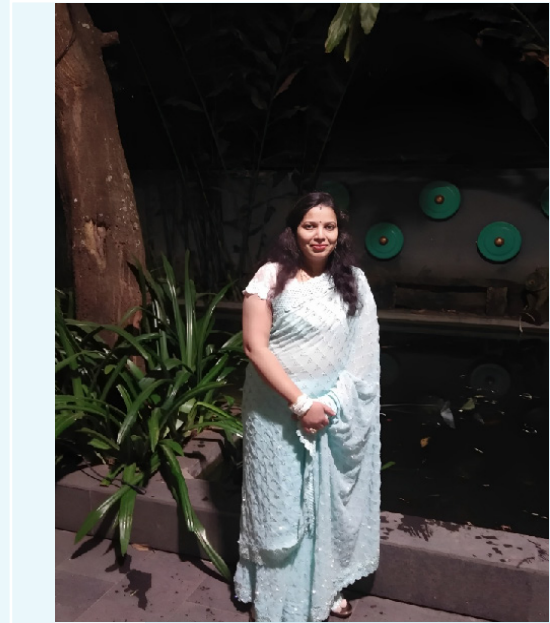
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den and Cubbon Park offer an oasis of calm. These patches of green are where the city breathes, flourishing with native flora and fauna, they stand as sanctuaries in the heart of the urban hustle. Every day, residents of the city seek solace under the canopy of ancient trees and the soft lullaby of birds.

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Bengaluru's soul is embedded in its lanes, redolent with the aroma of filter coffee, fragrant Mysore Pak, and freshly made dosas. The city's gastronomic heritage is a delightful blend of flavors, from the earthy taste of Ragi Mudde to the fiery tang of Bisi Bele Bath. The quintessential Bengaluru food experience,



interspersed with modern cafes and international cuisine, mirrors the city's cosmopolitan character.

Despite its rapid development, Bengaluru beautifully maintains its culture through traditional festivals. Be it the floral spectacle of Vara Mahalakshmi and Ganesh Chaturthi or the vibrant display of Kite festival, the city always finds a reason to celebrate. With music resonating from Carnatic concerts and feet tapping at the rhythm of the Classical Dance Bharatanatyam, the city has always been a nurturing ground for art and artists.

The vibrancy of Bengaluru lies in its people - a melting pot of cultures and languages, yet unified by the warmth of their hospitality and the shared love for their city. The city pulses with a dynamic blend of young professionals,

artists, students, and retirees, all of whom have found their home amidst its verdant avenues. This diverse populace adds an enriching dimension to the city's culture and traditions, making it a city with a heritage both deeply rooted and widely encompassing.

Bengaluru, the bustling metropolis, is more than just a technology hub; it is a city that embraces its past, appreciates the present, and welcomes the future. Its heritage, lined with tales of kings and warriors, poets and painters, engineers and entrepreneurs, forms the foundation of its thriving culture. The city is a harmonious blend of nature and technology, tradition and innovation, heritage and progress, all coexisting beautifully, making Bengaluru not just a place to live but a place to belong.

In the kaleidoscopic fabric of In-

dia, Bengaluru, the brainchild of the prescient Kempegowda, stands tall as an emblem of ingenious urban planning, precise execution, and rich lineage. Bordered by lush gardens, vibrant tech centers, age-old structures, and lively bazaars, Bengaluru has preserved its cultural DNA while transmuting into a global metropolis, effortlessly harmonizing the threads of yesteryears and the contemporary.

Kempegowda, the city's architect, envisioned the latent potential of Bengaluru centuries ahead. He sculpted Bengaluru in the 16th century, etching an architectural design that today symbolizes progressive urban planning. His blueprint chiseled the city's core matrix with broad avenues, resilient infrastructure, carefully devised layouts, and flourishing parks and gardens that function as the city's oxy-





gen supply. The thriving bazaars he inaugurated, such as the KR Market, continue to pulsate with life, feeding the city's financial core and infusing a spectrum of colors into its cultural mosaic.

Kempegowda's comprehensive plan ensured the city's growth did not overshadow its innate charm. Even in the present day, Bengaluru, lovingly nicknamed the 'Garden City', showcases a wealth of verdant landscapes. The city is swathed in a green cloak of banyan trees, palms, and blooming bougainvillea that sketch an enchanting tableau reminiscent of a Monet masterpiece. Lal Bagh and Cubbon Park, the city's symbolic green sanctuaries, bear witness to this enduring dedication to nature, welcoming guests into their peaceful refuge.

Yet, Bengaluru is more than a city dotted with picturesque gardens. It is a treasure trove of India's profound cultural heritage. Historic landmarks such as the Bangalore Palace and Tipu Sultan's Summer Palace animate the chronicles of antiquity, their stone facades murmuring epic tales of yesteryears. The vibrant arteries of Basavanagudi, sprinkled with ancient temples, idyllic shops, and traditional dwellings, further reverberate with the city's historical echoes.

The city's creative spirit is mirrored in the countless cultural festivals that fill its calendar. Whether it's the resplendent celebration of Kannada Rajyotsava or the melodious cadences of the Bengaluru Ganesh Utsava, these events illuminate the city's dense weave of tradition, bolstering its reputation as a cultural nucleus.

However, the lineage and beauty of Bengaluru are not rooted solely in its past. The city has accepted the heartbeat of the future. As the Silicon Valley of India, it is the melting pot of technological revolution, spearheading unprecedented digital realms. This vibrant confluence of history and futurism bestows Bengaluru with a unique vigor, creating a cityscape where age-old temples cohabit with modern high-rises, and dynamic markets prosper alongside state-of-the-art tech parks.

In summary, Bengaluru, born from Kempe Gowda's foresight, transcends a mere city. It is a vibrant palette where heritage flourishes amidst modernity, where natural allure intertwines with architectural marvels, and where innovation resides alongside

tradition. Bengaluru encompasses a stunning fusion of the past, present, and future, promising a mesmerizing journey to all who traverse its historical paths. It epitomizes the art of city planning, a living, pulsating personification of its rich lineage, and a beacon of innovation, resonating India's stride towards a courageous and resplendent tomorrow.



Prathap Hegde, Travel Enthusiast

"You know, I have always seen Bengaluru as this, modern tech hub. IT parks, startups, the works. But wandering its streets, I've been struck by the depth of its history. Temples and palaces that speak history from centuries ago, markets that have seen the change and flow of time. It's a revelation, this blend of the ancient with the cutting-edge."

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Interior of Bengaluru Palace

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The result is a planetary crisis with over 100 million marine animal's lives get lost every year. Almost 1,000 species of marine animals get impacted by ocean pollution, and we now have over 500 locations recorded as dead zones where marine life cannot exist

# Stop Plastic Pollution

RECYCLE, REUSE AND REDUCE



# **An Escapade Through Vine- yard: Crafting To Cheers**

Story and Photographs by: - Nirmala Lumphui



Credit : Varun Rai



A Glass of Wine

Credit : Sakshi Sharma

**B**angaluru a dream city for many is popularly known for its fastest growing IT Hub sector, and its lush greenery for which it has earned its nickname 'Garden City of India'. The weather of Bengaluru has also always been a key attraction for the people, which gives pleasant weather throughout the year. Besides its role as the nation's leading information technology (IT) exporter, Bengaluru is also famous for its wine-producing industries. Though it's fascinating to hear from so many people how they had no idea about this vineyard, which is in and around the city.

As a traveler we desire to explore a destination in many alternate ways, apart from visiting historical places and temples in Bengaluru, you may wonder what else could be there to see and do in and around Bengaluru, remember there is a wine trail awaiting you! Nandi Hills, known as the hotspot for wineries in this region has a magnificent sight especially when you are heading towards the airport. The grapes here are grown mostly to make wine, these are grown under perfect soil and moisture conditions. So, if you're in Ban-

galore and planning to visit or go on a wine trail, these are the few wine industries you must include.

### Grover Zampa Vinweyards

Grover Zampa, located in the foothills of Nandi Hills, started its journey in the 1960s. Their twin locations, one in Nandi Hills in Karnataka and the other in Nashik in Maharashtra give us the opportunity to extract the best grapes in India. Nandi Hills offers natural protection, an apt climate, and fertile soil for vine growing. "Inside the winery, a symphony of craftsmanship and science unfolds.

The winemaking process is an art that demands precision and a deep understanding of the grape's potential". During your tour of the vineyard, they will provide you with a brief history of wine cultivation. They will also provide you with all the information you need to understand the overall winemaking process. You can take a tour of 60–90 minutes with a professional guide to see how grapes are sorted, crushed, fermented, aged, bottled, labeled, and packed to produce wine. You will also experience

the traditional methods of grape stomping for making wine, which is fun and exciting. Besides, visitors can also avail themselves of the option of selecting from four different wine-tasting tours: basic, Reserve, Luxury, or Signet. And lastly, you can wrap up your tour by relishing in the delicious buffet spread prepared for you by the house chefs. And besides, who does not like clicking pictures? Here you can explore the picturesque vineyards, where you can capture stunning photographs to cherish them forever.

## Winemaking Process

The process of winemaking, with its aromatic scent, vibrant colour, and captivating scenario, might lure the audience. “Around 1.25 kg of grapes makes one bottle of wine,” says Manjunath Gowda’s VP, Grover Zampa. Based on the varieties and availabilities, they also make all types of wines, from sparkling to late-harvest dessert wines. They have a very advanced machine called an optical sorting machine where all their red grapes pass through the same machine so that all the berries, including the white berries, pink berries, and green berries, get separated. Only the ripe berries of uniform size, shape, and colour go directly into a tank. There the fermentation process starts, after which they do a secondary fermentation, which is called

malolactic fermentation, and then they age it. For a rose wine or white wine, it takes at least two or three weeks, and for a red wine, it takes 41 to 52 days. This is the ideal time for the wine to turn red.

## Health Benefits of Drinking Wine

Wine does not just offer a pleasurable experience for the taste buds; it also provides us with several health benefits. “I consider red wine to be my top priority for only one thing: we are using skins as a part of the maturation process with the grape juice, which leads towards fermentation later on; hence, the skins will always have some antioxidants, which can help give you a good health benefit,” says Abel Sharma, Tour Guide, Grover Zampa. He further adds, saying that “because it has some antioxidant called resveratrol, which helps in good blood circulation” He also suggested that, in case you want to have a cheer or heads up, go for the sparkling wine if you like something sweet; “that’s what I prefer the most”, he added. This sweet sparkling wine is also known as the dessert wine.

“I GET BETTER AS  
I GET OLDER”

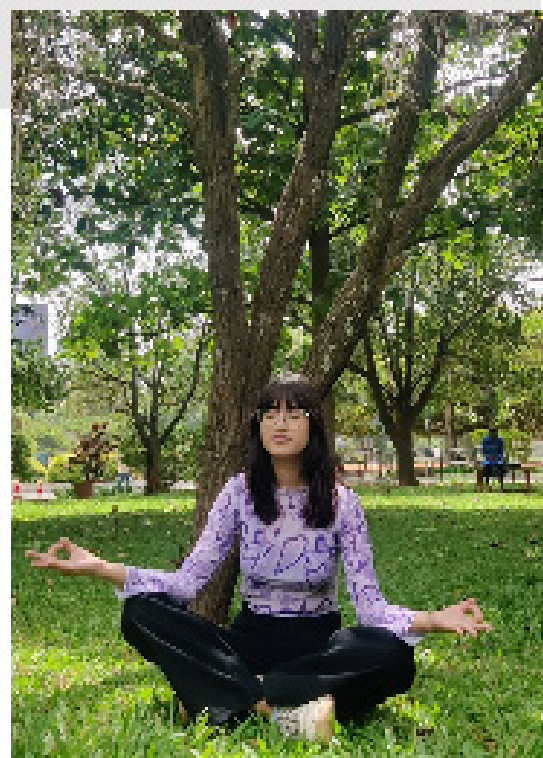


Labours Harvesting Grapes at Grover Zampa





## From Social Scroller To Soul Seeker #FindYourselfOffline





# ARIAL ACROBATICS AND AVIATION MARVELS

Photo Feature By:  
Naman Jain VI BATHJ

## **AERO INDIA 2023**

Aero India is a biennial air show and aviation exhibition held in Bengaluru, India at the Yelahanka Air Force Station. It is organized by the Defence Exhibition Organisation, Ministry of Defence.



The F-16 Falcon display at the airshow



The F-35 fighter displaying its 'muscular' body





The restored Dakota jet, India's 'Parashurma', given a tribute for its contribution in the war of 1947



The Indian Coast Guard's Dhruv Advanced Light Helicopter (ALH)



IAF's Surya Kiran Display Team



A lone Surya Kiran flying upside down



IAF's vintage beauty, the T-6G trainee aircraft

- The 14th edition of the Aero India show, one of the largest of its kind, was held between February 13 and 17 this year, at Bengaluru's Yelahanka Air Force Station.
- The show, which has been held since 1996, was organized by Hindustan Aeronautic Limited (HAL), the nodal agency that organizes defense events in the country.
- The event was the biggest-ever till date and witnessed the participation of 98 countries, according to the Ministry of Defence.

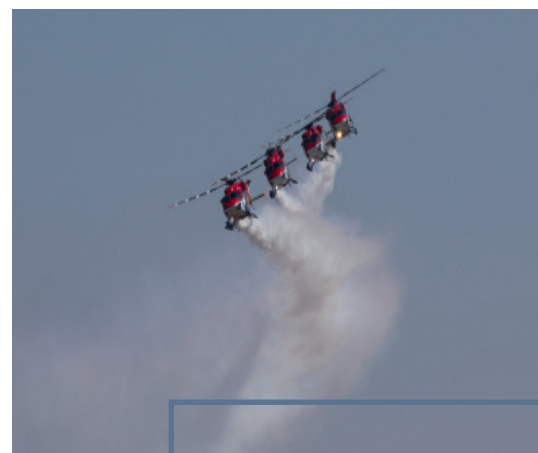


The Light Combat Aircraft-Tejas, flying upside-down

The mighty Ilyushin II-76, popularly known as the IL-76, approaching the runway at Aero India 2023



The Sarang helicopter display team, performing at the Aero India 2023



The HAL Advanced Light Helicopter-Sarang, flying in prior to the magnificent air display



IAF's pride, the indigenous LCA, Tejas!



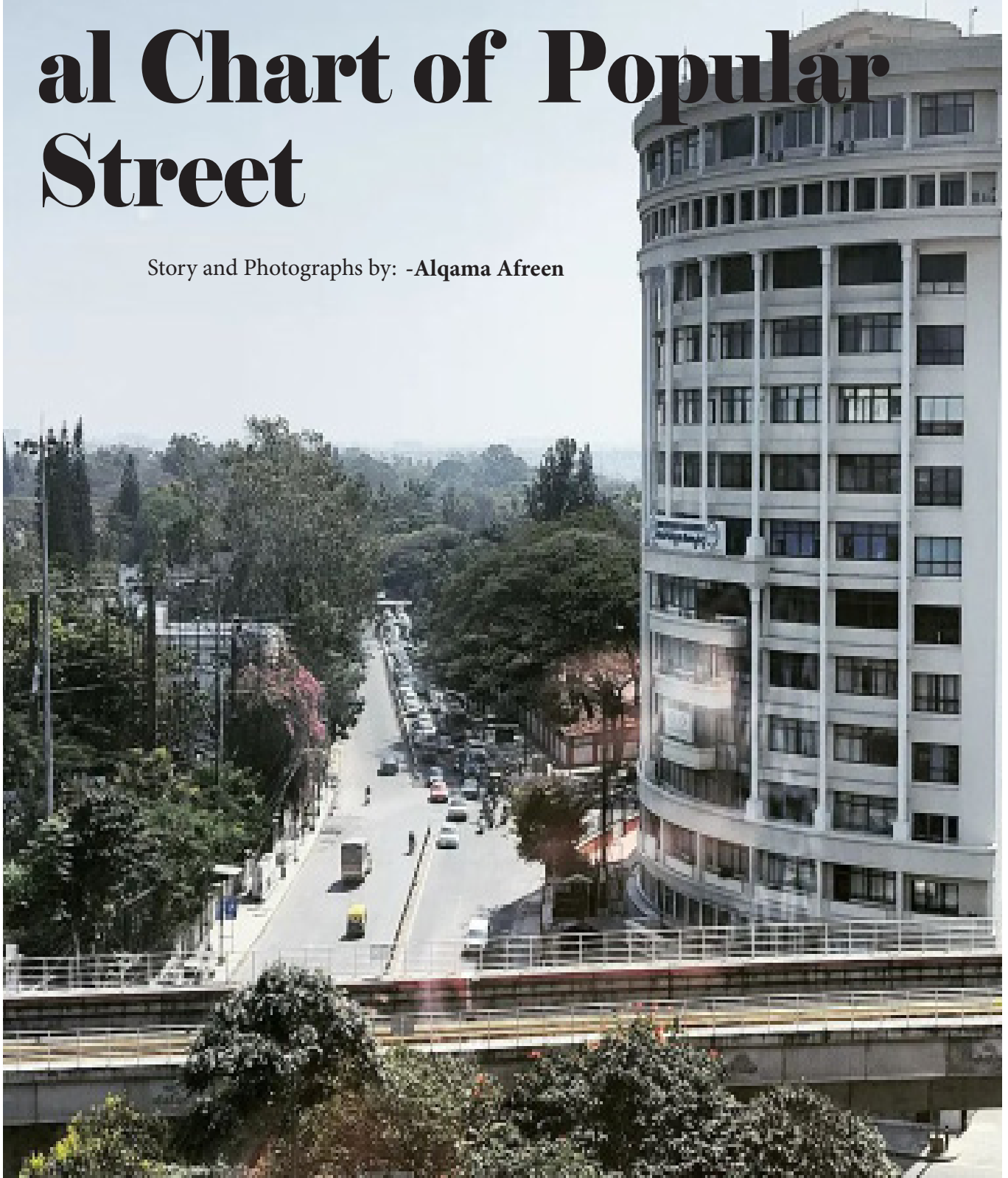
F-35A stealth aircraft's  
Indian display debut  
at Aero India 2023



The showstopper, F-35A  
being the highlight of  
the 14th edition of Aero  
India 2023

# Bengaluru High Street now on Global Chart of Popular Street

Story and Photographs by: -Alqama Afreen



Globally, cities stand out by their main high streets, which are often one of the city's immediate attractions. In a list of the top 30 high streets in India, Bengaluru's famous Mahatma Gandhi or MG road came in first. The research was conducted by a real estate consultant Knight Frank. Frank India's report stated that Bengaluru has the best high streets that offer a noticeably improved shopping experience.

The report was conducted based on five parameters — parking, public transport, store visibility, spending quotient, and average trading density. These parameters determine the quality of experience high streets provide to customers. A total of four of Bengaluru's markets made it to the top 10 list, including Commercial Street in seventh position, Brigade Road in ninth, and Church Street positioned as the top tenth high street of India.

According to Knight Frank India Chairman & Managing Director Shishir Bajaj, retail is a highly competitive industry that is now more intimately linked to the general customer experience thanks to the emergence of malls. Around the world - cities are recognized by their high streets. High Streets are frequently one of the city's main attractions, and the brands that occupy these avenues serve as an indication of the city's value on a global scale.

The Knight Frank consultant surveyed 30 high street locations in eight key Indian markets before releasing the report 'Think India Think Retail 2023' - High Street Real Estate Outlook. This rating analysis was a part of the Think India Think Retail 2023 - High Street Real Estate Outlook report, which Knight Frank India publishes every year in association with the Phygital Retail Convention 2023.

According to the 'Think India Think Retail 2023' report, inward-looking markets like Khan Market in Delhi and DLF Galleria in Gurugram scored very poorly. In contrast, marketplaces located along access



— Knight Frank is one of the top independent real estate consultants in the world. Founded in 1896 in London by John Knight, Howard Frank and William Rutley it has its headquarters based in London, United Kingdom. Knight Frank has over 488 offices spread out over 57 different countries making it a global network.

— The phygital retail convention is India's largest retailing intellectual event, with over 500 businesses in attendance including prominent retailers, brand owners, and experts in the field.



MG Road



roads such as MG Road in Bengaluru, Somajiguda in Hyderabad, Linking Road in Mumbai, Anna Nagar, Park Street, and Camac Street in Kolkata ranked high on the list. None of the top ten high streets are located in Ahmedabad or Pune. The top three markets with the largest concentration are NCR, Kolkata, and Ahmedabad, with NCR accounting for 24% of India's total occupied modern retail arena - the highest among the top eight markets.

age rent per square foot per month on Indiranagar's 100 Feet Road was higher, ranging from Rs 150 to Rs 200, according to the survey findings. However, according to the survey, businesses may set up shop on Indian high streets for less money compared to any other global capital if they choose to lease a property.

When compared to the shopping mall stock, Indian high streets occupy only 6% of the total gross leas-

"Because of its demographic makeup, which includes many Indian and international citizens, the share of non-modern retail remains limited to one-third of Bengaluru's total high street stock, which is spread across seven major high streets"

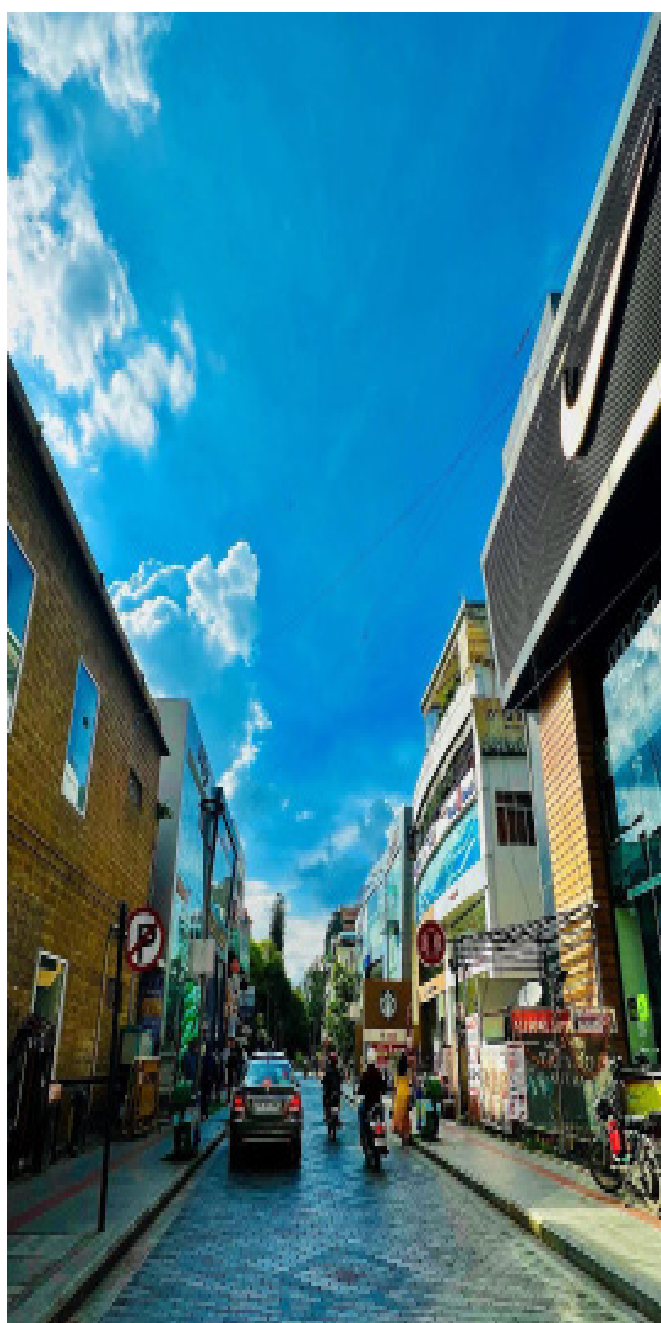


Church Street

## Rental Trends on the High Streets

The average monthly rents to lease retail space on the high streets vary across the top eight cities. Despite real estate rent corrections across all asset classes, the post-pandemic bounce-back led to numerous transactions being closed at rents higher than previously witnessed. Some of the high streets captured in the survey are the country's most expensive retail hubs. New Delhi's Khan Market, Gurugram's DLF Galleria, and Mumbai's Linking Road and Turner Road are three high streets in the country where retailers have to shell out hefty rents to maintain brand presence.

Khan Market in New Delhi charges retailers between Rs 1,000 and Rs 1,500 per square foot per month. The average monthly rent on MG Road is between Rs 100 and Rs 125 per square foot. However, the aver-



Church Street

able area; however, in terms of efficiency, high streets offer 100% efficiency due to low maintenance costs, whereas shopping malls offer 50% - 60% efficiency depending on the grade of the shopping mall. This is partly due to high maintenance expenditures for common areas, central air conditioning, and escalators.

## Modern Retailing Trends on the High Streets

Following a series of disruptions in consumption as a result of the pandemic, the retail business appears to be back on track, with consumption exceeding pre-pandemic levels across fields. Amid a thriving e-commerce sector, Phygital or omni-channel retailing has become the norm of the day. Knight Frank India has examined the retail potential in modern retail arenas on the high streets.

According to the report, high streets in locations such as Brigade Road, Indiranagar, Colaba Causeway, Connaught Place, and Khan Market have a distinct character due to the early advent of modern retail, participation in organized retailing, and mega-retailer expansion across the length and breadth of these cities. The brands on these streets are mostly a barometer that determines the city's worth on a global platform.



Commercial Street

The sorts of retail stores available on such high streets include brands of Indian and international origin, and they attract a large number of customers. Bengaluru has the greatest number (67%) of contemporary retail shops that produce invoices. Chennai comes in second with 66% of contemporary retail space. Informal retailers outnumber sophisticated retail outlets in the National Capital Region and Calcutta.

Following a detailed examination of the average trading densities in the top ten retailer categories across 30 high streets, the potential consumption in the high streets is estimated to be almost \$2 billion for the fiscal year 2023-24. This is 19% of the \$11 billion in potential consumption predicted for operational shopping mall stock in fiscal years 2023-24. While

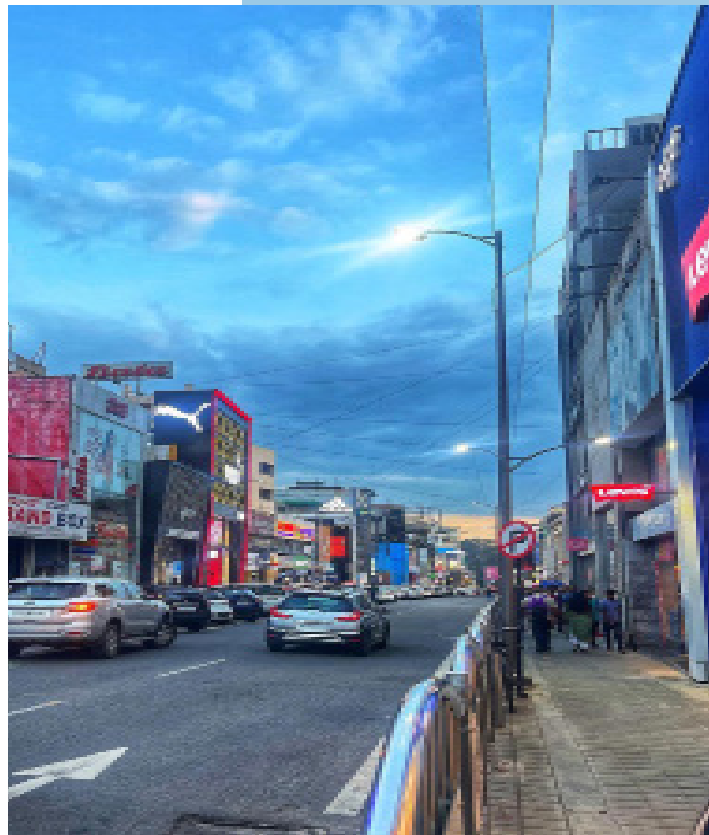


Commercial Street

high streets may appear to have limited spending potential on an aggregate basis, the consumption story changes dramatically when measured per square meter.

### Shopping Experiences on the High Streets

In addition, the survey stated that Indian high streets offer a distinctive shopping experience that shopping malls are unable to duplicate. Worldwide shopping malls have evolved as family entertainment and shopping destinations, bringing together a variety of retail categories under one air-conditioned roof. High streets, on the other hand, are the main center of pleasant neighborhood shops and utilitarian functions. According to the survey, certain high



From the streets of Bengaluru

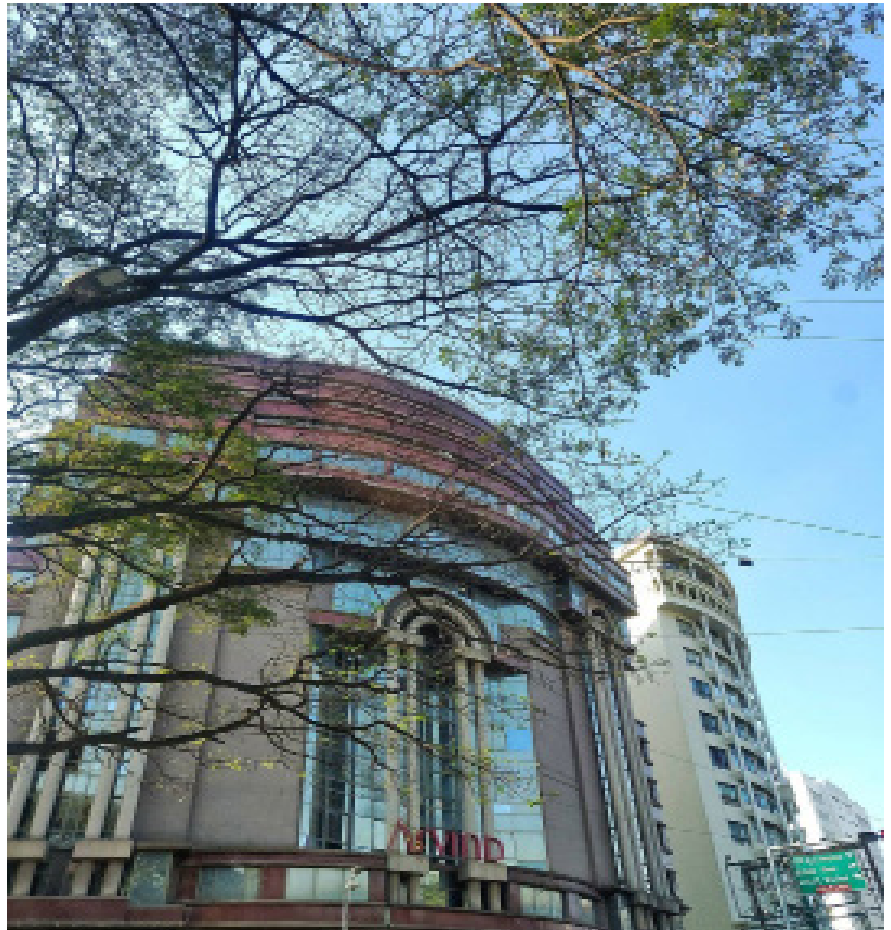
RANK	City	High Street
1.	Bengaluru	MG Road
2.	Hyderabad	Somajiguda
3.	Mumbai	Linking Road
4.	Delhi	South Extn Part I & II 5
5.	Kolkata	Park Street, Camac
6.	Chennai	Street
7.	Bengaluru	Anna Nagar
8.	Noida	Commercial Street
9.	Bengaluru	Sector 18
10.	Bengaluru	Brigade Road
		Church Street



streets such as in Bengaluru, Mumbai, and Delhi-NCR provide a unique shopping experience that retail malls cannot replicate.

The agency observed that the high streets they surveyed catered equally to Indian and foreign nationals. Apparel and Food & Beverage continue to be the two most popular categories in both shopping malls and high streets.

In the case of shopping malls, the second place is shared by Entertainment and Food & Beverage, whilst on high streets, the 'Others' category emerged as the second choice, followed by Food & Beverage and Accessories. Bengaluru's high streets, the study said, have a high concentration of food and beverage destinations, with several breweries and drinking holes co-existing with local stores. The



Commercial Street

### Key Points

- Knight Frank- real estate consultancy conducted a survey and came up with the top 10 retail streets in India.
- The consultant conducted a primary survey of 30 high street locations in eight major markets of India and released a report 'Think India Think Retail 2023 - High Street Real Estate Outlook.
- Four Bengaluru high streets are among the top ten including MG road, Commercial Street, Brigade Road, and Church Street.
- Hyderabad's Somajiguda ranked second amongst the top high streets in India.
- The report was conducted on the basis of five parameters -parking, public transport, store visibility, spending quotient and average trading density.

'others' category includes gymnasia, picture studios, and several other merchants that provide a sales invoice and have a larger footprint on modern retail arenas along high streets than shopping malls. At 18%, this group has the second-greatest percentage of high streets. However, high streets have 2% fewer entertainment alternatives than shopping malls, which have 20%.

Shishir Baijal, Chairman & Managing Director at Knight Frank India said- "Customer experience is critical, and because of their traditional nature, high streets frequently fail to provide amenities comparable to those found in shopping malls. However, as cities in India modernize, we see many high streets reviving as access, parking, store visibility, and other amenities improve. Going forward, we anticipate a resurrection of high streets that give a decent shopping experience to customers, even while other types of retail continue to prosper."

# Rising Aspirations:



Source: Internet

## Migrant Workers Redefining Life in Bengaluru

Story and Photographs by: -M Shradha

Bengaluru, a booming metropolis, which is famed for its technical brilliance and urban vibrancy, there is a lesser-known story that forms an essential part of the city's social fabric - the story of the lives of immigrant workers. These workers, who come from all over the country, come to the city with the dream of a better life. Most of them find employment as construction workers, shop assistants, and house help. Their stories demonstrate resilience, perseverance, and commitment to a brighter future. They leave behind the familiar surroundings of their hometowns and families in pursuit of better prospects and the opportunity to contribute to the development of the city.

Migrant workers in Bengaluru play a prominent role in the construction sector. As one walks through the city, one will be able to witness their hands creating the structures that make up the city's skyline. These workers, who often come from rural areas, put in long hours of hard labor in the scorching heat, contributing to the ever-evolving character of the city.

Dev Kumar, 28, is a construction worker from, Khagaria, Bihar. His parents, four siblings, and grandparents are all dependent on him. Dev, a construction worker, claims he is also unable to afford a rented room in Bengaluru. On average, he works nine



hours a day from 9 am to 5 pm for 22 days a month. “I came to Bengaluru with a dream living condition here is tough, but I have no other option, he says. In a society that has long been dominated by gender roles, a silent revolution is underway within the homes of Bengaluru. Men, who are often disregarded in the sphere of household work, are beginning to break the mold and become house helpers. This shift in roles is redefining the concept of masculinity and contributes to the intricate structure of contemporary urban life. Their motivations stem from a range of sources, including economic prospects, a search for meaningful employment, and a reimagining of what it entails to contribute to a family.

Meet Chandan Kamti 40 years old, a migrant worker from Samastipur Bihar he works as a cook and domestic helper. Chandan’s path to success began four years ago when he relocated to the metropolis in pursuit of employment. However, he was unable to secure a job in his preferred field, prompting him to look for employment opportunities elsewhere and found himself a job as a domestic helper. From meal preparation to cleaning, his duties are varied and challenging.

“I have a wife and three young children back home to support, It is essential to challenge the assumption that certain occupations are exclusive to women,” says Chandan from his monthly inadequate wage of about Rs. 10,000, of which he sends home Rs. 7000 to support his family. men are steadily dismantling barriers and promoting an inclusive mentality despite the difficulties. They are demonstrating that domestic work does not require a particular gender and that reinterpreting traditional gender roles is beneficial for individuals and society as a whole. Another group of migrant laborers toils hard, but in lower tones, in the maze-like marketplaces and busy retail areas. Shop assistants become the retail industry’s unseen backbone, managing the harmony of well-organized shelves and quick transactions. As they lead consumers in a dignified and effective manner, their presence guarantees that the heartbeat of business never stops.

Neehow, 30, hailing from Manipur, works as a shop assistant. He came to Bangalore in 2019. “I experienced many difficulties and financial hardships during the COVID-19 pandemic, and I had no job to provide for my family of nine, Their encouragement



Neehow a Migrant worker from Manipur Age: 30

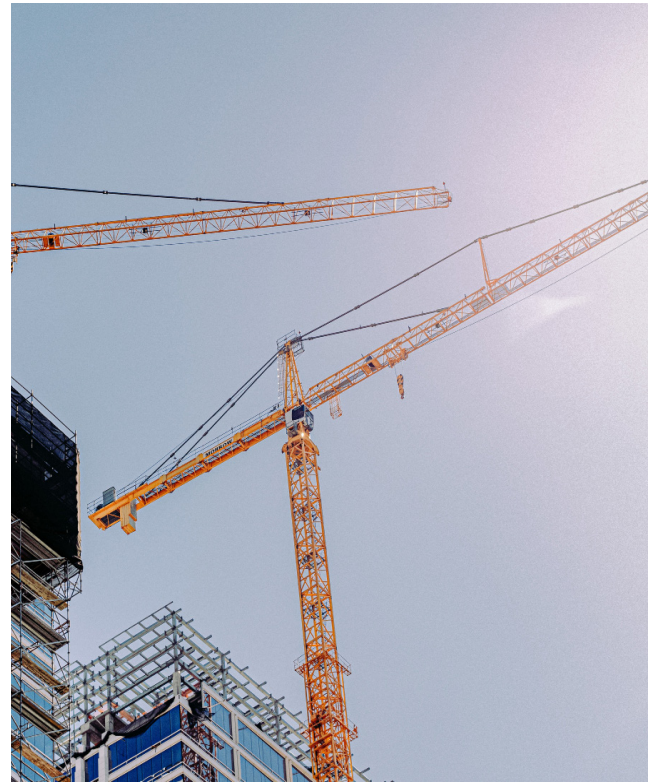
enabled me to make the decision to pursue this career path. Working as shop assistant enables me to foster a more intimate connection with customers and offer a more enriching shopping experience said neehow.

Despite having a huge impact on Bengaluru’s development, migrant labourers still face difficulties on their way there. Inadequate access to quality health-care, social and cultural isolation, and unstable living situations are common problems for them. It may be difficult for them to exercise their rights and demand improved working conditions due to language challenges, which might further exacerbate these issues.



To address these concerns, a number of community organisations and non-governmental organisations (NGOs) are engaged. They help migrant workers manage the challenges of urban living by offering support, advocacy, and awareness.

Migrant workers in Bengaluru are a symbol of determination, aspiration, and a bridge between different parts of India. They are not only responsible for constructing physical structures, but also for building the foundations of their dreams. Their stories are a testament to the perseverance of the human spirit. As Bengaluru continues to move forward, it is important to acknowledge the invaluable contribution of its immigrant laborers. Their presence in the city enhances the culture, creates a sense of solidarity, and serves as a reminder that the collective drive for a better future is limitless. In this vibrant urban landscape, the immigrant worker is the thread that carries the narrative of growth, perseverance, and the limitless potential of human endeavour.



Contruction work under process

Source: Internet



Construction Worker

source: Internet



# Restaurants to Reality

## Unveiling the Magic of Themed Restaurants in Bengaluru

Story and Photographs by - Sakshi Sharma



Time Traveller Restatuarant

Bengaluru, nestled in the heart of Karnataka, is a city that never fails to surprise with its exceptional dining scene. Not only is it acclaimed for its expertise in IT, but also for its one-of-a-kind theme restaurants. These establishments offer an array of options for those in search of unconventional dining experiences. Prepare to embark on a culinary adventure as these restaurants transport you to different eras, cultures, and even fictional realms, creating immersive and unforgettable dining experiences. Whether you are a devoted food enthusiast or an adventurous spirit hungry for something out-of-the-ordinary, Bengaluru's theme restaurants are ready to whisk you away to a world of food-inspired wonders. Get ready to be amazed and delighted as we journey into the extraordinary dining landscape of Bengaluru.

## TIME TRAVELLER'S BISTRO

The city is home to some of the most unique themed restaurants in the world, located in the heart of the bustling metropolis. These restaurants, with their unique themes and visionary owners, create a magical dining experience for their patrons. One such restaurant is the Time Traveller's Bistro, owned by Rajat Verma. As soon as you walk through the smartly designed entrance, you are greeted with a harmonious blend of medieval knight Armor, antiques, and modern conveniences.



E-Inn

Each section of the restaurant is themed around a different era, so whether you are dining in the regal ambiance of the Mughal time or the futuristic world of the 22nd century, you'll be transported to different eras as your food is inspired by the era, you're in. . The menu features dishes inspired by different eras, such as "The Royal Mughlai Platter" and "Space Explorer's Grilled Wrap," which are both visually appealing and flavourful. Customers highly praise the immaculate interior design and delectable cuisine that takes them on a nostalgic journey.

## HUNGER CAMP

The Hunger Camp - A Tribute to Valor and Compassion

Hema Niranjan and Chetan Patel's brainchild, 'The Hunger Camp,' pays homage to the bravery of soldiers while promoting compassion through its 'Hunger Camp NGO.' Their vision of fostering a sense of support and empathy in society has garnered immense praise. The mindfulness is spot on with military water flasks pouring out drinking water, grenade-shaped salt and pepper shakers, and staff in military gear! They serve food from across the country, but we would recommend picking something from the meal plate (thali) menu for a bit of everything, especially if you are famished.

In 2019, Hema Niranjan and her business partner, Chetan Patel, introduced a unique army-themed



Army themed restaurant



restaurant called 'Hunger Camp' in India. This establishment became the first of its kind in the country. Additionally, Hema took the initiative to establish 'The Hunger Camp NGO' as a tribute to and in honour of the martyrs. She passionately believes in the importance of continuous support among individuals in any way possible. One of the remarkable activities conducted by 'The Hunger Camp NGO' in collaboration with the 'Hunger Camp Restaurant' is providing delicious meals to orphans who have been deprived of the experience of dining in restaurants. Furthermore, during the challenging times of the COVID-19 pandemic, Hema and her team dedicated themselves to feeding two meals daily to migrant workers for a duration of two months. Review: "Stepping into The Hunger Camp felt like entering a military outpost of Flavors. The decor was impressive and knowing that their initiative supports orphans and migrant workers during tough times made the dining experience even more satisfying. The food was top-notch, and the restaurant's social impact made our hearts full."

### Enchanted Garden - Where Nature Embraces Cuisine

Inspired by fond childhood memories spent in lush gardens, Rohan Mehta founded 'Enchanted Garden' with a mission to bring people closer to na-

ture through delightful dining. The restaurant's lush greenery and tranquil ambiance make it a favourite amongst nature enthusiasts. The Enchanted Forest Café is the brainchild of Rohan Mehta, a nature enthusiast, and avid traveller. His love for the great outdoors and desire to create a space where people could feel connected to nature led to the inception of this magical forest-themed eatery. Inspired by his childhood memories of exploring forests near his hometown, Rohan meticulously designed the café to mimic a mystical woodland, complete with lush greenery, fairy lights, and whimsical decor. Review: "Enchanted Garden is a slice of paradise in the heart of the city. The owner's dedication to creating an oasis of calm in a bustling urban landscape is evident throughout the restaurant. The dishes were artistically presented and infused with fresh Flavors, reflecting the love for nature that permeates the place."

### GUFHA RESTAURANT

Step into a realm of mystery and adventure at Gufha restaurant, nestled within The President Hotel in Jayanagar, Bengaluru. Breaking free from the norms of typical multi-cuisine establishments, Gufha unveils a captivating ambiance that immerses you in the forgotten world of Indiana Jones or ancient cave art – the choice is yours to explore.



Enchanted Garden



As you enter, the dimly lit space exudes a mesmerizing charm with flame torches adorning the walls and rocky interiors adorned with exquisite sculptures. The cave-themed decor stays true to its name, creating an ambiance like no other. Adding to the enchantment, the gentle sound of water ripples in the background, transporting you to an ancient underground oasis.

The experience is completed by the attentive staff, donned in hunter attire, who graciously serve you an array of delectable North Indian delights. Gufha's unique concept and diligence promise an unforgettable dining experience, where culinary delights meet a journey into the distant past.

Bengaluru's unique theme restaurants provide more than just a meal; they offer an unforgettable journey into different worlds. The owners' passion for their concepts is evident in every detail, and customers were left with memories to cherish long after their visit. Whether you are a history buff, a fantasy lover, a gamer, or an adventure seeker, these theme restaurants have something special in store for you. So, the next

time you find yourself in Bengaluru, be sure to embark on a culinary adventure like no other.



Pub and dining area in the restaurant



Gufha restaurant





Street hawkers in Jayanagar

# Stories from the Sidewalk

Story and Photographs by - Deki Choden

In Namma Bengaluru MG road every point one street vendor selling fruits, guava, pani puri, peanuts sellers we see, this is the situation of so many streets in Bengaluru most of the vendors comes from outside state and live apart from their families to earn enough living expenses.

Many of them stand without shelter entire day to make their small ventures successful. Many of

them do not have license to carry business on sidewalks. They might face numerous problems, they struggle on daily basis, whether it's getting customers or finding a better spot to stand or handling the items in a certain space. In addition to it, they stand on the streets from morning till evening, sometimes even till night. Only a few of them can live their lives as they desire.





Raju at his stall in Yelahanka PG Street in Bengaluru

Raju, a street seller from Uttar Pradesh has been selling pani puris for almost ten years. He has a family of five, and two of them are employed.

Raju says they begin their day at seven in the morning and that they shop for supplies in the new Yelahanka bazaar before they begin. Then they start making the pani puri preparations, including creating the dough, getting the water ready, making the fillings, and so forth. According to him, preparation takes two to three hours. He stated they set up the stall at three in the afternoon. He should at least prepare 1000 to 1500 pieces (puri) per day, and he sells them until ten o'clock at night.

In Raju's interview, they set up multiple stalls to improve the sales, and from his point of view, a small business needs multiple assets, so that's how one can be profitable. Raju owns two stalls of pani puri, and he gets 1000–1500 Rs per day, so according to this, he makes 30,000+ per month, which is a low average income in a city like Bangalore.

67-year-old fruit vendor Abdul Saeed runs a small fruit cart. He is a locality hailing from Devara jeevanahalli. He begins setting up his shop at 9 a.m. on the pathways and begins buying fruits from intermediaries at 7 a.m. He works till 8 p.m. - 9 p.m. He sells varieties of fruits, including grapes, watermelon, star fruit, bananas, apples, etc., which are available in his

fruit cart. Since he is the breadwinner for his family, he must make some profits, however, he manages to earn between Rs.300 and Rs.500 every day. This information suggests that he may make between Rs.9,000 and Rs.15,000 per month. If the fruits are not sold in huge quantities, they might not have a long shelf life and can suffer a loss. Since he is the father of five children and is responsible for raising each of them on his own while supporting the family. Financially, he struggles to make enough money to pay the bills.



Abdul Saeed (fruit seller) Age: 70

Living in Devara Jeevanahalli, Rathnamma is a 70-year-old fruit merchant. She has a family of five and is a widow. In a tiny stand in front of her house, she sells fruits to support her life. Daily hours for her store are 11 A.M. to 7 P.M. Devara Jeevanahalli is her hometown. She makes between Rs.200 and Rs.300 every day selling fruits. Her son generally works as a coolie. In fact, the family's two income-producing individuals are its sole providers.

Rathnamma claims that due to the slum environment, they have relatively few customers. They don't make enough money from this venture. As a result, they are struggling to make ends meet in a city like Bangalore where their family's salary is so low.



Age: 50 Rathnamma (fruit seller)



Fruit hawkers of Devanahalli

Usha, a cobbler who is 50 years old and lives in Koramangala, is a native of Tamil Nadu. Usha is a widow and a parent to two kids. Her hut store starts around 9:30 and stays open till 7:00 p.m. She suffers from inflation in the cost of groceries, rent, and other living expenses because she is the family's sole provider of income. She makes shoes and bags to make money. She makes between Rs. 2000 and Rs. 2500 a day. If she has more customers, she occasionally makes between Rs.4000 and Rs. 5000. She draws customers from that area to her shop because she works in Koramangala where there are not many cobblers. Usha

puts a lot of effort into making a living and raising her kids so they can have better lives in the future.

Recognizing the important role that street vendors play, let's work to create a hospitable environment where they may make a decent livelihood and contribute to the vibrant fabric of our communities. Street vendors often face different kinds of difficulties despite their important contributions, such as restricted access to resources and the danger of harassment. In order to solve these issues, legislators and local authorities must acknowledge their importance and offer supportive measures.



# The Zen Rain Man: Quenching Bengaluru's Thirst one Drop at a Time

Story and Photographs by-Harshitha Chandrasheker





Among the sprawling urban landscape of Bangalore, a city known as much for its burgeoning tech hub as for its water scarcity, an unlikely figure stands as a beacon of hope. Vishwanath Sreekantaiah, fondly dubbed as the 'Zen Rain Man,' has transformed the way citizens view the vital resource that is water. Through his actions, he demonstrates the urgency of sustainable water scarcity management in Bangalore city.

Vishwanath Sreekantaiah, an architect by profession, has garnered recognition far beyond his architectural endeavors. His work, centered around creating a sustainable water infrastructure, encapsulates his deeply rooted philosophy of co-existence with nature. He proposes innovative solutions and adapts ancient practices to modern contexts to tackle the pressing issue of water scarcity.

The 'Zen Rain Man' has devoted his life to studying water and its myriad relationships with the urban environment. A large part of his work involves designing rainwater harvesting systems, a simple yet impactful solution to the city's water scarcity. He believes in harnessing nature's gifts, advocating for a cyclical approach to resource management that promotes renewal and sustainability.

Rainwater harvesting is a traditional practice that has lost its relevance in urban sprawl. However, Vishwanath's efforts have reignited interest and shown the potential of such eco-friendly systems in a metropolis. Through his NGO, 'The Biome Trust,' he has been instrumental in implementing over



Zen Rain Man Vishwanath Shreekantaiah

10,000 rainwater harvesting systems across the city.

The 'Zen Rain Man' doesn't merely talk about change - he embodies it. His own house, known as 'Sourabha,' is a testament to sustainable living. The structure is almost entirely water-sufficient, relying predominantly on harvested rainwater and recycled greywater. In many ways, Sourabha serves as a tangible, working model of his philosophy, a beacon of what Bangalore could look like if his ideas were adopted on a larger scale.

However, despite the success of his initiatives, Bangalore continues to face a significant water scarcity problem. The city has witnessed an unprecedented growth spurt, drawing people from across the nation for opportunities in the flourishing IT industry.



Cleaned and rejuvenated lake at Devanahalli



Grey water treatment setup at houses, to manage water judiciously



Zen Man Vishwanath Shreekantaiah with his wife Chithra Vishwanath

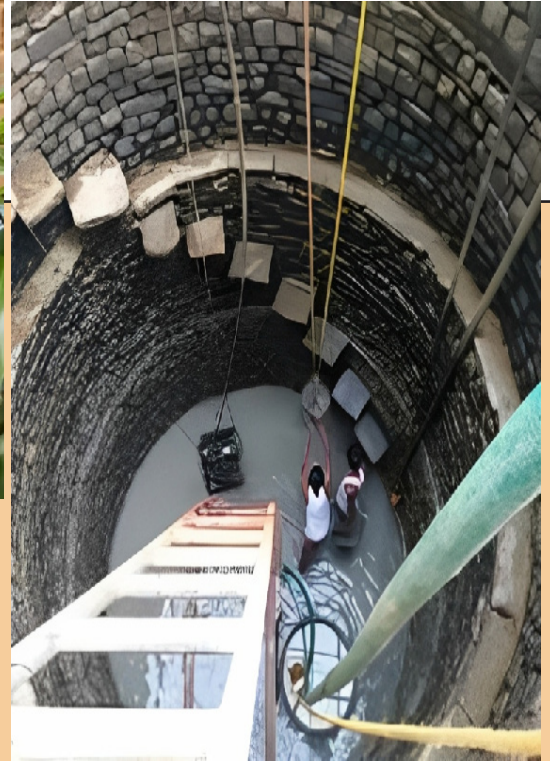
This population boom, coupled with mismanagement and over-extraction of groundwater, has placed a massive strain on the city's water resources.

What Bangalore needs now is a city-wide awakening, a broader recognition of the necessity for sustainable water management practices. A solitary 'Zen Rain Man' is insufficient to quench the thirst of an entire city. More efforts are needed to create public awareness and implement sustainable water management policies.

The government, non-governmental organizations, and individuals must work collectively to address the water scarcity issue. This could entail legislation to make rainwater harvesting mandatory for new buildings, incentives for businesses to implement water-saving practices, or education campaigns to teach citizens about the value of water and ways to conserve it.

Beyond policies, a significant cultural shift is necessary. Bangalore's citizens must internalize the value of water and their responsibility in preserving it. After all, every drop counts, and everyone can contribute to a more sustainable water future.

In the face of a daunting water crisis, Vishwanath Sreekantaiah stands as a testament to the power of one. His relentless passion and pioneering work



Well cleaning in process

in sustainable water management have brought hope and inspiration to many. He embodies the 'Zen' in his title, manifesting a calm determination amidst the storm of Bangalore's water woes.

In a world increasingly encumbered by a myriad of environmental challenges, one man stands out as a beacon of hope amidst the water scarcity crisis in Bengaluru. Known affectionately as the "Zen Rain Man," Vishwanath Sreekantaiah has consistently defied traditional norms and worked tirelessly to change the narrative surrounding water management in the bustling Indian metropolis.

The Zen Rain Man's story serves as a clarion call to the city of Bangalore and the world at large. As we stand on the brink of serious water scarcity, we must heed this call and turn our attention towards sustainable water management practices. It's time to move away from the age-old paradigm of water use and towards a future where every drop of water is valued, every raindrop is harvested, and every citizen is a water steward.



# Navigating the Urban Maze:

## Obstacles faced by the Pedestrians of Bengaluru



Potholes on the road

Source: Internet

Story and Photographs by- Nirmala Lumphui

Bengaluru experiences tremendous changes throughout the year, from transforming its bustling metropolis to having the fastest-growing infrastructure and IT Hub sector. But the struggle and hurdles faced by pedestrians remain the same. However, the growth and changes also brought a lot of challenges, especially keeping in mind the safety and convenience of its pedestrians.

Seeing the road conditions, pedestrians are likely to get annoyed because crossing the roads is no less than a task. Most of the areas in Bangalore lack proper sidewalks, pedestrian crossings, and footpaths, which force pedestrians to share roads with vehicles, putting their lives at risk.

In the busy and bustling streets of Bengaluru, there is no doubt that people are likely to face many struggles and hardships while walking or crossing the road. Despite innumerable benefits for pedestrians in a city, they often find themselves dealing with a warren of challenges that hinder their mobility and compromise their safety. The major hurdles encountered by pedestrians are due to infrastructure-related issues such as reckless driving, a lack of footpaths or uneven sidewalks, open drains, piled-up construction debris, etc.

Streets are often overcrowded, footpaths are narrow, and roads are difficult to cross. In many places, there are not enough places to sit the bus stops and waiting sheds, and sometimes the footpaths are so overcrowded that pedestrians are forced into the road.



There are vehicles parked haphazardly across the entire streets; the pavements are all encroached upon by street vendors, and pedestrians have no choice rather than to force themselves into the road of the motorized vehicles. Most of the traffic violations are likely due to signal-jumping, rash driving, and riding without a helmet, and sometimes people to avoid traffic congestion mount their two-wheelers on the footpath. The reckless behavior of some drivers poses another significant hurdle for pedestrians.

The zebra crossing meant for pedestrians is not visible, and most of the time the zebra crossing track is used by commuters while the red signal is shown. The scarcity of crosswalks and the absence of marked crosswalks at busy intersections force pedestrians to engage in a risky situation, navigating through traffic in a bid to reach the other side of the street.

Pedestrians, including students, face numerous hurdles and are in danger due to the heavy traffic junction. Especially crossing a road is a task because vehicles are always in a hurry and rarely stop even when given a signal. There is always a fear of accidents and getting knocked down by vehicles, but we feel a miracle when we safely manage to cross the road. If this continues, it may lead to a saturation point where commuters and pedestrians waste their time and health on traffic issues and pollution. As the number of vehicles increases, eventually the traffic conditions will get worse. This is not only affecting the road users but also the pedestrians walking on the footpath. It has become very difficult for pedestrians to cross the road due to heavy traffic. Vendors are occupying almost half of the footpath width, making it difficult for pedestrians to walk. As a result of this, pedestrians are using the carriageway for their movement which is intended for vehicles rather than pedestrians.

Though in most areas of Bengaluru, escalators have been installed in pedestrian subways, to my notice, many escalators and elevators are not functioning in subways and footbridges; instead, the public is using them as dumpsters to throw plastic waste. To overcome the hurdles or struggles of pedestri-

ans, the first thing to take care of is the high-maintenance road. The potholes on the streets must be fixed, and new material must be placed to cover up the distressed area. People should practice using public transportation instead of bringing their private vehicles on the street to avoid traffic congestion.

In Bengaluru, particularly in the KR Market and Bellary Road, pedestrians face significant hurdles due to factors like illegal parking and most of the time overcrowded. KR Market is known for its biggest flower and fruit market. The roads of the KR-Market

are surrounded by a constant source of traffic, because thousands of traders, farmers, and customers from around the cities, districts, and other states come here every day to buy and sell their flowers, fruits, etc.

With easy and affordable facilities of transport connected from all over the city, more than 3000 people pass through the City Market every hour. The largest number of BMTC buses is operated from KR Market with several other private vehicles, due to which it says that this place has heavy traffic compared to other junctions of the city.

Auto drivers and Bus drivers park their vehicles haphazardly, blocking the way for other vehicles. Some of the traders are seen selling their vegetables by parking their vehicles parked on the side of the road. Pavements are also occupied by the traders by opening shops, leaving people with no choice rather than to walk on the road.

About 35 km of Bellary Road, beginning at the underpass Windsor Manor junction which goes on to Kempegowda International Airport is a regular witness to traffic atrocities and lane indiscipline. Over lakh cases were booked against the motorists for lane indiscipline in Bengaluru last year where 85,000 of these were recorded in Bellary Road alone. Privet buses, trucks, and lorries containing construction equipment, water tanker, and other carriage-carrying vehicles are the main culprits who blatantly indulge in such offenses and have also often led to fatal accidents. Since Bellary Road is a major highway connecting Bengaluru to various other cities and states, there are always many vehicles plying on the road which cause high traffic congestion as



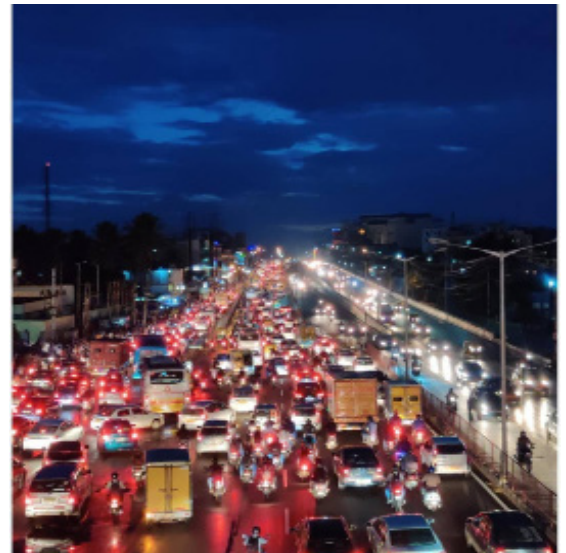
well as causing most of the hurdles for the pedestrian whose rights even walking on the footpath has been occupied by two-wheelers or street vendors. Amidst the disheartening scenario, there are a few walkers' associations in Bengaluru that have emerged as great thoughtful movements determined to carve out a space for pedestrians in the bustling urban city.

One such association is the Cubbon Park Walkers Association forum formed in the year 2012, whose main primary role is to raise awareness about pedestrian rights and safety. They conduct several workshops, events, and public campaigns like yoga, and jogging and educate both pedestrians and motorists about responsible road behavior, the importance of the designated pedestrian zones, and the need for infrastructure enhancements, planting initiatives, and clean-up-drives that foster a spirit of community engagement. As the association's efforts continue to gain momentum, the hope for a safer and more accessible Bengaluru for pedestrians is inching closer to becoming a reality.

**As many as 907 pedestrians were killed in Bengaluru in four years (2017–2020), according to an analysis conducted by the World Resources Institute (WRI) India, an NGO.**



Yoga Meets Nature at cubbon Park



Traffic Congestion



Bangalore's roads are in poor condition because of the rain, which produces potholes.



# Bangaluru Witnesses Increase in Cyber Crime Post Pandemic

Story by -Chakshu Sahai

Bangalore, the Silicon Valley of India, is known for its technological advancements and high living standards. However, like any other city, it has its share of crime.

Crime is a pervasive issue that affects every aspect of society, from individual safety to economic stability. In Bangalore, this issue has been particularly acute in recent years, with crime rates reaching alarming levels in 2020. As we move forward into 2023, we must take stock of the changes that have occurred and evaluate the effectiveness of the measures taken to combat crime.

In 2020, Bangalore witnessed a significant increase in crime rates across various categories including theft, burglary, and violent crimes such as murder and assault. According to official statistics, there were over 50,000 reported cases of theft and burglary alone, with many more going unreported.

Bangalore's crime report indicates that during the past year, there has been an increase in criminal activity in the city. There have been a lot more instances of theft, robbery, and burglary, which has worried the locals. There has also been an increase in cybercrimes, with instances of online fraud and hacking becoming increasingly frequent.

According to the statistical report on crime rate in Bangalore for the year 2022, there has been a significant increase in various types of crimes compared to previous years. The data suggests that theft and robbery cases have seen a sharp rise, with a 15% increase compared to the previous year. Additionally, there has been a notable increase in cases of cyber-

crime, with a staggering 30% rise. However, it is important to note that the report also indicates a decline in cases of violent crimes such as murder and assault, showing a 10% decrease compared to last year. The report further highlights the need for enhanced security measures and proactive policing to address the growing concerns and ensure the safety of the residents in Bangalore.

One of the major factors contributing to the high crime rate in Bangalore in 2020 is the lack of employment opportunities. With a growing population and limited job opportunities, many individuals turn to criminal activities as a means of survival.

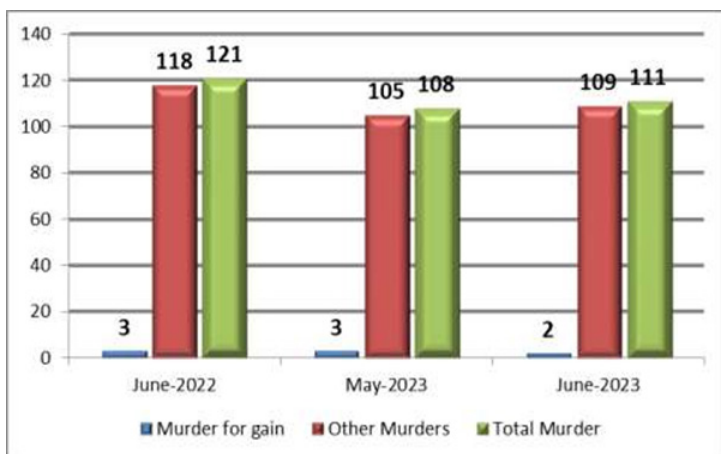
Another factor is the lack of effective policing and law enforcement. Despite efforts by the government to improve the situation, there are still many areas in Bangalore where criminals operate with impunity. This has led to a sense of insecurity among the public and emboldened criminals to commit more crimes.

The government of Bangalore has implemented several initiatives to combat crime in the city. One such initiative is the establishment of specialized police units to deal with specific types of crimes, such as cybercrime and domestic violence.





source : Internet



Source: Internet

This year's first five months have already seen the city register 6226 instances, Bengaluru may wind up with 12,000 cases or more if the current growth rate continues.

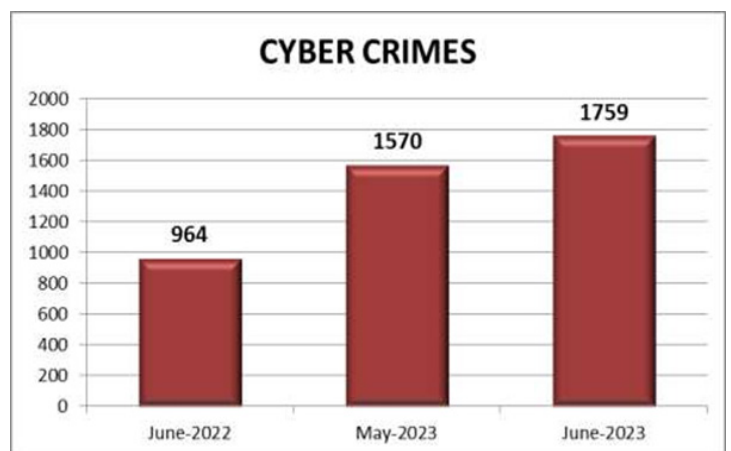
These units are equipped with advanced technology and training to effectively tackle these crimes.

Additionally, the government has increased the number of police officers on the streets and improved their training to better handle different situations. They have also implemented community policing programs to build trust and cooperation between the police and the citizens of Bangalore. These efforts have resulted in a decrease in crime rates in recent years.

In 2023, the crime rate in Bangalore has decreased significantly compared to 2020. According to the latest statistics, there has been a 35% reduction in overall crime cases. This is a positive development that reflects the efforts made by law enforcement agencies and the government to combat crime in the city.

While the number of theft and robbery cases has decreased by 25%, the number of violent crimes such as murder and assault has also seen a significant reduction of 40%. This indicates that the measures taken to improve public safety have been effective in reducing the instances of serious crimes in the city.

According to the comparison report, the crime rate in 2022 experienced a significant increase compared to the previous year. However, the data also indicates that by 2023, there was a noticeable decrease in the crime rate compared to the previous year.



Source: Internet

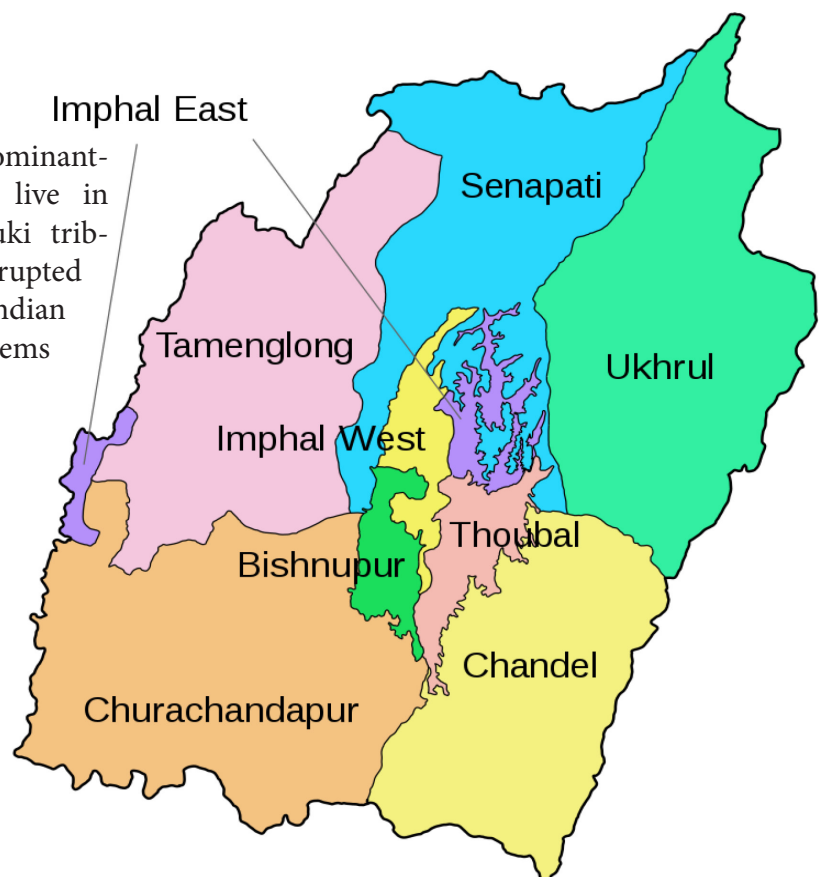


# Voice of Manipur Heard from Across India

Story by - Deki Choden

**T**he violence between the predominantly urban Meitei people, who live in the Imphal valley, and the Kuki tribal clan from the nearby hills erupted on May 3, 2023, in the north-eastern Indian state of Manipur, causing serious problems for Manipur.

While initially anti-tribal, it quickly evolved into widespread violence against Christians in the state, with both Meitei and non-Meitei Christians being targeted by Hindutva groups as well as organizations like Arambai Tenggol (a Meitei socio-cultural organization in the Indian state of Manipur) and Meitei Leepun (a cultural movement that has been strengthening and preserving Meitei values). By July 29, 181 people have lost their lives as a result of the violence. Over 300 people have been hurt, and 54,488 people have been displaced.



Source: Internet

There are 16 districts in Manipur, but the state is commonly divided into 'valley' and 'hills' districts. While tribals can buy land in the valley, Meiteis are prohibited from buying land in the wewhills.



People protesting for the Manipur situation Source: Internet

## How did it start?

Tensions reached a breaking point when Kuki began opposing Meitei's aspirations for official tribal membership, which they felt would expand their already significant influence on the government and society and allow them to buy land or settle in predominantly Kuki districts. The fundamental causes, however, are numerous. According to the Kuki's, the Meitei-led administration is waging a war on narcotics as a cover to evict their towns.

Tension is higher because of illegal immigration from Myanmar. Population growth is putting pressure on the way land is used, and youth recruitment in militias is on the rise due to unemployment.

## Why is Government not taking action?

Prime Minister Narendra Modi remained silent in public for several months about the turmoil and hasn't travelled to Manipur since the unrest started. Only after a viral video showing two Kuki women allegedly being gang raped by a Meitei mob, forced stripped naked and groped in public sparked outrage across the nation, did Prime Minister Narendra Modi make a statement on the subject.

The tragedy, according to him, has disgraced the entire country and the horrible incident that happened to the daughters of Manipur can never be forgiven. Though, he has drawn criticism against the situation and for failing to mention those, who have lost their lives in the combat or the larger struggle. The Kuki's, who are Christians, are allegedly being threatened by the Meitei, who are Hindus, and many claim that the Hindu-nationalist Modi government is doing nothing to stop it. India's Home Minister Amit Shah visited Ma-

nipur at the end of 29th May, but he was unable to initiate the truce or even bring the warring sides together for talks. Kuki communities have ignored the 'peace committee' that Shah established because they claim Meitei leaders, including the BJP chief minister, to control it.

The Supreme Court of India says, if the central or state government doesn't intervene in the situation in Manipur, the Supreme Court will take serious action against the government. Dieses have greatly disturbed the students, who are living in various parts of India since they worry about their loved ones back in Manipur.

Dieses is what the students hailing from Manipur, living across India, have to say. Names of the people are changed due to security concerns. Ajay, a student studying in Guwahati from Manipur, says: „The situation in Manipur is rough right now, and it will remain like this for a long period, as the Kuki is claiming a specific land of Manipur as theirs, but the Meitei's oppose the claim that the land of Manipur belongs to them, and they are also demanding ST (scheduled tribe).

Internet has been banned, curfews are going on continuously, people fear going out of their houses and children aren't allowed to go to school because the schools are closed.

Angela, a student of Reva University from Manipur, says it has been very difficult, and there has been tension being away from her family as we cannot predict the situation that is going on over there. Going home has also been very difficult because of the situation over there since we do not know what will happen at any moment.

This is not just disturbing the students of Manipur, but it is also affecting the people of the entire India. This is what people living outside of Manipur have to say.

Lamtre Bareh, a student studying in Guwahati from Nongrah (Meghalaya) says “The government did not take any action ever since the violence started, and the response from the central government, the BJP, was required. It was only after a viral video of two Kuki women being poorly humiliated by Meitei people that it drew little attention from the government and prime minister Narendra Modi. It seems we have gone back to the dark ages. Violence cannot be the solution to anything. We need to stop and Government intervention in times like these is a must. We cannot overlook the situation in Manipur.”



# Meghalaya's Battle: Seeking Inclusive Solutions

Story by- Rishika Roy

The Meghalaya assembly in December 2019 had adopted a resolution for implementing the Inner Line Permit (ILP) regime in the state, which will impose restrictions on the entry and movement of 'outsiders' in the hill state.

I think it's inaccurate to think of Shillong as a tiny settlement hidden away in a secluded area. Shillong had a cosmopolitan beginning. The town was made the capital of a sizable region in 1874 when the British divided Bengal Presidency into the province of Assam, which included the Khasi, Garo, Jaintia, Naga, and Lushai Hills, as well as Sylhet, Cachar, and Goalpara.

After the colonial British administration's initial effort to split Bengal into Muslim East Bengal and Hindu West Bengal along religious lines, the area governed from Shillong expanded further in 1905 when a new province of Eastern Bengal and Assam was created. Shillong was declared the summer capital and Dhaka the winter capital of a region that included the majority of what was today Bangladesh and Northeast India. People from different castes, tribes, and ethnicities regularly migrated to this settlement in the Khasi Hills from across unrecognized India and established residences there.

The already-existing Bengali community in the city was multiplied by a surge of migrants following the Partition of India in 1947, when Sylhet, whose border is less than 100 km from Shillong, chose to join East Pakistan in a contentious and close vote.

sponse to the inflow inevitably had an impact there.

A significant percentage of the Assamese middle



Map of Meghalaya

**Key issues:**  
**Border dispute**  
**Land Ownership and Identity**  
**Inner Line Permit (ILP)**




Kuki Tribe women from Meghalaya

Source: Internet

The city was once the undisputed capital of Assam, therefore the “Bongal kheda” or “chase out the Bongals” politics that Assam adopted in re-

classes moved from Shillong to Assam's new capital, Guwahati, after the Khasi, Garo, and Jaintia Hills were successfully separated from Assam to form the new state of Meghalaya in 1972. The Bengalis, who predominated in middle-class employment and were primarily migrants from East Bengal because they lacked housing elsewhere, remained. Khasi gangs started the first significant riots in Shillong in 1979, mostly targeting the Bengali minority there and trying to push them away. Unpredictably, unrest persisted throughout the 1980s. There were curfews for the entire year of 1987.

In Shillong's history as a city, those were gloomy times. The Khasi term for foreigners was dkhar, and they were all considered targets. The mob's xenopho-



bia was so widespread that it did not distinguish between Bengalis, Nepalis, Marwaris, Sindhis, Biharis, or Punjabis. It makes no difference to them whether the outsider is a Dalit, a Brahmin, a Sikh, a Hindu, or a Muslim; they did not care then, and they do not care today. Between the tribal and non-tribal is where the line that mattered then and matters now is located. Houses were burned, individuals were killed and raped, and there was still violence against outsiders throughout the 1990s. The whole Bengali and Nepali communities were ethnically exterminated, and they were forced to flee their homes.

The majority of Bengalis, who had previously been uprooted by partition, were now compelled to leave their homes and places of comfort once more. Many of them relocated to West Bengal or the Barak Valley in Assam. To locations like Darjeeling, the Nepalis moved. Businessmen of Marwari and Sindhi descent became the target of extortion by militant groups, which in reality were little more than criminal gangs disguising themselves under the fig leaf of ethnic nationalism.

The militancy, whose slogan “Khasi by blood, Indian by accident” was once painted in enormous letters on the walls of the state legislative Assembly, was brought under control thanks to the efforts of two competent Meghalayan home ministers, Thrang Rangad and later Robert G. Lyngdoh. The tide of militancy in the Northeast was finally reversed in 2008 when Bangladesh’s government changed, depriving all terrorist organizations operating in the area of safe havens and support from Bangladeshi and Pakistani security services.

Long-standing territorial tension exists between the Indian states of Assam and Meghalaya in the northeast. This conflict is known as the Assam-Meghalaya border dispute. The conflict, which dates back to the colonial era, has gone on for decades without being addressed, leading to tensions and sporadic acts of violence among the communities who live in the impacted areas. The government of Meghalaya designated 12 locations that make up the disputed territory in 2011, and they span an 884 km common border with Assam.

The determination of the northeastern borders

under British colonial control is where the Assam-Meghalaya border dispute has its origins. When establishing boundaries, the British administration divided the country into administrative regions based on a variety of factors, including tribal territories, taxation, and strategic considerations. This arbitrary division, which frequently lacked distinct topographical markers, served as the starting point for subsequent battles.

## **Dispute Over Land and Resources**

The ownership of land and the abundant natural resources it contains is the main point of contention in the border dispute between Assam and Meghalaya. The contested regions are well-known for their fertile land, coal reserves, and forest resources. They are primarily found in the districts of Kamrup, Ri Bhoi, and West Khasi Hills. These areas are the subject of rival historical, cultural, and legal claims made by Assam and Meghalaya, which have resulted in contradictory claims and territorial aspirations.

## **Legal and Political Dimensions**

There have been numerous attempts to use law and politics to settle the border dispute between Assam and Meghalaya. The Sundaram Commission was established by the Indian government in 1971 to look into the situation and make recommendations for a fix. Nevertheless, the commission’s report did not result in any final decision, and following initiatives, such as the creation of the Assam-Meghalaya Border Area Committee, also failed to produce a binding settlement.

## **Intercommunity Tensions and Violence**

The communities residing in the impacted regions have been severely impacted by the border issue. There have been periodic acts of violence and fatalities as a result of escalating tensions between the Assamese-speaking and Khasi-speaking groups. Intercommunity relations have become even more strained as a result of instances of ethnic conflict, road blockades, and economic interruptions, causing serious problems for the area’s social structure.



## Economic and Developmental Implications

The boundary issue between Assam and Meghalaya has also slowed down economic and social growth in the impacted regions. Conflicting claims and ambiguity regarding land ownership have hampered the construction of infrastructure, investments, and the exploitation of natural resources. The absence of a distinct line of demarcation has made the local population feel uneasy and prevented commercial and industrial progress.

## Meghalaya Land and Identity Dispute

Meghalaya has been grappling with land ownership and identity disputes for several decades. These issues are closely linked to its unique social and political fabric, as well as its history.

### Land Ownership Dispute

In the tribal matrilineal society of Meghalaya, the land is customarily passed down through the female line. The Khasi, Garo, and Jaintia customs are the name of the systems. However, migration, modernization, and population shift throughout time have made it difficult to preserve this conventional structure.

The increasing need for land and resources brought on by urbanization, population growth, and economic development is one of the main problems. Conflicts over land rights have arisen between indigenous tribal groupings as a result of this. There have been instances where non-tribal people or organizations have purchased land in the state, causing resentment among the native population.

### Identity Dispute

Like other states in the area, Meghalaya has a distinct tribal identity and culture. The native tribes of the state are fiercely protective of their cultural history and have raised worries about preserving their unique identities in the face of growing outside influence. Identity issues occasionally coexist with worries about undocumented immigration and alleged risks to the local way of life. If demographic shifts continue, several indigenous tribes have

expressed concerns about the potential loss of their political rights and cultural identity.

## Inner Line Permit (ILP) System

The Meghalaya administration required the Inner Line Permit (ILP) system, along with other north-eastern states, to protect the interests of the indigenous communities and manage the influx of foreigners. For non-residents to enter and temporarily remain in the state, they must have the ILP. It is meant to control how people move around and defend the rights of the native population.

The ILP system has generated controversy, with some calling for stronger rules to protect the state's cultural identity and others raising worries about its effects on tourism and other economic activity.

## Few incidents of violence related to the ILP system.

A non-tribal trader's business in Shillong was set on fire by ILP system supporters, which is just one of the horrifying occurrences connected to the demand for the system. Similarly, these followers stormed a tea shop in the city's Bishnupur Bazaar and doused the proprietor with gasoline before setting him on fire. A similar attack also happened to a Meghalaya+ machinery owner and a laborer at Northeastern Hill University. Supporters of this method are frequently referred to as "unidentified miscreants" and are never apprehended by the authorities.



Khasi Women in their Traditional Attire

Source: Internet





# Mysore Sandal Soap- A Fragrant Journey through Time

Story and Photographs by -Harshitha Chandrashekher



Mysore Sandal Soap holds a unique and cherished place in the pantheon of beauty and personal care products. Conceived and manufactured by the Karnataka Soaps and Detergents Limited (KSDL), it has been a symbol of Indian heritage, craftsmanship, and a testament to the allure of Sandalwood's mesmerizing fragrance.

Journeying back to the early 20th century, the origin story of Mysore Sandal Soap is intrinsically woven with the visionary spirit of the then King of Mysore, Maharaja Krishna Raja Wadiyar IV. The Mysore Kingdom, in those times, had an abundance of Sandalwood, the 'liquid gold' of the era. The King determined to harness this wealth, established a government sandalwood oil factory in 1916. It was not until 1918 that Mysore Sandal Soap emerged from these factories, the brainchild of the brilliant industrial chemist, Sosale Garalapuri Shastri. The soap quickly gained national and international recognition for its enchanting aroma and skin-enhancing properties, becoming an iconic part of Indian heritage and history. Mysore Sandal Soap, a staple of Indian heritage, has been enchanting users worldwide with its distinguished fragrance and exceptional quality for over a century. With an aura steeped in tradition and an unmistakable touch of sophistication, it stands as an emblem of the Indian soap industry's pride and the hallmark of Karnataka Soaps and Detergents Limited (KSDL).

The genesis of the Mysore Sandal Soap goes back to the pre-independence era, 1916, under the discerning eye of Maharaja Krishna Raja Wadiyar IV of Mysore. The maharaja, intrigued by the idea of capturing the ephemeral allure of sandalwood's fragrance into a long-lasting format, set forth the development of the Mysore Sandal Soap.

Nalvadi Krishna Raja Wadiyar's vision was realized by the then Diwan of Mysore, Sir M Visvesvaraya, who spearheaded the establishment of the Government Soap Factory in Bangalore. The enterprise aimed to utilize the abundance of sandalwood reserves in the region, which had remained untapped due to the First World War's blockade.

The Mysore Sandal Soap's Sharabha emblem is distinctive, embodying a palatial gate that signifies the rich legacy of the Mysore Kingdom. Engraved in this logo, one finds a blend of tradition and time-

lessness, a fitting metaphor for the soap itself, which has admirably withstood the onslaught of time and competition. The logo of the Mysore Sandal Soap, a lion's body, and elephant's head, encapsulates its core essence, representing the famed Hoysala Lion. The symbol draws from Karnataka's rich historical tapestry, specifically the reign of the Hoysala Empire, embodying strength, purity, and grandeur—qualities synonymous with the soap itself.

From its inception, the soap-making technique of Mysore Sandal Soap has stood as a hallmark of its excellence. The soap is crafted with pure natural sandalwood oil, procured from the lush, verdant sandalwood forests of Karnataka. The process starts with the oil being carefully extracted from the sandalwood, which is then mixed with other natural ingredients and essential oils. The amalgamation is poured into soap molds and allowed to harden, maintaining the organic essence and keeping artificial elements at bay. This traditional manufacturing process ensures that the soap's user enjoys a fragrant, refreshing bath, coupled with the skin-enhancing benefits of sandalwood oil. The production process of Mysore Sandal Soap marries traditional techniques with modern technology, ensuring an unrivaled product. Central to its creation is the use of natural sandalwood oil obtained from the heartwood of the Sandalwood tree, scientifically known as the *Santalum album*. This precious oil, teeming with mystical aroma, lends the soap its distinctive, long-lasting fragrance.



Finished soap cakes, layered out for airing and packing, by machines.



The soap-making process begins with saponification, the process of turning fats and oils into soap and glycerin. Here, the natural sandalwood oil, blended with other vegetable oils, is reacted with an alkali solution. The resulting 'soap curd' is then washed, dried, and shaped into bars. Quality control checks, performed at every stage of the process, ensure that the product is nothing less than exquisite.

KSDL, holding the Geographical Indication (GI) for Mysore Sandal Soap, is the only company legally permitted to incorporate pure sandalwood oil in its soaps. This unique selling proposition and a commitment to quality have propelled the Mysore Sandal Soap to global recognition.

Over the years, KSDL has diversified its product range, extending the magical touch of sandalwood to other personal care products. The line-up now includes Mysore Sandal talcum powder, Mysore Sandal shaving soap, Mysore Sandal agarbattis (incense sticks), Mysore Sandal detergents,



Passing through the machine to be packed

and even a Mysore Sandal baby soap. Each product carries the time-honored promise of quality, authenticity, and an irresistible sandalwood aroma.

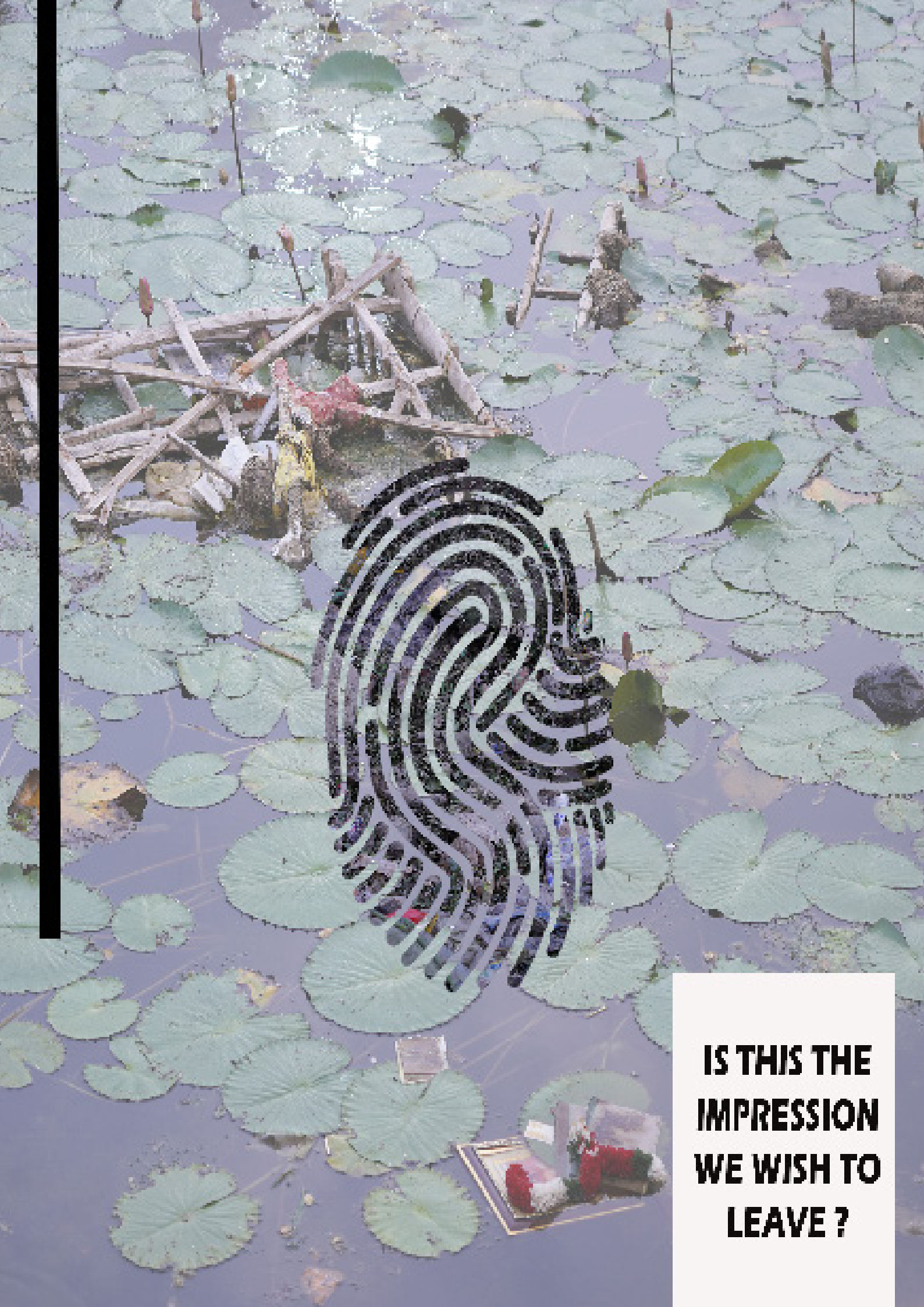
The global appeal of Mysore Sandal Soap has fostered a burgeoning export industry. With its entrancing fragrance and superior quality, the soap has gained a substantial market in countries across Europe, America, and Asia. As of the 2020s, KSDL exports reached an impressive 20% of the total production, a figure that continues to climb, asserting Mysore Sandal Soap's international popularity. Today, Mysore Sandal Soaps are exported to over 70 countries across the globe, including the USA, Europe, and the Middle East, thereby promoting the Indian ethos and cultural significance embedded in each bar. Its exports have grown exponentially, with increasing global demand for natural and eco-friendly products.

With its enticing fragrance and pristine quality, Mysore Sandal Soap is more than a soap; it is an experience, a sensory journey into India's fragrant woods. As it continues to flourish both in domestic and international markets, it is an endowment to the enduring appeal of natural, authentic products that celebrate their origins. With every lather, Mysore Sandal Soap invites the world to partake in the rich aromatic symphony of Indian heritage, offering a slice of luxury, crafted with care, dedication, and a century-old legacy.

The story of Mysore Sandal Soap is a fragrant tale of heritage, authenticity, and unwavering quality. As the world evolves, the timeless charm of this soap continues to transcend geographical and cultural boundaries, bringing the unique allure of Indian sandalwood to countless bathrooms and beauty regimes around the globe. It's more than just soap; it's a piece of history, a sensory delight, a testament to the power of nature's offerings, and a fragrant ambassador of India's rich cultural past.



Freshly made hot soap cakes.



**IS THIS THE  
IMPRESSION  
WE WISH TO  
LEAVE ?**



# Petals And Passion

## The Artistic Bloom of Floral Art in Bangalore

Story and Photographs by-Sakshi Sharma

B

engaluru the vibrant garden city of India, is not only renowned for its technological prowess but also for its floral art scene. Amidst the bustling cityscape, one can find an exquisite array of floral artists who effortlessly blend nature's beauty with artistic expression. Floral art is a well-established tradition that combines nature's bounty with human imagination. It involves arranging flowers, and other botanical elements in a visually pleasing manner. Floral artists possess the ability to create stunning compositions, using their knowledge of colors, shapes, and textures to bring their creations to life. In Bengaluru, this art form thrives, with floral artists using their skills to add a touch of beauty and elegance to various occasions. The choice of flowers plays a significant role in defining the message and atmosphere of the arrangement.

Floral designs are constantly evolving, and in recent years, several captivating trends have emerged, redefining the art of arranging flowers. One of the latest trends is the use of "wild-flower" arrangements. Wildflowers exude a natural and rustic charm, making them ideal for bohemian-themed weddings or outdoor gatherings. These untamed blooms, such as daisies,

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Wherever Flowers  
Bloom So Does  
Peace, Love, And  
Hope

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lavender, and poppies, symbolize freedom, simplicity, and a connection to nature, making them a popular choice for eco-conscious couples seeking an organic and ethereal ambiance. Another trend gaining popularity is the "monochromatic" floral design. Focusing on a single-color palette creates a striking vi-

sual impact, adding a touch of sophistication to any event. Roses, with their diverse shades, are often chosen for monochromatic arrangements. For instance, red roses evoke passion and love, making them suitable for romantic occasions like anniversaries or Valentine's Day, while pink roses symbolize admiration and appreciation, making them perfect for expressing gratitude or friendship.

Additionally, "sustainable" floral arrangements have become a prominent choice. These arrangements use locally sourced and seasonal blooms, reducing the carbon footprint and supporting local growers. The choice of flowers varies depending on the occasion, but incorporating native flowers like tulips for springtime celebrations or sunflowers for autumn events enhances the sense of connection to the environment and the surrounding culture.



**“Indulging in every moment, my heart rejoices in the beauty that I create- Meghna Modi”**

## Meghna Modi: A Floral Maestro of Bengaluru

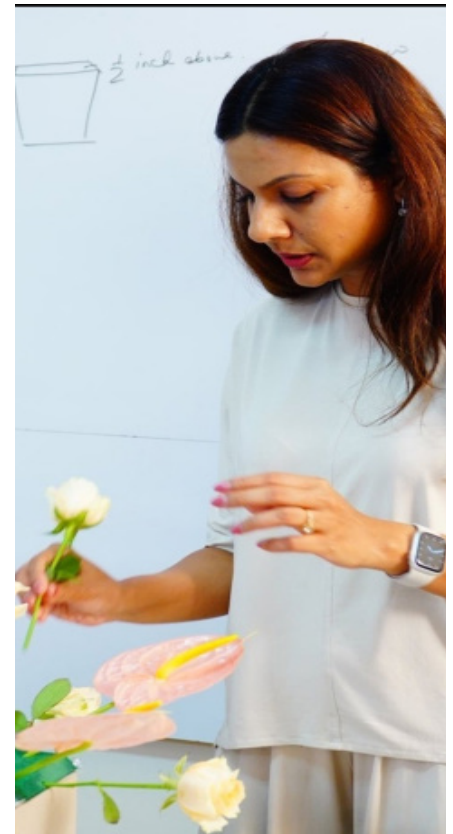
Meghna Modi is a highly talented and renowned floral artist, widely recognized for her exceptional work in the field of floral artistry. Her expertise involves designing wall decors for shopping malls where she designs floral installations. Through her work, Meghna has captivated audiences around the world, earning accolades for her unique and awe-inspiring creations. Meghna's work revolves around creating floral installations for various events and occasions, ranging from high-profile weddings and corporate gatherings to art exhibitions and cultural festivals.

When it comes to crafting her masterpieces, Meghna places great emphasis on collaborating closely with her clients. Understanding their vision, preferences, and event details, she ensures that every color, size, and material is carefully chosen to perfectly align with their desires. While she primarily works with event planners, photographers, and individuals, Meghna caters to those seeking bespoke and personalized designs, rather than focusing on bulk requirements or resellers. To keep herself abreast of the latest styles and techniques, Meghna harnesses the power of social media. By connecting with



Floral workshop with Meghna Modi

artists worldwide and learning about new materials and methods, she continues to refine her craft and nurture her creative vision. Additionally, she values networking with clients, as it enables her to deeply understand their needs and ideas, fostering a perpetual learning process. Meghna Modi also conducts workshops and classes to share her knowledge and skills with others. She inspires budding artists to explore their creativity and express themselves through the medium of flowers. Her classes serve as a nurturing ground for aspiring floral artists in Bangalore, fostering a community of passionate individuals who are united by their love for floral art.



Meghna Modi arranging flowers

## Vibha Sakhare: Go with the flow and you find it all by discovering the floral artistry with Vibha

Vibha, a floral artist based in Bangalore, has found her true passion in the world of floral artistry. With a background in HR, she stumbled upon her calling while creating the decor for her brother's wedding. What began as a simple fascination with paper and cardstock soon blossomed into a full-fledged career, as Vibha expanded her repertoire to include various materials and themes

Vibha's creations have garnered immense popularity among her clients. From wall decor for homes and birthday parties to eye-catching installations in shopping malls and boutiques, her work is adored for its elegance and attention to detail. Nowadays, there is an increasing demand for Vibha's custom-made, giant Organza and Foam flower decors, tailored to suit the colours and themes of luxurious events. When it comes to selecting flowers for her arrangements, Vibha collaborates closely with her clients. Understanding their vision, preferences, and event details, she ensures that the colours, sizes, and materials chosen to align perfectly with their desires. While Vibha primarily works with event planners, photographers, and individuals, she caters to those seeking unique and tailored designs rather than bulk requirements or resellers.

As with any craft, Vibha utilizes a range of tools and employs refined techniques to work with flowers. Although she hasn't received formal floral design training, Vibha constantly experiments and observes recent trends in the industry. The ever-evolving world of floral design greatly influences her work, inspiring her to create new arrangements and stay ahead of the curve. To stay up to date with the latest styles and techniques, Vibha utilizes the power of social media. By connecting with artists worldwide and learning about new materials and techniques, she continues to refine her craft. Moreover, networking with clients enables her to understand their needs and ideas, fostering a constant learning process. For aspiring floral artists in Bangalore, Vibha offers simple advice: start somewhere and don't be afraid to try. Begin with simple designs and gradually work your way up to larger projects. With

passion, determination, and a willingness to experiment, anyone can pursue a rewarding career in floral artistry. Vibha's journey as a floral artist showcases the power of following one's true passion. Her artistry and dedication to creating unique and beautiful floral arrangements have cemented her place in the vibrant world of Bangalore's floral design scene.



Vibha Anand Getting a trophy that is based on flowers



## Techniques Used by Floral Artists in Bengaluru

The floral artists in Bengaluru employ a wide range of techniques to craft their masterpieces. One such technique is the traditional Japanese art of Ikebana. Ikebana emphasizes minimalism and balance, where each stem and leaf is carefully placed to create a harmonious composition. This technique focuses on the relationship between the flowers, the container, and the surrounding space.

Another popular technique is the European floral design, which embraces more elaborate arrangements. European floral artists often create cascading bouquets or full-bodied centerpieces, employing a variety of flowers and foliage to create a visually striking display. This technique allows for greater freedom and creativity in floral arrangements.

Apart from these traditional techniques, contemporary floral artists in Bengaluru often experiment with innovative styles. They incorporate unconventional elements like feathers, twigs, ribbons, or even recycled materials to add a unique twist to their creations. These modern interpretations of floral art bring a fresh and exciting dimension to the age-old tradition.



Source: Internet

Ikebana floral art

### Ikebana Floral Art

Ikebana, the traditional Japanese art of flower arrangement, focuses on creating harmonious compositions using minimalistic elements. This technique emphasizes asymmetry, negative space, and the balance between the floral materials and the surrounding environment.

### Contemporary Floral Art

Pushing limits and experimenting with unusual materials are encouraged in this flower design aesthetic. It frequently entails the blending of many artistic mediums, such as sculpture, painting, and installation, to produce avant-garde and provocative works.

“Start somewhere , don’t be shy to try, start simple and then move to bigger things” - Meghna Modi



# OFF SEASON BLOOMS



Floral artists face a range of challenges in their craft, from sourcing high-quality flowers to arranging them creatively and keeping them fresh for extended periods. One of the most significant difficulties they encounter is dealing with off-season flowers. Many clients may request specific flowers that are not readily available during certain times of the year, posing a challenge to floral artists who must find alternative solutions.

To arrange flowers during the off-season, floral artists often rely on several strategies. First, they may work closely with local and international flower suppliers who have access to greenhouse-grown or imported blooms. Greenhouses can extend growing

## Difficulties faced by floral artists

seasons, making it possible to obtain certain flowers year-round. International suppliers can provide access to flowers that thrive in other parts of the world where the climate is conducive to their growth.

Moreover, floral artists may employ the art of flower preservation to use off-season blooms. Drying, pressing, or freeze-drying flowers allows them to retain their shape and color for extended periods, enabling artists to incorporate them into arrangements even when fresh versions are not available.

To keep flowers fresh for as long as possible, floral artists employ various preservation techniques. The first step is to ensure that flowers are sourced from reputable suppliers with optimal storage conditions. Upon receiving the flowers, artists quickly transfer them to fresh, clean water to keep them hydrated and healthy. They carefully trim the stems at an angle to enhance water absorption.

Flowers blooming in every season

Proper temperature control is crucial to preserving flower freshness. Floral artists often store flowers in a cool environment to slow down the aging process and prevent wilting. Additionally, using floral foam soaked in water can help keep arrangements hydrated for longer periods.

Regular maintenance is essential to extend the lifespan of floral arrangements. Floral artists replace the water in vases or containers every few days, ensuring the flowers have access to clean, fresh water. They

## Classes and Workshops in Bengaluru

Floral art enthusiasts in Bengaluru have access to a wide array of classes and workshops conducted by skilled artists. These sessions allow budding artists and flower enthusiasts to learn various techniques and enhance their skills.

For individuals in Bengaluru seeking to explore the world of floral artistry and unleash their creative potential, there are several classes and workshops available in the city. These programs offer a structured learning environment and hands-on experiences to nurture the artistry and technical skills required to become a skilled floral artist.

**Bengaluru is a haven for floral artists who use their talent to transform flowers into living works of art. The techniques employed by these artists range from traditional Ikebana to contemporary interpretations, ensuring a diverse and vibrant floral landscape. With classes and workshops conducted by skilled artists like Meghna Modi, the art of floral arrangement continues to thrive in Bengaluru. Whether you are a budding artist or an admirer of beauty, exploring the world of floral art in Bengaluru promises a captivating journey into a realm of blooming masterpieces.**

### 1. Floral Design Courses

Many institutes in Bengaluru offer comprehensive floral design courses that cover various techniques and styles, including Ikebana, European floral design, and contemporary arrangements. These courses typically span several weeks, providing a thorough understanding of floral principles, color theory, and composition.

### 2. Ikebana Workshops

For those interested in the traditional Japanese art of Ikebana, dedicated workshops are available. Seasoned Ikebana practitioners lead these workshops, guiding participants through the principles of minimalism, asymmetry, and harmony while arranging flowers.

### 3. DIY Floral Arrangement Workshops

Several florists and studios in Bengaluru host DIY floral arrangement workshops. These workshops are perfect for beginners and flower enthusiasts who want to learn the basics of flower arranging, bouquet making, and centerpiece design.

### 4. Flower Preservation Workshops

In addition to arranging fresh flowers, workshops on flower preservation techniques are gaining popularity. Participants learn how to dry and preserve flowers, allowing them to use these preserved blooms in their arrangements throughout the year.

### 5. Corporate Team-Building Workshops

Some floral studios offer corporate team-building workshops where employees can bond while learning the art of flower arranging together. These workshops encourage collaboration, creativity, and problem-solving skills in a fun and relaxed setting.

### 6. Specialty Theme Workshops

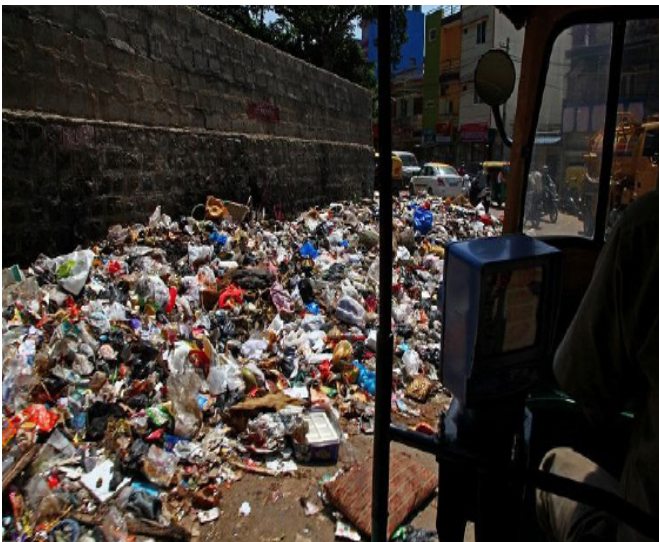
From wedding floral workshops to seasonal holiday-themed classes, specialty workshops cater to specific occasions and themes. Participants gain insights into creating stunning arrangements for weddings, festive celebrations, and other special events.



# Bengaluru's Garbage Woes: A Disheartening Contrast to its IT City Tag

Photo Feature by- Sakshi Sharma

Bengaluru, known as the Silicon Valley of India, has long been hailed as the leading IT hub in the country. With its booming technology sector, gleaming skyscrapers, and youthful energy, the city has attracted talent and investment from all over the world. However, one cannot ignore the glaring contradiction that lies beneath the surface – Bengaluru's persisting garbage problem. This photo feature article sheds light on the dichotomy between Bengaluru's IT prowess and its struggle to efficiently manage waste disposal.



BTM Layout Bengaluru

## Overflowing Landfills and Dumping Grounds:

Bengaluru's landfills and dumping grounds are bursting at the seams due to inadequate waste management systems. Previously designated landfill sites have reached their capacity, forcing the city to search for new spaces. This search often leads to creating temporary dumping grounds on the outskirts, exacerbating the problem and causing air and groundwater pollution in surrounding areas.

## A Growing Crisis:

As one explores the city's different neighborhoods, it becomes evident that the garbage situation in Bengaluru has escalated to alarming proportions. The mounting heaps of garbage are an eyesore for both residents and visitors alike. Despite being home to some of the country's brightest minds, the city seems to have fallen short when it comes to effectively managing waste



Hebbal Area

## Lack of Civic Sense and Poor Waste Segregation Practices

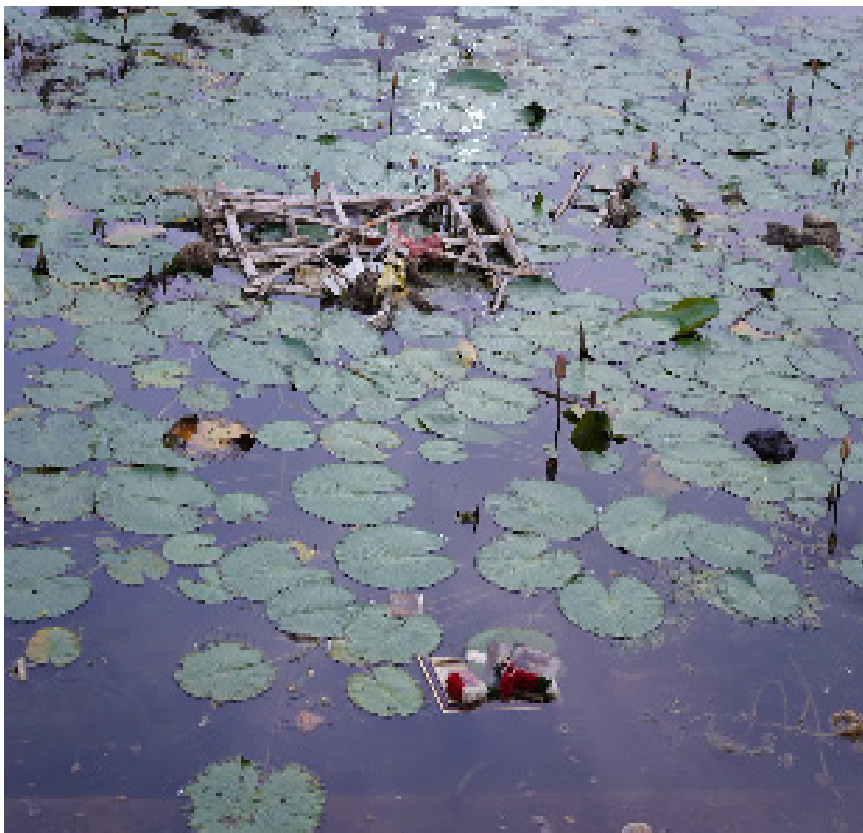
One of the primary reasons behind Bengaluru's garbage crisis is the rapid urbanization the city has witnessed in recent years. As the population swells, waste generation increases, putting immense strain on the existing waste management infrastructure. This upsurge in garbage calls for an immediate reassessment of waste management policies to cater to the growing needs of the city.



Kalyan Nagar 80ft road

## Unplanned Urbanization and Rapid Population Growth

Bengaluru's garbage issue is not solely the result of inadequate waste management infrastructure; individual responsibility and civic sense play a crucial role as well. Poor waste segregation practices among residents, lack of adherence to trash collection schedules, and improper waste disposal contribute to the city's mounting waste woes.



Ulsoor Lake



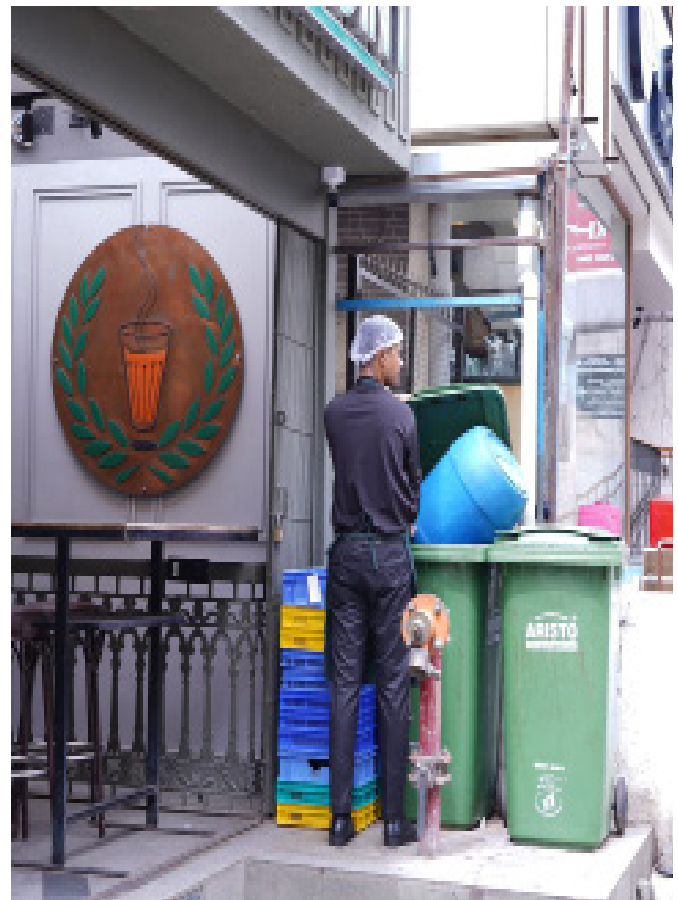


## Need for an Integrated Approach:

To address the garbage crisis effectively, Bengaluru needs a multi-pronged approach to waste management. This includes enhancing waste collection and transportation systems, incentivizing waste segregation at source, promoting recycling and composting, and investing in advanced technologies for waste treatment and disposal.

## Inspiring Initiatives

Despite the challenges, Bengaluru has shown resilience through various initiatives aimed at tackling the garbage problem. Citizen-led movements, such as “I Change My City,” have successfully raised awareness about waste management and inspired individuals to adopt sustainable practices. Numerous startups are also developing innovative solutions, including decentralized waste management, the use of Internet of Things (IoT) devices to monitor waste bins, and the conversion of organic waste into biogas.



While Bengaluru continues to uphold its reputation as the IT city of India, it cannot afford to overlook the mounting garbage issue that plagues its streets. The city's rapid growth demands a comprehensive waste management strategy that leverages technology, community engagement, and practical solutions. Only through collective efforts can Bengaluru shed its tag as a “garbage mess” and reclaim its status as a clean and sustainable city that reflects its reputation as a technological hub.



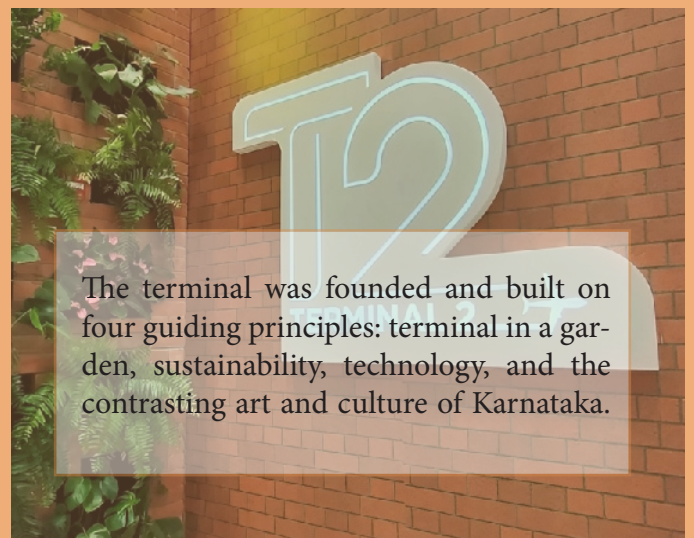
# Cultural Fusion: Where Tradition Meets Innovation- Terminal 2

Story and Photographs by -Alqama Afreen



Elephant sculpture display

As a tribute to the garden city of Bengaluru, terminal 2 was inaugurated by Prime Minister Narendra Modi on 11 November 2002 last year. Terminal 2 seeks to give a stunning visual experience while highlighting Karnataka's rich history and culture. The construction of the second terminal began in October 2018 and today it stands as the first of its kind and the largest airport terminal in the world. Bangalore, acknowledged as the garden city has been the architectural inspiration for terminal 2 which is now also being called the 'terminal in a garden'. Domestic operations at KIA's Terminal 2, or T2, started on January 15th. The terminal began its operation with Star Air and AirAsia moving into the terminal in January and February this year.



The terminal was founded and built on four guiding principles: terminal in a garden, sustainability, technology, and the contrasting art and culture of Karnataka.

Terminal 2



Terminal 2 of Bengaluru Airport has many notable features including -a walking garden, hanging garden, forest in a terminal, waterfalls, lagoons, and many more facilities.

The new terminal is surrounded by 10,000 sqm of green walls and strategically placed artwork inspired by Karnataka's rich heritage and culture, and Bharata's Natayshastra's nava-rasa or nine emotions. This displays over 60 artworks selected from 40 artists across Karnataka and India. They are sringaram (love, attractiveness), hasyam (comedy, laughter, and mirth), karunam (compassion, mercy), bibhatsam (disgust, aversion), bhayanakam (horror, terror), veeram (heroic mood), adbhutham (wonder, amazement). The Dhaatu and Anupama Hosker's wood puppets are two of the airport's most eye-catching art installations. Both artworks hang from the ceiling near the boarding gates. The copper sculptures made by Krishnaraj Chonat, a well-known artist based in Bangalore, are also hanging at the boarding piers.

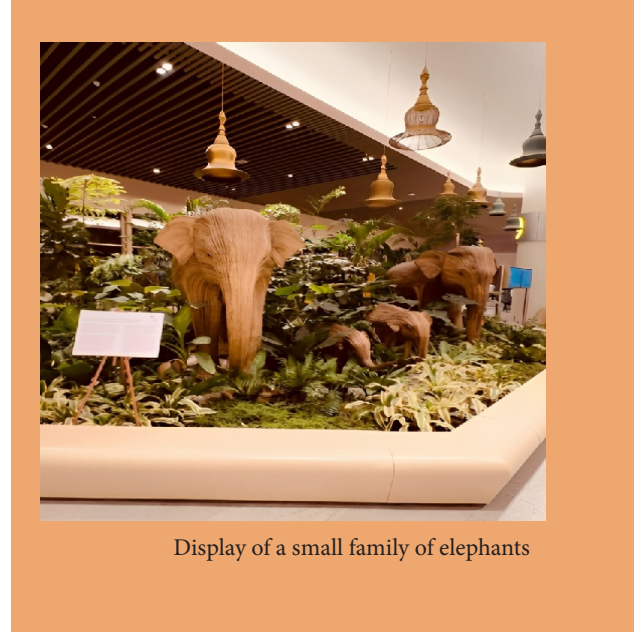
### Terminal in a Garden

Terminal 2 is home to over 3,600 plant species, which covers more than 150 rare and endangered species of plants, 620 indigenous plants, 97 lotus species, and many more. These plants have been planted over 10,235 square meters of green walls within the airport terminal. Thousands of plants are additionally set up on large bronze bells and veils that are hanging from the airport's ceiling, putting together the illusion of a hanging garden. Each plant is carefully selected, and no soil has been used in any of the plants to guarantee that an infestation of pests does not arise as a problem for the airport.

The airport was designed with complete mindfulness adopting innovation and technology to assure and prevent water from dropping from the plants onto the heads and bags of passengers. This technique was implemented to prevent the beauty of the garden terminal from becoming an inconvenience at the same time. Plants undoubtedly need both nourishment and water to survive, to ensure that the airport uses technological advances to make sure that the plants are watered through irrigating to feed automatically when hungry and thirsty. Sensors are installed at the base of each plant, these sensors continuously give information regarding the moisture, temperature, and nutrients of the

plants. The information is collected and according to it, the airport feeds the plants exactly that amount which is needed for them and to the specific plant.

An immense outdoor garden developed as part of the project is structured around a lagoon that's intended to act as a nursery for plant maintenance,



Display of a small family of elephants

with elevated walkways connecting it to T1 and the airport hotel. These lagoons serve several purposes and will naturally remove contamination regularly. Rainwater is collected by the lagoon and deployed in greywater processes such as cooling and irrigation. These six rainwater harvesting ponds can hold more than 413 million liters of water, which is sufficient for the airport's requirements for water.



Waterfall of the terminal

## The architecture of the terminal

The terminal's brick walls are complemented with natural terrazzo flooring and an engineered bamboo ceiling. The interior buildup of the airport is constructed using engineered bamboo imported from Vietnam. The bamboo interiors of the airport terminal not only enrich the aesthetic appeal of Terminal 2 but also guarantees a sustainable approach. According to airport officials, the designed bamboos are fire resistant and long-lasting. The forest and green cover in the terminal naturally purify the air and the atmosphere. The engineered bamboo gives Terminal 2 a contemporary yet traditional appearance and feel.

A three-story forest belt placed between the main terminal building and the arrival and departure gates provides incoming and departing commuters with an unforgettable outdoor experience. The forest belt can be seen from every one of the main interior lodgings. It is well connected to the shopping area.

KIA is the only airport in South India to operate independent parallel runways. This enables aircraft to land or take off simultaneously on two runways. The terminal has also been pre-certified with a Platinum LEED rating by the USGBC (US Green Building Council).

### Terminal 2 Check-Ins, Security, and Arrivals

There are three entry gates at Bengaluru's Terminal 2, each having three entry points. Apart from arriving by car and cab at the terminal, one could also choose to get there by bus. People can also park their car at Terminal 2, a temporary short-stay car park is available at the Arrivals level. To provide easy accessibility, a 4.4 km-long additional access road called the Terminal Boulevard has also been built.

Phase one of Terminal 2 has 95 check-in solutions, 22 contact gates, 15 bus gates, and 17 security check lanes. Living up to Bengaluru's reputation, the airport has placed six e-gates at each entry gate, where a simple barcode scan of one's boarding card will pull up flight details on a tablet for the security staff to verify against their ID card. Terminal 2 has 40 baggage drop counters of which at least five automated baggage drop counters for faster and more convenient check-ins for passengers. As you finish check-in and proceed to the security area, you will enter the Orien-

tation Garden, as BIAL refers to it. This is a pathway enclosed by beautiful lush green walls designed for getting you ready for security procedures. Unlike at T1, BIAL intends to create a separate security queue for travelers traveling Business or First Class at T2.

## Sustainable Goals

In the daytime, no light is required inside the terminal building, which saves 24% of electricity. It also has installed 6.7 Megawatt of solar power capacity which is enough to take care of the electricity needed for the airport. The aim was to achieve a net zero carbon emission airport.

The airport has employed various technologies to help travelers at numerous contact points, including security, wherein for the first time in India, three body scanners have been installed. These millimeter wave scanners can identify an extensive range of metallic and non-metallic hazards and threats in seconds, speeding up the security procedure of the airport. Along with all these airport terminal 2 is disabled friendly too, yet it is not pet friendly.

Terminal 2 of the airport can handle 25 million passengers annually, with the international side having the capability to handle nine and a half million passengers annually, while the domestic side would be handling 16 million passengers an-



Hanging and planted garden



nually. This would be in addition to the existing capacity of 36 million passengers that Terminal 1 of the Bengaluru airport handles per year. In total both Terminal 1 and 2 would be able to handle more than 60 million passengers annually.

## Retailing in terminal 2

As someone exits the security area and enters the domestic retail corridor, they will pass through a similar corridor containing duty-free stores and other retail establishments on the international side. BIAL undoubtedly wants to portray Terminal 2 as a premium retail location offering a choice of amazing wine and dining options. Terminal 2 will contain 120 retail establishments altogether. Among the existing food and beverage options are Brioche Doree, Johnny Rockets, and Level Up Sports Bar.

It is promised that the likes of James Martin Kitchen, PF Chang's, Farzi Cafe, and Hard Rock Café would soon be included in terminal 2. On the other hand, several quick-service eateries, like Chai Point and Krispy Creme, are operational outside the T2 Arrivals area. This section, which resembles a high-end mall, will house the finest international retail brands. Given that T2's commercial operations have only recently started, there aren't many brands there yet. Among the ten or so noteworthy retail brands now offered at T2, Swarovski, Zimson, and GKB Optical are three.

Terminal 2 is also one of the first terminals in the world that can be experienced on the metaverse. It offers an immersive, 3D virtual experience of the newly launched terminal. In addition to this paid service, BIAL also provides free help to the elderly and those who may need it, such as expecting moms, by way of four buggies located in both the departure and arrival areas.

The new T2 offers meet-and-assist services, BLR-branded porter service, and care. India-based telecommunications service provider Bharti Airtel launched its Airtel 5G Plus services at the new terminal in November 2022, making the Bengaluru airport the country's first to offer 5G connectivity. To provide easy accessibility, a 4.4 km-long additional access road called the Terminal Boulevard was also built. Currently, DigiYatra is not available at T2, though it will be added soon.

The BIAL, which operates the airport, said they want this terminal to be not just a valuable transit hub, but also a memorable destination in itself.



Lodging area inside the terminal

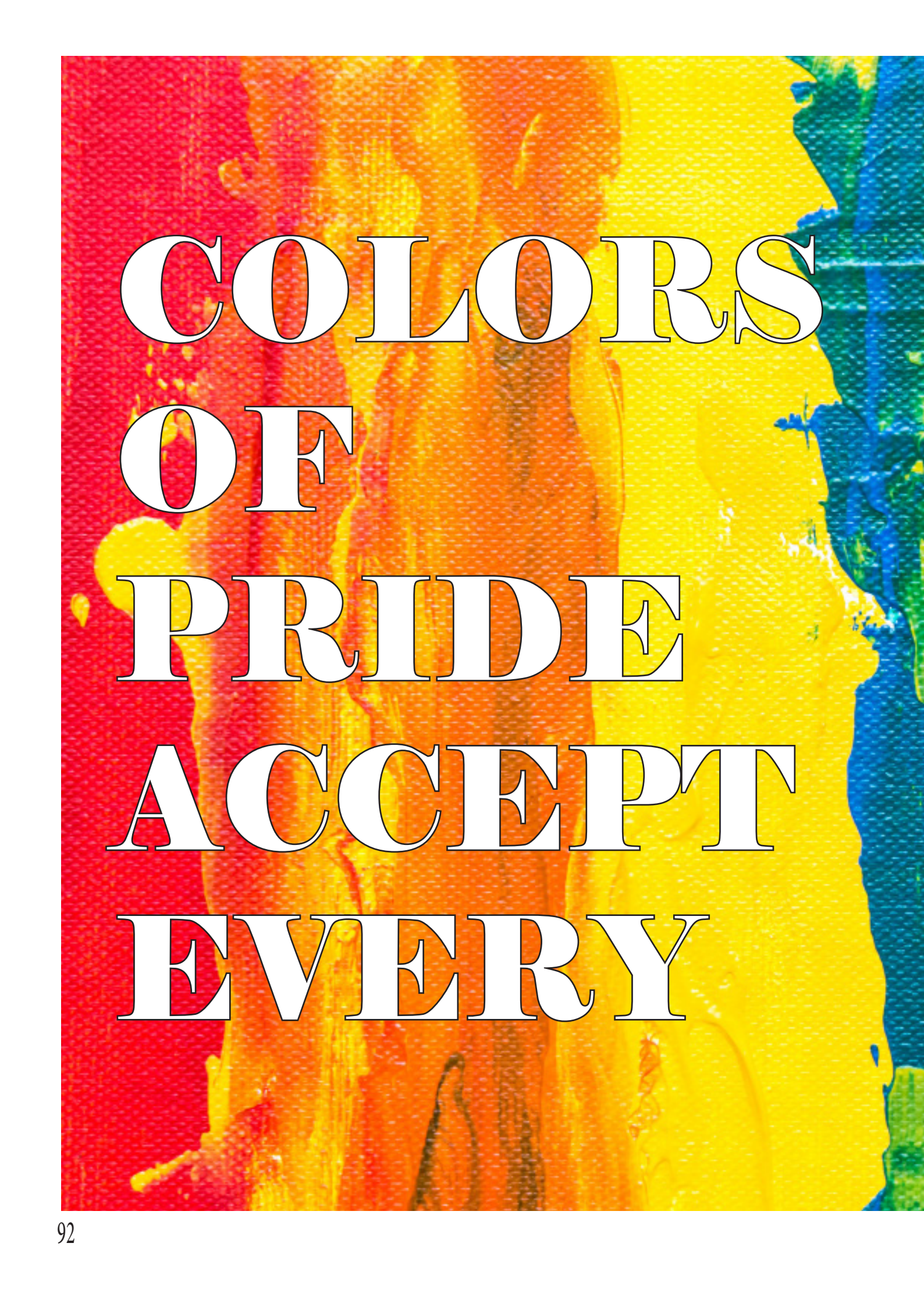


Paintings of the hotspots of Bengaluru



Source: Internet





COLORS  
OF  
PRIDE  
ACCEPT  
EVERY





# PERSON AS THEY ARE

LGBTQ+



A clapperboard is positioned diagonally on a bright yellow background. A pile of white popcorn is scattered on top of the clapperboard. The clapperboard has a black and white striped top bar and contains text such as 'TION', 'OR', 'RA PERSON', 'Roll', 'SYNC', 'ENE', and 'TAKE'.

# **Enchanted Delights: The Entertainment Extravaganza**

# 'Rules for Perfect Murder' by Peter Swanson

-Sakshi Sharma

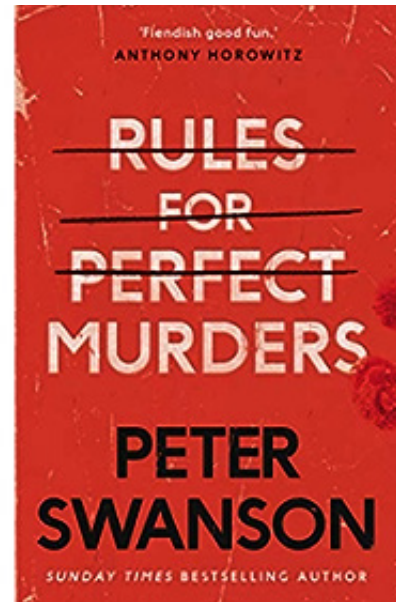
Peter Swanson's "Rules for Perfect Murder" is a gripping murder mystery novel that cleverly combines elements of crime, suspense, and psychological thrillers to create a deeply engrossing reading experience. The book follows the story of Malcolm Kershaw, an expert on murder mystery novels, who suddenly finds himself implicated in a real-life murder investigation.

The author's writing style is truly commendable, capturing readers' attention right from the first page and maintaining a tight grip throughout. Swanson masterfully weaves together the intricacies and nuances of the murder mystery genre, demonstrating a profound understanding of its tropes and styles. His inclusion of "The Maltese Falcon," "Strangers on a Train," and "Double Indemnity" as his protagonist's reference books adds an extra layer of authenticity and appeals to fans of classic crime literature.

Moreover, "Rules for Perfect Murder" cleverly incorporates a meta-narrative, uniting fiction and reality. Swanson intertwines clues from Kershaw's favorite murder mystery novels with the investigation at hand, providing readers with a multifaceted puzzle to solve. The intricate plotting keeps readers guessing until the very end, while the suspenseful pacing ensures the narrative never loses momentum.

A standout aspect of this novel is the depth given to the characters, making them feel real and relatable. Kershaw presents a complex and flawed protagonist whose knowledge of classic crime novels becomes a weapon he must use to clear his own name. The supporting characters are equally intriguing, each with their own secrets and motivations, further heightening the mystery.

Overall, "Rules for Perfect Murder" delivers an enthralling and intelligent murder mystery that will satisfy fans of the genre. Peter Swanson's ability to seamlessly blend fiction and reality, his skillful plot twists,



source : amazon.in

Originally published: 3 March 2020  
Author: Peter Swanson  
Genre: Thriller, Mystery, Suspense

and his well-developed characters make this book a must-read for any lover of crime and mystery novels.

“If you are still alive when you read this, close your eyes. I am under their lids, growing black.”

-By PETER SWANSON

A MOTHER'S FIGHT AGAINST THE NATION

# Mrs. CHATTERJEE VS NORWAY

- Nirmala Lumphui

DIRECTOR : ASHIMA CHIBBER

WRITER SAMEER SATUA ASHIMA CHIBBER RAHUL HANDA

PRODUCER : MONISHA ADVANI MADHU BHOJWANI NIKHIL ADVANI

LANGUAGE : HINDI GENRE : DRAMA STARRING RANI MUKERJI ANIRBAN  
BHATTACHARYA RATING : 7.3 STAR

**IN CINEMA**  
17 MARCH ,2023



sourced : Universal Picture



**M**rs Chatterjee vs Norway, directed by Ashima Chibbe, was released on 17 March 2023. The movie delves into the harrowing journey of an immigrant Indian mother, who embarks on a courageous and legal fight against the Norwegian government to regain custody of her beloved children. The indomitable strength and hope of a mother's love outshines brightly, despite the difficulties of cultural conflicts and legal frameworks.

The movie starring Rani Mukherjee as the main protagonist, Anirban Bhattacharya, Neena Gupta, and Jim Sarbh is based on the true life story. Mrs Chatterjee vs Norway wonderfully depicts the bewildering experience of an Indian woman, Sagarika Chakraborty, immigrating to a foreign land. Rani Mukerji, the extremely talented actress, has gracefully managed to portray the character through the eyes of Mrs Chatterjee. Any immigrant can relate

The drama depicts the insidious nature of discrimination, how the Norwegian Child Welfare Services' decision to separate Mrs Chatterjee from her children under the false allegations that Mrs Chatterjee had forced her children using her hands to feed and was accused of beating up her kids serves a stark reminder of the deeply rooted prejudices that exist in our world.

The movie strongly captures the emotional turmoil faced by Mrs Chatterjee and many other immigrants when their cultural practices clash with the Norms of their adopted homeland. Mrs Chatterjee faced several challenges of linguistic and cultural barriers while proceeding for a legal battle. The courtroom scenes are tense and emotionally charged, underscoring the high stakes involved and the profound impact on the lives of both the Chatterjee Family and the Norwegian officials involved. Beyond its captivating storyline, „Mrs Chatterjee Vs Norway” stands as a thought-provoking film that sheds light into the artistry of film making in the Indian cinema.

The cinema experiences the intricate interplay between



“Am I a good mother ? Am i a bad mother?I don’t know.But I am mother,sir . And I think the only right thing for me to do is to fight for justice in any coner of the world,because this is the only right thing for a mother to do. This is the right thing to do.”

-Mrs.Chatterjee  
(Mrs Chatterjee vsNorway,2023)

and connect to the storyline deeply, as this portrayal serves as a stirring reminder of the profound challenges faced by immigrants, as they strive to navigate the fragile balance between preserving their identity and assimilation in a new society.

culture, parenthood, discrimination, and the unwavering strength of motherhood. The movie is a masterpiece that resonates with viewers, and with Rani Mukerji's outstanding performance, it invites the audiences to reflect on the importance of empathy, cultural sensitivity, and understanding the bridging gap between the two diverse societies.



Nolan's inclination towards utilizing Imax 70mm (about 2.76 in) film for shooting, the picture exhibits an exceptional level of detail that can immerse the viewer.

# OPPENHEIMER: NOW I BECOME DEATH, THE DESTROYER OF WORLDS

The film “Oppenheimer” has been written and directed by Christopher Nolan. It is an adaptation of the book “American Prometheus”. It features Cillian Murphy in the role of J. Robert Oppenheimer, who is widely recognized as the “Father of the Atomic Bomb”. This biopic portrays the life of Oppenheimer leading up to the Manhattan Project.

Christopher Nolan's focus lies on exploring the inner world of J. Robert Oppenheimer, the man who would go on to invent the atomic bomb. It's clear that Nolan is interested in delving deep into Oppenheimer's psyche and understanding the complex emotions and thoughts that drove him to create such a devastating weapon. It's a sensitive and thought-provoking approach, and one that shows a deep empathy for the human experience.

The film tells the story of J Robert Oppenheimer, a brilliant theoretical physicist who is often referred to as the “father of the atomic bomb.” But, to simply label this movie as a biopic would be an understatement. Christopher Nolan's latest work is a masterpiece that delves deep into Oppenheimer's life, spanning multiple periods and exploring a range of themes. From courtroom drama to sexual liaisons, laboratory epiphanies to personality cults in lecture halls, this film has it all. But at its core, Oppenheimer is a haunting tale of a man who becomes a monster. Cillian Murphy's portrayal of Oppenheimer is nothing short of mesmerizing, as he brings to life a scientist who is consumed by his passion for science, only to realize too late the devastating consequences of his creation. This film is a poignant reminder of the dangers of unchecked ambition and the importance of ethical considerations in scientific pursuits. Fortunately, the monster in this novel isn't some creation of Oppenheimer's twisted imagination. No, it's something far more insidious - mankind's own thirst for destruction. You can see it in Oppenheimer's haunted eyes as the story unfolds, a realization that hits him like a ton of bricks. And let me tell you, Murphy's razor-sharp vision has never been put to bet-

ter use than in bringing this chilling tale to life.

Christopher Nolan's Oppenheimer goes beyond the simple occurrence of a chain reaction caused by a neutron colliding with an atom's nucleus. It investigates the repercussions of great power falling into the hands of a select few, as well as its unavoidable chain reaction. Nolan's most recent foray into high-concept physics is not intended to impress Oppenheimer, and as such, he refrains from delving too deeply into the distinctions between fusion and fission, uranium and plutonium, and their respective benefits. Rather, his focus is predominantly directed toward the inner cosmos of the individual who would ultimately be recognized as the progenitor of the atomic bomb.

Nolan's cinematic work draws inspiration from the authoritative biography *American Prometheus: The Triumph and Tragedy of J Robert Oppenheimer*, penned by Kai Bird and Martin J Sherwin. The film aptly encapsulates the essence of its title, depicting a tragic and quintessentially American protagonist who played a pivotal role in shaping the contemporary world, only to fall prey to the machinations of Washington politics. Oppenheimer's movie is somewhat similar to “Radioactive”, a drama directed by Marjane Satrapi, is a biopic about the life of Marie Curie, and the release of polonium and radium upon the world portraying the deadly consequences of scientific discovery.





# Flat feet put Barbie in a Different Shoe

-Alqama Afreen

Source: Internet

Barbie 2023 12A 1h 54m

Adventure:Comedy Fantasy

Director:Greta Gerwig

Writers: Greta Gerwig, Noah Baumbach

Stars: Margot Robbie, Ryan Gosling, Issa Rae

Production Co: NB/GG Pictures, Heyday Films, LuckyChap Entertainment, Mattel

Greta Gerwig the writer of Barbie, has always inspired us with the reputation she has built with films like Lady Bird and Little Women. The Barbie movie is another great work of Greta making us question differently.

Greta and Noah Baumbach masterfully balance a self-aware screenplay that punches hard on the nose while remaining wonderfully enjoyable. The message is specifically brutal using humour and musical moments to draw in the audience.

The Margot Robbie-Ryan Gosling film *Barbie* is a reinvention of Barbie. Barbie (Robbie) is living her perfect Barbie life in Barbieland, beaming at beau Ken (Ryan Gosling) to give his existence meaning, hanging out with the other Barbies until she isn't. One day, she just wakes up with her heels on the ground. Her heels are flat, Her breakfast waffle is burnt and she is drenched wet in the shower, which was never real water. While the other perfect Barbies of the Barbieland are unable to figure out what is wrong with the Stereotypical Barbie, they advise her to consult with the Weird Barbie. Kate McKinnon who plays the weird Barbie advises her to travel to the real world and uncover the reasons that brought these changes in her. Now with flat feet and with Ken alongside her, she embarks upon a new journey to the new world.

It was in 1959 that we saw the first Barbie, in full Barbara Millicent Roberts. The first Barbie doll wore a black-and-white zebra striped swimsuit and signature topknot ponytail and was available as either a blonde or brunette. The doll was sold as a "Teen-age Fashion Model". Today there are

many Barbies, not just blonde or brunette fashion models. In this era, we have doctor Barbie, lawyer Barbie, and Barbies of different colours and physiques. The Barbie movie is of an age where asking questions is more important than the patience for answers, and where choices are always either/or. The Barbie is a movie that makes us ask 'Should we seek women in our dolls or dolls in our women?'

The barbieland radiates pink energy a color associated with girls and feminine energy. But Barbieland cannot be confused with a place of feminism, because here Kens are just Kens and nothing without Barbies. Just as Barbie journeys to the real world with Ken, she is surprised to discover sexism. Meanwhile, Ken is pleased to discover patriarchy, contrapuntal insights delivering more laughter and something resembling enlightenment. The movie has an ending that implies that even a Barbie doll can understand what it is like to live in the real world. The conclusion states she may be a Barbie girl from the Barbie world, but life in flat feet is far from spectacular, and as imagination is her life's creation, it is time to get to work.

## Barbenheimer

*Barbie* and *Oppenheimer* both 2023 films released on the same day on July 21. This led to moviegoers opting to watch both movies on the same day and naming it "Barbenheimer Day".

*Oppenheimer* is an American biographical film written and directed by Christopher Nolan. It is based on American Prometheus, a biography of J. Robert Oppenheimer



Source: Internet



# Symphony of Dawn: An Ode to Bengaluru Mornings

Story and Photographs by- Harshitha Chandrashekhar



Source: Internet







Three hot filter coffee

As the first blush of dawn sways over Bengaluru, an enchanting symphony of life gradually envelops the city. The celestial soundscape, adorned by the mellifluous strains of MS Subbalakshmi's Suprabatham, breathes life into the dormant day. Drowsy households are awakened, their spirits stirred, cradled by the ethereal hymns that hold time in their sacred sway.

The ambrosial aroma of freshly brewed filter coffee soon wafts through the air, an intoxicating blend of tradition and nostalgia. The rich, ruddy nectar fills households with its comforting warmth, the tinkle of brass dabarah and tumbler reverberating with culture and heritage.

In the city's verdant lung spaces, walkers tread soft on dew-kissed paths. Cubbon Park, its heart brimming with green splendor, pulsates with renewed vigor. Silver-haired wisdom intertwines with the ebullience of the youth, both entranced by the harmonious concord of flora and fauna.

Bengaluru's mornings are incomplete without the cherished breakfast rituals. Time-honored eateries like Vidyarthi Bhavan and MTR engage in the culinary ballet of creating gastronomic masterpieces. Soft idlis cocooned in chutney, crispy vadas bathed in sambar, and Kesari Bath that crumbles and melts in the mouth, offering a burst of sensory delight.

The city opens its arms wide, showcasing the charm-

ing paradox of tradition and modernity. The regal splendor of Vidhana Soudha stands sentinel, while the glass-encased magnificence of UB City offers a reflection of Bengaluru's cosmopolitan soul. The iconic Nandi Temple, its divine bells resonating with the ethos of the city, while the humming tech parks echo the pulse of the Silicon Valley of India.

Bengaluru mornings are an exquisite tapestry of experiences, woven with the threads of culture, tradition, and the unstoppable march of progress. They are a tantalizing brew, much like its revered filter coffee - robust yet comforting, entrenched in heritage yet embracing the new, an ode to a city that begins its day with music, greenery, gastronomy, and an all-encompassing warmth.



One filter coffee in the making



# Zen Plates: Finding Tranquility in Each Bite of Japanese Cuisine

Review and Photographs by  
- M Shradha



source: Unsplash



**RESTAURANT: AZUKII BISTRO****LOCATION: ALFRED RICHMOND TOWN, BENGALURU****PRICE: 500**

Omurice or Omu-rice

Omurice, commonly referred to as omuraisu, is a fusion of two Japanese dishes: omelet and fried rice. This dish has become increasingly popular in Japan and other Asian countries. Omuraisu is typically composed of a soft omelet made from beaten eggs, which is then filled with fried rice, vegetables, meat, and occasionally ketchup for flavoring. The omelet is often spread over the fried rice as if it were a blanket.

Omurice is distinguished by its unique combination of flavors. The fried rice, rich in umami, is a harmonious blend of grains, each lightly sweetened and savory. The omelet was cooked to perfection, just firm enough to hold its shape yet yield effortlessly to the fork.

Omurice is unquestionably a gem of comfort cuisine. It is a meal that appeals to both the taste and the heart due to its pleasant marriage of flavors, artistic presentation, and harmonious combination of textures.



Sushi

Credit: Sakshi Sharma

**RESTAURANT: KENZAI-ASIAN KITCHEN AND LOUNGE****LOCATION: GARUDA MALL, MAGRATH ROAD, BENGALURU****PRICE: 500**

Sushi is a well-known Japanese cuisine that combines vinegared rice with a variety of ingredients, including fish, vegetables, and sometimes tropical fruits. The seasoned rice, which is frequently served with other components, is what is actually referred to as "sushi."

Rice in sushi typically has a sticky, slightly chewy texture, which serves as a foundation for the other components of the dish. Its firmness is sufficient to maintain its shape without being overly dense. Sushi is composed of either raw or cooked seafood. Raw seafood, such as tuna or salmon, is typically sliced thin and has a soft, tender texture. On the other hand, cooked seafood can range from slightly tender to slightly firm and the seaweed adds a crunchy texture to the dish when it is freshly cooked.



Sushi with wasabi





Ramen

**RESTAURANT: YOUMEE**

**LOCATION: NEXUS SHANTINIKENT MALL, WHITEFIELD, BENGALURU**

**PRICE: 545**

Ramen is a widely consumed Chinese-style noodle dish that is commonly served in Japanese cuisine. It is composed of wheat noodles that are typically served in a broth that is either meat-based or fish-based. The broth is often flavored with a variety of spices, such as soy sauce and miso, and the noodles are then topped with a variety of toppings, such as pork, seaweed, green onion, and eggs.

The toppings not only enhance the aesthetic appeal of the dish but also provide a combination of textures and flavors that elevate the overall experience. The combination of miso's umami, shoyu's savory notes, and chili-based broth's bold spiciness contributes to the broth's distinctiveness. The broth is frequently cooked for extended periods of time, creating a complex and comforting taste that soothes the soul. Ramen has become a worldwide phenomenon and has developed into a variety of regional variants and styles, each featuring its own broth, garnishes, and presentation.



Daifuku

**RESTAURANT: AZUKII BISTRO**

**LOCATION: ALFRED RICHMOND TOWN, BENGALURU**

**PRICE: 106**

If you're looking for a sweet treat, a daifuku is the way to go! It's a traditional Japanese wagashi (sweet) that's filled with different fillings like red bean paste, white bean paste, or fruit preserves, and comes in all sorts of flavors, colors, and sizes. The name comes from the Japanese word for 'great luck' or 'great fortune'.

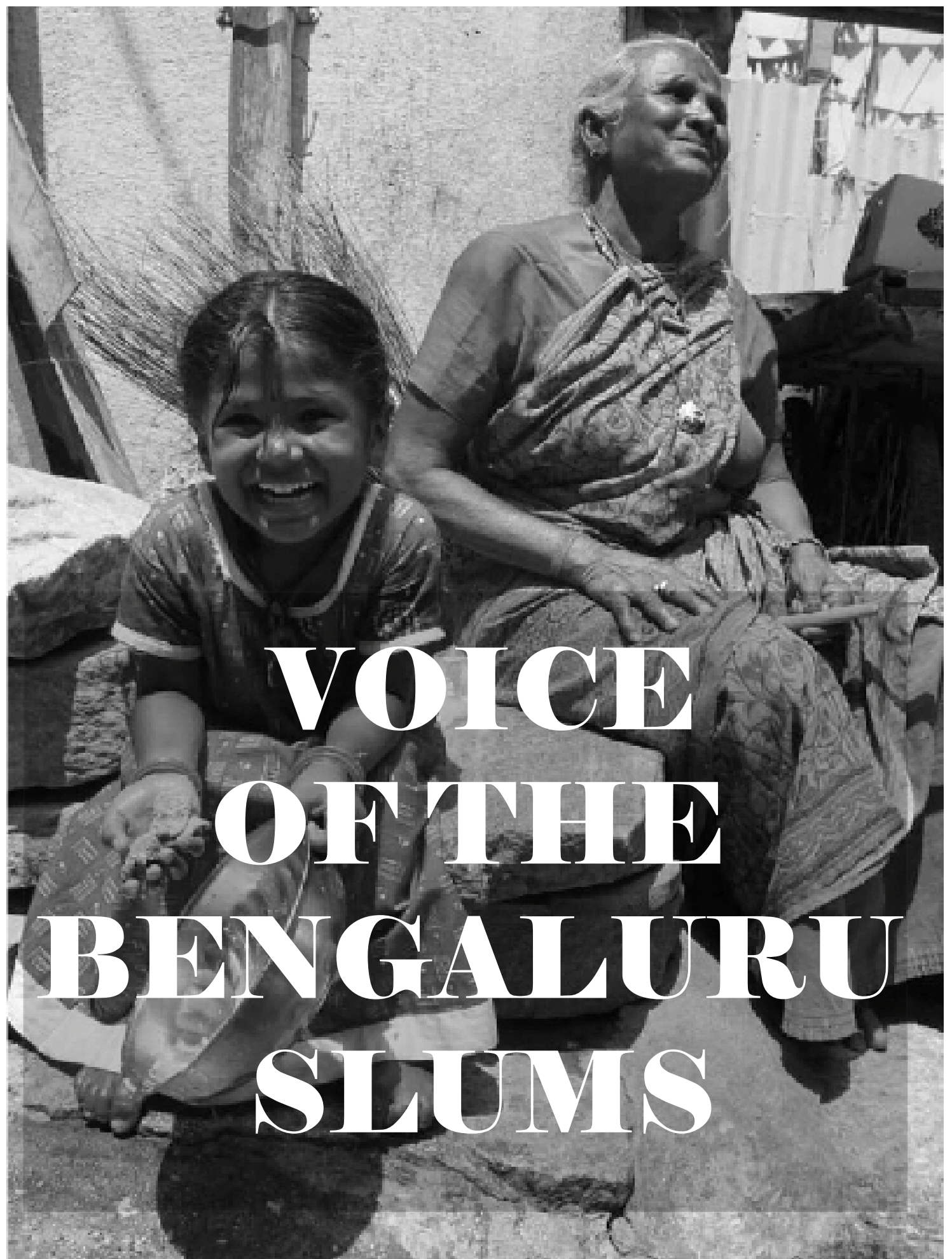
Daifuku is a dessert dish that combines traditional Japanese flavors with a modern twist. Each bite is rich in sweetness and chewiness, making it a delightful experience that is sure to please. Whether you are a fan of traditional Japanese cuisine or simply seeking a unique dessert treat, Daifuku is a delightful experience that will not disappoint.



School of Arts, Humanities  
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# VOICE OF THE BENGALURU SLUMS