

Tripura CM Manik Saha condemns divisive politics, promises action on violence

Agartala, Oct 24: At Wednesday’s inauguration of the Takajala Mandal office, Tripura Chief Minister Manik Saha pledged to take legal action against violence and cautioned against divisive politics.

Manik Saha, the chief minister of Tripura, said at the occasion that certain people are still engaging in communist-style tactics of conspiracy and division, but that it would be useless to try to mislead the Janajati minority. Saha went on to say that the people of Tripura support democracy, peace, and progress, and that the current administration will never accept the use of force within the state.

He declared, “If anyone attacks us, we will respond appropriately through legal means.”

Saha welcomed 690 members of the Bharatiya Janata Party from 200 house-

holds on this particular occasion. The chief minister of Tripura stated that the BJP will keep advancing Pandit Deen Dayal Upadhyay’s principles. Through self-sacrifice, our forebears founded the Bharatiya Janata Party. While attempting to preserve India’s integrity, Dr. Shyama Prasad Mukherjee passed away inexplicably in Jammu & Kashmir. The BJP is still pursuing Pandit Deen Dayal Ji’s principles. His remains were found in Mughalsarai. No circumstance frightens the BJP’s Karyakartas. They may use violence or try to stop us, but these tactics are short-term and will fail in the long run. By fortifying its organization, the BJP was able to seize power from the communists,” Saha stated. Saha added that anyone who poses a threat to the BJP is dreaming. “Everyone has the right to participate in politics, but it should be



done with decency. The Communists’ and Congress’s reign has been witnessed before. During their regimes, we saw murder, rape, arson, and acts of terrorism. The reason the BJP supports Sabka Saath, Sabka Vikas, and Sabka Vishwas is because we need to advance with ev-

eryone. Everybody is entitled to growth. We are operating under Prime Minister Narendra Modi’s direction,” Saha stated. He added that anyone who believes they can impede the progress of the Janajati community is misguided. The BJP Janajati Morcha is trying to promote the growth of the Janajati community. Dr. Saha, the Chief Minister of Tripura, has expressed his commitment to a fair and peaceful environment for development. He emphasized the need to change the terminology of politics and ensure safety for all citizens. He also emphasized the government’s objective to improve the socio-economic conditions of the Janajati people, who were previously used for vote-bank politics. The meeting was attended by Bharatiya Janata Party state president and MP Rajib Bhattacharya, state general secretary Bipin Debbarma, Tribal Welfare Minister Bikas Debbarma, district president Biplab Chakraborty, Takajala Mandal leader Nirmal Debbarma, and other senior party leaders. The government has prioritized the development of the Janajati community after coming to power.

In Brief

Police arrest three in drug bust

Imphal: Manipur police have arrested three individuals in a crackdown on drug trafficking, seizing large quantities of narcotics and psychotropic substances across multiple districts. The most notable operation involved 51-year-old Md Muhammad Iboyai, who was apprehended outside Tengnoupal police station on October 23. He was found with approximately one kilogramme of WY tablets containing Yaba, a two-wheeler, mobile phone, and Aadhaar card. Police also arrested 54-year-old Md Bogimayum Khommei, who was detained near Martyrs Park in Senapati district. On October 21, 26-year-old Sagomsungham Sohail was arrested, leading to the seizure of 91 bottles of Tusserex-TR cough syrup, Rs 12,780 in cash, and a mobile phone. Authorities are investigating further and urging public cooperation in curbing illegal drug activities.

Journalist assault

Morigaon: Two Morigaon-based reporters, Manabendra Dev Nath and Abuddin Rahman, were attacked by a gang of inebriated adolescents in Lathabori on October 21. The scribes were taken into custody by Morigaon police and placed in judicial custody. The incident occurred when the young people objected to the scribes drinking in public and jumped on them. They also took their cell phones and broke them before leaving. The district is concerned about the attack, as it has caused widespread concern. In a related incident, a Himangsu Tamuly of Prag News, Mayong, was attacked and seriously hurt on the night of Navami in Morigaon town.

Justice for Zubeen

Mangaldai: The ruling BJP held a large gathering in Mangaldai town to seek justice for cultural icon Zubeen Garg, involving over 15,000 party workers. Dilip Saikia called for prompt justice and maximum punishment, encouraging the establishment of a fast-track court and an exhaustive chargesheet.

SSB Barmara Starts Tailoring Training for Border Women

Orang, Oct 24: The 64th Battalion of Sashastra Seema Bal (SSB), Barmara, launched a month-long Basic Tailoring and Vocational Training Program at Chovankata Community Hall on Thursday as part of its ongoing Civic Action Programme (North-East Scheme) for the 2025–2026 year. Through the provision of vital tailoring and livelihood skills, the program, which was spearheaded by Commandant Anuj Kumar and launched by Deputy Commandant RB Singh, seeks to empower women and young girls from the border villages of Uttar Kuchi, Belguri, Chovankata, Bigjaon, Nikashi, Modahichuba, Dihira, Digaldonga, and Subanari. The seminar, which is being organized with assistance from the nonprofit MRSD, aims to promote women’s empowerment, local job prospects, and self-reliance in isolated border regions. Certificates acknowledging their accomplishment will be given to those who finish the course.



Eco Park Kohima to open before Hornbill Festival 2025

CM Neiphiu Rio

Kohima, Oct 24: Nagaland Chief Minister Neiphiu Rio announced that the much-awaited Eco Park Kohima is nearing completion and is set to open to the public ahead of the Hornbill Festival 2025, scheduled from December 1 to 10. Rio personally inspected the ongoing construction on Thursday and expressed satisfaction with the progress. Situated between the Capital Cultural Hall and the Indoor Stadium—opposite the Red Cross building—the Eco Park is being developed as a major urban green space and cultural hub under the Nagaland Forest Management Project (NFMP). The project is funded by the Japan International Cooperation Agency (JICA) through an Official Development As-



sistance (ODA) framework. Speaking to reporters at the site, the Chief Minister highlighted that the park would host a range of activities and exhibitions during the festival.

“The park will showcase Naga products, handloom and handicraft, Second World War antiques, and Naga artifacts, all aimed at promoting ‘Made in

Nagaland’,” Rio said. Officials said the Eco Park will feature a Kohima Peace Memorial symbolising Indo-Japanese friendship, a view tower blending Naga and Japanese architectural styles, an open-air amphitheatre, and parking for approximately 50 vehicles. Additionally, stalls representing all 17 Naga tribes will display

handloom, handicraft, and traditional art forms, complemented by cafeterias and restaurants for visitors. Once inaugurated, the Eco Park is expected to become one of Kohima’s premier landmarks, celebrating Nagaland’s rich culture, heritage, and natural beauty while strengthening international friendship through sustainable development.

Meghalaya Police Files Chargesheet in 13 Days

Shillong, Oct 24: In a major breakthrough, Meghalaya Police have chargesheeted the case of the sexual assault and murder of a child under Mawlasnai Outpost within 13 days.

The accused, Iainehskhem Kharsati (22) of Kalapanthi village, Ri-Bhoi, was charged under Nongpho Women PS Case No. 58/2025 dated October 22, 2025.

The case, registered on October 10 after the child’s body was found the previous evening, was investigated by WP/UBSI S. Ryngksai of Umiam PS.

SP Vivekanand Singh, IPS, lauded the team’s swift work, saying it fulfilled the police’s commitment to file the chargesheet within two weeks, ensuring justice without delay.

Assam CM Gives ₹10,000 MMUA Fund to Sribhumi Women

Sribhumi, Oct 24: Another step towards empowering women in the Barak Valley was taken on Friday when Assam Chief Minister Himanta Biswa Sarma gave seed funding of Rs. 10,000 each to women beneficiaries in Sribhumi and Silchar under the Mukhyamantri Mahila Udyamita Abhiyan (MMUA). The initiative’s goal, according to the Chief Minister, is to encourage women to start their own businesses



and become Atmanirbhar, or self-sufficient, through micro and small-scale endeavors. The release of this seed grant is anticipated by the government to boost local business and fortify the Barak Val-

ley’s grassroots economy. In later stages of the program, the beneficiaries will also receive market connection assistance and mentorship to help them grow their businesses in a sustainable manner.

Justice for Zubeen: BJP stages rally in Mangaldai

Mangaldai, Oct 24: To seek justice for cultural icon Zubeen Garg, the ruling BJP held a sizable gathering in Mangaldai town on Thursday after its rally in Nalbari. Beginning at Bhebarghat public field and ending at Mangaldai Vidyapith High School playground, the procession, which lacked a party banner, involved over 15,000 party workers from various parts of the district. To seek justice for cultural icon Zubeen Garg, the ruling BJP held a sizable gathering in Mangaldai town on Thursday after its rally in Nalbari. Beginning at Bhebarghat public field and ending at Mangaldai Vidyapith High School playground, the procession, which lacked a party banner, involved over 15,000 party workers from various parts of the district. “We are forced to take to the streets as the Opposition

and certain elements are spreading false propaganda against the BJP and the government via social media and other platforms,” Dilip Saikia said earlier while speaking to the crowd. In order to guarantee prompt justice and the maximum punishment for the convicted, he encouraged the judiciary to establish a fast-track court and instructed the SIT to present an exhaustive, faultless chargesheet. Pijush Hazarika praised Zubeen Garg as “one of the all-time greatest sons of the soil” during his address. “Justice rests with the judiciary, and we have complete faith in it,” he continued. As demonstrated by Chief Minister Dr. Himanta Biswa Sarma’s direct involvement, which included the establishment of a judicial panel, the government’s responsibility is to support the judiciary.

Quick preparations to beautify ghats in Dhubri before Chhath Puja

Dhubri, Oct 24: In preparation for the four-day Chhath Puja rites starting on October 25, the Dhubri government, municipal council, town committees, and Dhubri District Chhath Puja Committee are working to clean up about 41 riverfronts (ghats) throughout the district.

By worshipping the sun’s setting and rising, respectively, the rites would be carried out at the ghats on the evening of October 27 and in the early hours of October 28.

The Dhubri district has forty-one ghats, eight of which are in each of the towns of Dhubri and Gauripur.

The remaining ghats are spread over Golokganj, Agomoni, Chhoto Guma, Halakura, Sahebganj, Bogribari, Sapatgram, Bilasipara, Chapor, Bahulpur, and so on. Meanwhile, 460 quintals of wheat that were purchased at a controlled rate from the district administration are being sold to devotees at various locations throughout the Dhubri district, including the Devnagri ME School grounds in Dhubri town, for Rs 21 per kilogram.

Sanjit Choudhury, the secretary of the Dhubri District Chhath Puja organization, told The Sentinel that in addition to wheat, the organization also offered other foods at affordable costs.

A team that included senior members of the Chhath puja committee, the ward commissioner of Ward No. 1, the chairman of the Dhubri Municipal Board, Dr. Debamoy Sanyal, the Dhubri District Additional District Commissioner, Pranjal Kumar Das, and others inspected the ghats and assessed the work that needed to be done before the ghat rituals, Choudhury added.

Manipur Police arrest three in drug bust

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Imphal, Oct 24: Manipur police have arrested three individuals in a significant crackdown on drug trafficking, seizing large quantities of narcotics and psychotropic substances across multiple districts. Authorities are investigating further and have urged public cooperation in curbing illegal drug activities. In the most notable operation, 51-year-old Md Muhammad Iboyai from Borayangbi Mayai Leikai in Moirang sub-division, Bishnupur district, was apprehended outside Tengnoupal police station on October 23. Officers recovered approximately one kilogramme of WY tablets—containing the psychotropic substance Yaba—along with a two-wheeler, mobile phone, and Aadhaar card. Earlier, 54-year-old Md Bogimayum



Khommei from Paobitek Maning Leikai, Wangoi sub-division, Imphal West district, was detained near Martyrs Park along National Highway 2 under Mao police station jurisdiction in Senapati district. Police confiscated nine soap cases containing 119 grammes of brown sugar, in addition to a mobile phone, ID documents, and a carrying bag. On October 21, security personnel arrested 26-year-old Sagomsungham Sohail from Khomidok Mayai Leikai, Imphal East district. The raid led to the seizure of 91 bottles of Tusserex-TR cough syrup, a commonly misused psychotropic substance, along with Rs 12,780 in cash and a mobile phone.

Two wild elephants electrocuted

Wild elephants electrocuted on Hojai–West Karbi Anglong border

Kheroni, Oct 24: Two female wild elephants in Assam’s Hojai-West Karbi Anglong district border area were electrocuted to death on Wednesday after coming into contact with a live electrical wire, causing a heart-breaking occurrence that has left the area in mourning.

The tragic incident had place at Karikhana Bill Gaon, a noted elephant corridor along the Kapili River and a sensitive Hojai-West Karbi Anglong border area. The elephants wandered into agricultural areas and human towns. They are part of a herd that often leaves the surrounding woodlands in search of food. They were instantly killed when they came across a “zatka machine,” which is an electric wire fencing equipment that farmers frequently use to protect crops. There are other tragedies like this one. In the Hojai and West Karbi Anglong border regions, where herds migrate year-round in search of food due to food scarcity and decreasing habitats, human-elephant confrontations have increased. Assam has had similar problems, underscoring the pressing need for coexistence policies in elephant corridors.

Officials from the veterinary and forest departments hurried to the area and have started a comprehensive in-



vestigation. The most likely cause, according to preliminary studies, is exposed or badly maintained electricity wires. “To guarantee accountability, we are looking at every facet,” a senior forest official said. The department said that suitable punishment will be meted out to the offenders and that legal action would be initiated under the Wildlife (Protection) Act, 1972. To prevent more casualties, authorities have called for urgent safety improvements.

NATIONAL

5 dead in remote Chhattisgarh village

Chhattisgarh, Oct 24: Five people died and around 20 fell ill after a community meal in a remote forested village in Chhattisgarh's Narayanpur district over a week ago. The incident occurred seven days after the meal, and medical teams were rushed to Dungri, located across the Indravati River. Health teams examined 25 people, treated those with mild symptoms, and referred serious cases to nearby health centres. The administration responded promptly, as Dungri is located across the Indravati River with no mobile



or road connectivity. Officials suggest that the illnesses could be linked to contaminated food or water. The health department conducted an awareness drive, distributed medicines, safe drinking water, and hygiene kits, and the administration continues to monitor the situation.

Justice Surya Kant to Replace CJI BR Gavai

Process begins for replacement

Chandigarh, Oct 24: The Union law ministry has asked Chief Justice of India Bhuvan R Gavai to recommend a successor for his tenure, marking the start of the formal process to appoint the next Chief Justice of India. Gavai will retire on November 23. The law ministry asks the current head of the Indian judiciary to recommend a name for his successor around a month before their tenure ends. The CJI then recommends the name of the senior-most judge of the Supreme Court, "considered fit to hold the office." Justice Surya Kant is expected to succeed Gavai in the highest judiciary post in India. Born in 1962 in Haryana's Hisar, Kant graduated from Hisar's Government Post Graduate College in 1981 and earned his bachelor's degree in law from Rohtak's Maharishi Dayanand University in 1984.

He practiced law in the district court and later moved to Chandigarh to practice in the



Surya Kant

Punjab and Haryana high court. Kant was appointed as the youngest Advocate General of Haryana in 2000 and became the Chief Justice of the Himachal Pradesh high court in 2018. He will retire on February 9, 2027.

"Very saddened": PM Modi declares reparations for victims of the Kurnool bus tragedy

Kurnool, Oct 24: Prime Minister Narendra Modi has expressed condolences over the Kurnool bus tragedy in Andhra Pradesh, where at least 20 people died.

He announced a compensation of ₹2 lakh from the Prime Minister National Relief Fund for the families of the deceased and ₹50,00 for the injured. The Prime Minister is also praying for the speedy recovery of those injured in the fire. The bus, belonging to Kaveri Travels, was travelling from Hyderabad to Bengaluru with around 44 passengers. The bus collided with a motorcycle on the highway near Kur-



nool city, causing a fuel leak that led to the fire. Out of the 42 passengers, 21 have been rescued safely. The remaining 20 bodies of 11 have been identified so far, and efforts are underway to identify the rest. The incident occurred between 3 and 3:10 am when the bus collided with a bike, causing a fuel leak that led to

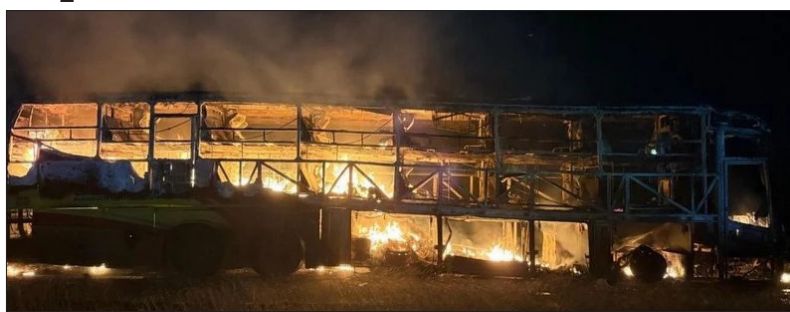
A private travel bus caught fire near Kurnool district, Andhra Pradesh, resulting in the death of at least 20 people.

the fire. The Prime Minister's office expressed his thoughts and prayers for the affected people and their families during this difficult time.

Kurnool bus tragedy: Twenty people are killed when a private bus catches fire

Kurnool, Oct 24: A bus fire near Chinnatekur village in Kallur mandal of Andhra Pradesh's Kurnool district claimed the lives of 20 passengers on Friday morning. The incident occurred when a Kaveri Travels bus, traveling from Hyderabad to Bengaluru with around 44 passengers, rammed into a motorcycle on National Highway 44. Out of the 41 passengers, 21 have been rescued safely, while 11 have been identified so far. The two-wheeler got trapped under the bus and hit the fuel tank, leading to an immediate explosion and rapid spread of flames throughout the vehicle.

The majority of the passengers were fast asleep when the accident occurred. Some passengers woke up to the sudden fire and managed to break windows and jump out, while others were trapped inside as the flames engulfed the entire bus



within minutes. Firefighters from Kurnool deployed four fire engines to bring the blaze under control, the bus was reduced to ashes.

Rescue teams shifted the injured passengers to the Kurnool Government General Hospital for treatment. Preliminary reports suggest that the majority of the passengers were residents of Hyderabad. President Droupadi Murmu

expressed deep sorrow over the tragedy, while Andhra Pradesh chief minister N Chandrababu Naidu directed the chief secretary and senior officials to rush to the accident site and oversee rescue and relief operations. State transport minister Mandipalli Ramprasad Reddy also expressed shock and anguish over the tragedy, substantial financial assistance and immediate relief to the victims' families.

Police say a BJP leader was arrested for threatening a state minister

Kalaburagi, Oct 24: Police have registered a case against Manikant Rathod, a BJP leader and Chittapur Assembly candidate, for allegedly threatening state minister Priyank Kharge, who also serves as Kalaburagi District In-charge Minister.

The complaint was filed by social activist Siddharudh M. Kamble of Kalaburagi. Rathod has been booked under Sections 352 (intentional insult), 351(2) (criminal intimidation), and 351(3) (aggravated intimidation) of the Bharatiya Nyaya Sanhita (BNS).

The complaint stems from Rathod's remarks during a press conference on October 16, where he warned that Rashtriya Swayamsevak Sangh (RSS) volunteers would "barge into Kharge's house" if the minister continued to criticise the organisation. Kamble alleged that Rathod's statements endangered the minister's safety and



could provoke communal tension.

Police confirmed that purported videos of Rathod making derogatory remarks about Kharge circulated widely on social media. Authorities described the repeated threats to Kharge as an attempt to undermine the minister's image, despite his work on welfare programs for marginalized communities and efforts to advance development in the state.

Delhi govt greenlights night shifts for women



New Delhi, Oct 24: The Delhi government has allowed women employees to work night shifts in shops and commercial establishments, amending provisions under the Delhi Shops and Establishments Act, 1954. The decision, made by Chief Minister Rekha Gupta in July, has been officially notified by the Labour Department. Under the new order, all shops and commercial establishments, except liquor outlets, may employ women during night hours, provided they comply with safety, welfare, and labour law conditions. Employees are not required to work more than 9 hours a day or 48 hours a week, and continuous work for more than 5 hours without a break is prohibited. Employers are required to ensure safe transportation, adequate security arrangements, and CCTV coverage for night-shift employees. Employees working overtime will receive double their regular wages, and those working on national holidays will be paid double and provided compensatory leave. Employers are also responsible for provident fund, Employees' State Insurance, bonus, and leave benefits for all workers.

ED summons Tamil actors for cocaine case

Chennai, Oct 24: Tamil actors K Srikant and Krishna Kumar have been summoned for questioning in connection with an alleged cocaine case in Chennai. The Enforcement Directorate (ED) has issued a summons to both actors to appear before investigators by Monday and Tuesday.

Both actors are being asked to join the ongoing investigation into alleged money laundering and drug trafficking networks linked to recent cocaine seizures in Chennai. The Madras High Court granted bail to Srikant and Kumar in a case registered against them under the Narcotic Drugs and Psychotropic Substances (NDPS) Act of

The actors were arrested on charges of allegedly procuring contraband for personal consumption.

1985. The Greater Chennai City Police filed a case under the NDPS Act on June 18 after a Ghana native, John, was arrested for allegedly supplying cocaine to another accused, Pradeep Kumar. Srikant, Kumar, one Jawahar, and Prasant were arrested, but John has been released on bail.

The ED's money laundering probe aims to trace the alleged illicitly acquired proceeds of crime possessed and enjoyed by the accused and others in the case.

Prime Minister's Foreign Policy Protects youth interests through trade deals

New Delhi, Oct 24: Prime Minister Narendra Modi has emphasized the importance of empowering the youth in India, a country that has been working towards building a 'Viksit Bharat' (developed India).

The Bharatiya Janata Party-led National Democratic Alliance (NDA) is committed to this goal, with its domestic and foreign policies, including recent trade deals, designed with their interests at the core. Modi distributed over 51,000 appointment letters to new recruits in various government departments during the 17th Rozgaar Mela in Bihar. He described the youth as one of the country's four castes, along with women, farmers, and the poor. Modi also highlighted the government's foreign

policy, which includes provisions for youth training, upskilling, and employment generation. He also mentioned agreements with countries like Korea, Brazil, and Singapore, which have been signed with the aim of creating avenues for the youth. The free trade agreement between India and Britain and investment partnerships with several European countries have also been established to create new jobs.

Modi also highlighted the importance of serving the nation with honesty and integrity, stating that receiving an appointment letter for a permanent government job during the festive season brings double joy.

In the last few years, 11 lakh jobs have been offered, and the



PM Viksit Bharat Rozgaar Yojana aims to provide jobs to 3.5 crore youth, with provisions in place for skill training. Modi also highlighted the recent GST reforms, which

have seen record sales during the festive season, demonstrating how next-generation reforms have given new momentum to the country's economy.

Madhya Pradesh bans carbide guns for firecrackers

Bhopal, Oct 24: The Madhya Pradesh government has banned the sale, purchase, and manufacturing of calcium carbide guns used as firecrackers after nearly 300 people suffered sight-threatening eye injuries during Diwali festivities. Deputy Chief Minister Rajendra Shukla directed district administrations to seize existing stock and halt the sale and production of calcium carbide guns. Administrations in Bhopal, Vidisha, and Gwalior issued orders to enforce the ban. He promised strict action against sellers, manufacturers, and users of the calcium carbide guns and added that cases will be registered against those who violate the ban. 15 of the 300 people who suffered eye injuries underwent eye surgeries in Bhopal, while another 15 remain under observation. A case was registered in Bhopal against Mohammad Taha for his alleged involvement in the distribution of calcium carbide guns. Sub-divisional magistrates have been asked to inspect retail and wholesale firecracker shops to ensure compliance with the ban.

"Eknath Shinde of Bihar" vs. Tejashwi Yadav: Congress leader criticizes NDA over CM face

Patna, Oct 24: Congress leader Udit Raj has criticized the ruling coalition in Bihar for not declaring a chief ministerial face for the assembly election 2025. He drew a parallel between Bihar chief minister Nitish Kumar and former Maharashtra CM Eknath Shinde, claiming that the Bharatiya Janata Party is trying to sideline the Janata Dal boss.

In the 2024 Maharashtra assembly election, the Mahayuti alliance, comprising the BJP, Shiv Sena, and NCP, secured a decisive victory. Eknath Shinde, who had served as chief minister since June 2022, was initially expected to continue in the role but agreed to serve as deputy chief minister under BJP's Devendra Fadnavis.

The opposition INDIA bloc de-



Bihar Chief Minister Nitish Kumar met with RJD's Tejashwi Yadav in Patna, Bihar.

clared RJD leader Tejashwi Yadav as the chief ministerial candidate of the coalition, which seeks to

wrest power from and entrenched the NDA. The announcement was made by Ashok Gehlot, the Con-

gress's troubleshooter, who had flown down to diffuse tensions with allies, including the RJD.

On cue, at least a couple of candidates, one from the Congress and another from Vikassheel Insaan Party, pulled out of the contest from seats where they were to be pitted against allies. The Congress has identified at least eight seats where it is contesting against candidates of the RJD and the CPI.

Yadav thanked his coalition partners for the trust they have reposed in him and vowed to defeat the "incompetent 20-year-old government, a so-called double engine, of which one engine is corruption and the other is crime." The NDA, hoping that the opposition coalition would remain fractious, was perturbed.

Only 34 Muslim candidates receive tickets in the Bihar elections

Patna, Oct 24: Political parties in Bihar have only given 34 Muslims candidates tickets for the assembly polls, despite Muslims accounting for 17.7% of the state's population. The Rashtriya Janata Dal (RJD) has fielded 18 (12.58%) Muslim candidates out of 143, while the ruling Janata Dal (United) or JD(U) has given tickets to four Muslims (3.96%) out of 101.

The Congress has fielded 10 Muslim candidates out of 61. The Bharatiya Janata Party (BJP) has not given tickets to Muslims, and its ally Lok Janshakti Party (Ram Vilas) has one. Prashant Kishor's Jan Suraj Party promised to field 40 Muslims but gave tickets to 21. Muslims account for over 20% of the population in 87 constituencies, with 75%

A group of Muslim leaders in Patna expressed their dissatisfaction with the inadequate representation in ticket distribution.

concentrated in northern Bihar.

A group of Muslim leaders expressed resentment over the lack of proper representation in the ticket distribution. Congress leader Ali Anwar expressed disappointment and said the parties are afraid of polarization if more Muslims are fielded.

Muslim leaders under the aegis of Adl-O-Insaf Front passed a resolution last year that noted Muslims account for between 12 and 42% of voters in at least 15 of the state's 40 Lok Sabha seats.

The voice of Indian advertising, Piyush Pandey, passes away at age 70

Jaipur, Oct 24: Piyush Pandey, a creative visionary who gave Indian advertising its distinct voice and soul, passed away at the age of 70. Born in Jaipur, Pandey and his brother Praseon voiced radio jingles for everyday products before joining Ogilvy India in 1982. He found his calling at Ogilvy and redefined how India spoke to itself.

At 27, Pandey entered an industry ruled by English and elite aesthetics, breaking the mould with work that spoke the language of the people. Campaigns like Asian Paints' "Har khushi mein rang laaye," Cadbury's "Kuch Khaas Hai," Fevicol's iconic "Egg" film, and Hutch's pug ad became part of

Indian popular culture. His earthy humour and instinct for storytelling helped turn advertisements into mirrors of Indian life.

Under his leadership, Ogilvy India became one of the most awarded agencies in the world. In 2018, he and his brother Praseon Pandey became the first Asians to receive the Lion of St. Mark, the Cannes Lions' lifetime achievement honor. Pandey also made history as the first Asian jury president at the Cannes Film Festival in 2004 and later received the CLIO Lifetime Achievement Award (2012) and the Padma Shri, becoming the first person from Indian advertising to be so honored.

Two suspected terrorists training for "fidayeen" attacks were arrested after an ISIS module was busted

New Delhi, Oct 24: The Delhi Police Special Cell on Friday said it has busted an ISIS module and arrested two suspected terrorists who were allegedly undergoing training for "fidayeen" attacks. The accused, both named Adnan and hailing from Bhopal, were arrested based on specific intelligence inputs following a coordinated operation in Delhi's Sadiq Nagar and Bhopal. Preliminary investigation revealed

that the accused were associated with the ISIS, and were in the process of planning a major terror strike in Delhi. Electronic devices and incriminating materials have been seized from their possession, the officer said. The suspects are being interrogated to ascertain their network and the extent of their plans, police said. "The arrests have averted a possible terror attack in Delhi," the officer added.

Initial reports indicated that a cache of arms and ammunition was recovered during the operation, and one of the arrested suspects has been identified as Adnan. A senior officer said the operation was conducted by a team led by additional commissioner Pramod Kushwaha and ACP Lalit Mohan Negi. The Times of India reported. The busted module is believed to be inspired by ISIS and may have links to Pakistan's ISI,

Adnan and Bhopal-based accused were apprehended following a coordinated operation in Delhi's Sadiq Nagar and Bhopal.

which allegedly operates such networks under the guise of the Islamic State. Reports claimed that the operation was still underway as officials worked to trace the entire network and identify other associates.

24 held in Mizoram for blocking lifeline highway over poor road conditions

Aizawl, Oct 24: Twenty-four people were detained on Thursday for allegedly blocking a vital highway in Mizoram to protest its deteriorating condition, officials said. The protest, organised by the Mizoram Tipper Association (MTA) Kolasib unit and the Joint Action Committee (JAC) of drivers and commercial vehicle owners, was part of a four-day strike on NH-306/06, the state’s main supply route. Kolasib Superintendent of Police David H. Lalthangliana stated that vehi-

cular movement remained largely unaffected due to adequate police deployment. “Twenty-four individuals, including MTA and JAC leaders, were taken into custody for violating prohibitory orders,” he said. No major law-and-order issues were reported during the protest, which began around 7 a.m. Home Minister K. Sapdana had previously warned truckers and commercial vehicle operators of legal consequences for obstructing the highway. He emphasised that block-

ing a national highway is punishable under the National Highway Act and Sections 126 and 285 of the Bharatiya Nyaya Sanhita (BNS). The government clarified that both the Public Works Department (PWD) and the National Highways & Infrastructure Development Corporation Ltd (NHIDCL) are actively working to restore the highway, with repairs expected to be completed by November, according to PWD Minister Vanlalhlane. NH-306, partially designated



as NH-06, had undergone repairs in July and August, but its condition has again worsened, prompting frustration among transporters.

Udalguri sees two demonstrations demanding justice for Zubeen

Orang, Oct 24: Two significant student organizations, the All Assam Students’ Union (AASU) and the Assam Jatiyatabadi Yuba Chatra Parishad (AJYCP), held separate but intensely emotional protest programs in Udalguri on Wednesday, giving the call for justice in the unsolved death of Assam’s beloved singer Zubeen Garg fresh impetus. The Udalguri district AASU organized a “Nyay Samadal” (Justice March) in response to the statewide request from AASU. The march started at the Shaheed Bhavan premises and traveled through the town’s main thoroughfares before ending at the Bishnu Rabha Kristi Sangha campus.

Approximately a thousand people, including students, residents, and civic officials, attended the event, and slogans like “Justice for Zubeen Garg,” “No politics in Zubeen’s name,” and “Go back BJP government” echoed across the streets. During their speeches, prominent AASU leaders Chintu-moni Chakraborty, Dip Jyoti Nath, Bitupan Das, the district president, and General Secretary Madhurya Sharma



urged the government to respect the dignity of Assam’s cultural identity and provide justice to the “voice of the people.” Bidyapati Jahaz, a senior citizen, and a number of other speakers urged intercommunal cooperation in the pursuit of truth. At noon in the town center, AJYCP Udalguri District Committee members staged a spectacular protest by hanging effigies of Siddharth Sharma and Shyamkanu Mahanta in the open, accusing them of being involved in the singer’s death.

The All Assam Students’ Union (AASU) and the Assam Jatiyatabadi Yuba Chatra Parishad (AJYCP) held protests in Udalguri, India, demanding justice for the unsolved death of singer Zubeen Garg

Large crowds and local bystanders took notice of the protest, which was headed by District President Nilay Chaliha, General Secretary Pankaj Saharia, and Central Executive Member Kantha Kumar Das.

Sonitpur DC Inspects Addabarie Model School

Tezpur, Oct 24: Sonitpur District Commissioner Ananda Kumar Das visited Addabarie Tea Estate Model School for an inspection in order to assess the school’s general operations, facilities, and learning environment.

The District Commissioner spent the visit extensively examining the school’s performance, learning results, student attendance, and teaching standards. He stressed how crucial it is to keep up high standards of instruction in tea garden areas so that every child has an equal chance to study.

Alongside the Inspector of Schools and other relevant officials, Das also engaged with educators and staff to assess their needs and obstacles in enhancing classroom instruction and infrastructure. The District Commissioner engaged the students in conversation, urging them to maintain their academic focus, pursue their dreams, and make constructive contributions to society.

Journalist assault

Morigaon, Oct 24: After they attacked two Morigaon-based reporters, Manabendra Dev Nath of Pratidin Time and Abuddin Rahman, the cameraman for DY365, Manab Halder, 19, Rajdeep Bordoloi, 19, and Krishna Bora, 18, of Na-Bheti, Morigaon town, were taken into custody by Morigaon police. The three arrested were placed in judicial custody on Thursday after a case was filed at the Morigaon Sadar police station under sections PS C/N-262/25, 126(2), 117(2), 109/303(2), 324(4)/3(5) BNS. In approximately 9 p.m. on October 21, a gang of inebriated adolescents in Lathabori viciously attacked the scribes as they were making their way home. The two are receiving treatment at a private hospital in Guwahati after suffering severe injuries. There is a lot of worry in the district about the attack.

It has been said that when the young people objected to the scribes drinking in public, they jumped on them. Before leaving the area, the young people also took the two of them’s cell phones and broke them. In a related incident, on the night of Navami in Morigaon town, Mayong, a Himansu Tamuly of Prag News, was attacked and seriously hurt.

Assam exempts tribals, tea tribes, morans and motoks from two-child policy to safeguard communities

Guwahati, Oct 24: In a landmark decision aimed at preserving the unique identity of vulnerable communities, the Assam government announced on Thursday that tribals, tea tribes, Morans, and Motoks will be exempt from the two-child policy for government employment. Chief Minister Himanta Biswa Sarma, addressing a press conference after chairing the state cabinet meeting, said the exemption was crucial to prevent gradual extinction of these communities. “If we stick to the policy, these populations will lose their distinct identities and gradually become extinct in the next 50 years,” Sarma said. He noted that the Moran community alone numbers just around one lakh, highlighting the need for policy flexibility for micro communities. While the two-child norm, implemented in January 2021 under the Assam Public Services Rules, 2019, will continue for other groups, the CM clarified that specific state welfare benefits will also gradually apply the policy—but the indigenous groups will remain exempt to ensure their survival. On other key cabinet decisions, Sarma stated that the Tiwari Com-



mission Report on the 1983 Nellie massacre will be tabled in the upcoming assembly session in November after verification through official interviews and forensic checks. The government also announced plans to amend the Land Ceiling Act to distribute nearly 2.9 lakh bighas (around 96,000 acres) of land among

four lakh tea tribe families, describing it as a major social development initiative.

Additionally, the cabinet approved an increase in the project cost of Assam Petro-Chemicals Ltd’s Methanol and Formalin units from Rs 1,709.18 crore to Rs 2,267.22 crore, including additional state equity.

Violence breaks out in Tripura’s Dhalai during bandh; BDO, Engineer injured, Section 163 imposed

- Tensions in Salema escalated during a 24-hour Tripura bandh demanding Inner Line Permit, illegal Bangladeshi immigration detection, and Tiprasa Accord enforcement.
- Protesters clashed with shopkeepers, looting and setting fires.
- Dhalai District Magistrate imposed Section 163 to maintain peace.

Agartala, Oct 24: Tensions escalated in Salema under Kamalpur Sub-division of Dhalai district on Thursday as violence erupted during a 24-hour Tripura bandh called by the Tripura Civil Society.

Several people, including Block Development Officer Abhijit Majumder and engineer Animesh Saha, sustained injuries in the clashes. The bandh, demanding implementation of the Inner Line Permit, detection and deportation of illegal Bangladeshi immigrants, and enforcement of the Tiprasa Accord, turned chaotic when protesters confronted shopkeepers who had opened their businesses.

A senior police official said that supporters enforcing the shutdown entered Shantir Bazar market, demanding shops close. Traders’ resistance led to confrontations, after which protesters returned in larger numbers, looting shops and setting some on fire amid limited police presence. In response, Dhalai District Magistrate Vivek H. B. im-



posed Section 163 of the BNSS in Kamalpur Sub-division, restricting movement to prevent further harm to people and property and to maintain peace.

A large contingent of Tripura State Rifles, led by DIG Rati Ranjan Debnath, was deployed, and authorities reported that the situation is now under control. Tripura Chief Minister Prof. Dr. Manik Saha condemned the violence, stating, “We strongly condemn the violent attack on BDO Abhijit Majumder, Engineer Animesh Saha, and residents of Shantir Bazar. Such acts of violence are unacceptable.

The administration has been directed to take swift and strict action against those responsible.”

Arunachal CM Pema Khandu strengthens India–Japan ties during Tokyo visit

Itanagar, Oct 24: Arunachal Pradesh Chief Minister Pema Khandu is advancing India–Japan relations during his official visit to Tokyo, focusing on enhancing cooperation in infrastructure, technology, trade, and cultural exchanges. Khandu held a key meeting with Yasutoshi Nishimura, Member of Japan’s House of Representatives and Chairman of the Japan–India Parliamentary Friendship League.

The discussion focused on deepening bilateral ties and exploring new avenues for development cooperation. “We discussed taking forward the India–Japan partnership to further strengthen our cultural ties and explore avenues of development cooperation,” Khandu shared on X after the meeting. In another engagement, Khandu met Toshiaki Nishikawa, Chairman and CEO of ASEAN Group Co. Ltd., who reiterated his commitment to increasing the presence of Indian professionals in Japan. Nishikawa also highlighted

Assam Govt releases SOP for Zubeen Kshetra

Guwahati, Oct 24: To preserve peace and purity at the site, the Assamese government released a Standard Operating Procedure (SOP) on October 23 for “Zubeen Kshetra,” the cremation ground of the late, renowned musician Zubeen Garg in Hatimura, Kamarkuchi in Sonapur.

The site will be open everyday from 6 AM to 10 PM, and no visitors will be permitted after these hours, according to the instruction given by Kamrup Metropolitan District Magistrate Sumit Sattawan, IAS. The order

also forbids the distribution or consumption of alcohol on the property and in the immediate vicinity, as well as the admission of anybody under the influence of alcohol or other intoxicants.

In order to guarantee that the area continues to be a respectable location for fans and admirers to pay their respects to the late music icon, officials said the SOP was finalized following discussions with stakeholders and local people. The rules will go into effect right away.

Third Tawang Marathon in Arunachal attracts more than 6,000 participants



Tawang, Oct 24: More than 6,200 people from all over India and outside participated in the third edition of the Tawang Marathon, which ended on October 24. Tawang saw a boom in athletic enthusiasm. Competitors had to negotiate the region’s rough Himalayan terrain in four different categories for the marathon, which was conducted at an elevation of about 10,000 feet: 42 km, 21 km, 10 km, and 5 km. General Officer Commanding, Gajraj Corps Lieutenant General Gambhir Singh opened the event by emphasizing its function in fostering adventure, physical health, and national unity in the Himalayan frontier. Three international runners from Kenya and 1,200 women and girls participated in the marathon, providing a striking demonstration of tenacity and fortitude. In what the organizers dubbed “Running Above

the Clouds,” competitors went over cloud-kissed valleys and past the Tawang Monastery, Asia’s largest Buddhist monastery. The theme for this year’s event, according to Tawang Deputy Commissioner, was “Strive for Sustainability,” which reflects the marathon’s increasing emphasis on environmental awareness in addition to athletic accomplishment. Strong local participation was also attracted to the event, as students, citizens, and security personnel from the Indian Army, SSB, and ITBP joined to transform the marathon into a larger celebration of Himalayan culture and community.

The Tawang Marathon 3.0, according to its organizers, demonstrated that preparedness, bravery, and teamwork can overcome high-altitude obstacles, reinforcing the spirit of perseverance.

Dima Hasao speeds up infrastructure and tourism development under the BJP-led NCHAC

Dima Hasao, Oct 24: Dima Hasao has seen a significant change under the direction of Debolal Gorlosa, the chief executive member of the BJP-led North Cachar Hills Autonomous Council (NCHAC). From the undulating hills to the tranquil valleys, the district’s scenery is changing due to a flurry of development initiatives that show both promise and progress. In the hill district, a new age of infrastructure development is beginning with the construction of large roads and bridges, modern community centers, and guest rooms for tourists. In addition to enhancing public facilities and inter-village communication, these projects are supporting the district’s expanding tourism potential. Travelers can now access more isolated areas of Dima Hasao thanks to improved connection, and both visitors and locals are enjoying better experiences because to upgraded amenities including cozy guest homes and multipurpose halls. With its stunning natural beauty, rich cultural history, and contemporary infrastructure, Dima Hasao is quickly becoming one of Assam’s most popular travel destinations. The council’s dedication to sustainable development—making sure that every project balances advancement with the preservation of nature and tradition—has been reaffirmed by CEM Debolal Gorlosa. For more articles on how our hill district is progressing—step by step, bridge by bridge, and hall by hall—toward a better, more connected future, keep checking back with News Bearer—Haflong.



ongoing collaborations with Indian states to promote Japanese language learning and skill development. Khandu welcomed the initiatives, emphasizing that workforce cooperation could play a pivotal role in building a stronger India–Japan partnership. During a luncheon with senior Japanese leaders—including Itsunori Onodera, Chair of the Policy Research Council; Yoshiaki Wada, former Member of the House of Representatives; and Rui Matsukawa, Member of the House of Councillors—Khandu discussed strat-

egies to deepen bilateral relations. He described the interaction as “insightful” and aligned with Prime Minister Narendra Modi’s vision for closer cooperation between the two nations. Khandu also visited Sankyo Frontier Co. Ltd., known for its modular and factory-built construction solutions. Praising the technology’s potential for rapid, all-weather construction in challenging terrains, he said such innovations could significantly boost infrastructure development in Arunachal Pradesh and the broader Himalayan region.

BUSINESS

Sebi tightens KYC rules for new MF folios

New Delhi: The first investment in a new mutual fund folio is likely to be permitted only after KYC verification is completed by the KYC Registration Agencies (KRA) and the folio is marked as KYC-compliant. Capital markets regulator the Securities and Exchange Board of India (Sebi), in a consultation paper released on Thursday, has proposed a standardised procedure for opening mutual fund folios and executing the first investment in a bid to eliminate discrepancies in KYC verification that have led to operational bottlenecks for both investors and Asset Management Companies (AMCs). At present, new folios are opened after AMCs conduct internal KYC checks and simultaneously forward documents to KYC Registration Agencies (KRAs) for verification. However, Sebi noted that instances of KYC non-compliance arise when KRAs identify deficiencies, resulting in folios being temporarily marked as non-compliant. This has led to multiple issues: investors are unable to transact or redeem investments until compliance is completed and AMCs face difficulties in communicating with investors or crediting redemption proceeds and dividends due to incorrect or incomplete details. Under the proposed standardised process, Sebi has said folios will be created only after AMCs receive account opening documents and perform verifications according to the regulator's KYC norms. KYC verification must be completed by the KRA before any first investment can be executed.

Why JPL shares may command premium valuations over peers
Jio Platforms IPO

Mumbai: ICICI Securities expects Jio Platforms Ltd (JPL) to debut at premium valuations over listed peers, continuing the trend observed during its earlier equity dilution in FY21. At that time, JPL raised capital at a valuation of \$65-70 billion, already commanding a premium to Bharti India, at 14-14.7 times FY22 one-year forward EV/Ebitda, compared with Bharti's average of 9.6 times during the same period. The brokerage has upgraded the telecom sector outlook, citing an improved tariff structure and renewed push for 5G adoption; and JPL's likely listing in H1CY26. JPL's IPO and relatively higher valuations should benefit the entire sector, it said. "JPL's potential listing: We believe, this may attract premium valuation given its India-focused business, rising contribution of digital services (under-appreciated for telcos), and the new opportunities arising from its technology stacks," ICICI Securities said.

JPL's higher valuation multiples are underpinned by its dominant position in India's telecom and digital ecosystem, strong growth prospects across mobility and broadband, a clean balance sheet with minimal legacy issues or contingent liabilities, and leverage from the broader Reliance Group's content and digital platforms, ICICI Securities said. The brokerage said Jio continued to dominate mobility with an adjusted gross revenue (AGR) market share of 42.8 per cent in Q1FY26. In fixed broadband, JPL held a 37.3 per cent subscriber market share in August 2025, while its fixed wireless access (FWA) offerings, including ultra-broadband (UBR), commanded an 80.6 per cent share, highlighting its leadership in both mobile and fixed connectivity. JPL also operates India's largest 4G and 5G networks, with extensive fronthaul capacity and the highest number of fibre-connected towers for backhaul. Its terrestrial fibre network spans over 1.1 million route kilometres, and the company's sub-GHz spectrum in the 700MHz and 800MHz bands ensures deep indoor and rural coverage. Leveraging these capabilities, JPL is well-positioned to tap



into the enterprise market, particularly MSME and SOHO customers, through fibre-grade connectivity enabled by 5G and UBR-based FWA offerings. The company's plans to offer bundled and affordable enterprise service packs could accelerate penetration, potentially disrupting the enterprise segment in a manner similar to its shake-up in mobility and home broadband. On the digital enterprise side, ICICI Securities expects strong growth in cloud, IoT, private 5G, automation, CPaaS, and cybersecurity services. Reliance Industries' newly formed subsidiary, Reliance Intelligence, focused on AI initiatives, could further enhance JPL's role in driving the group's digital transformation. In addition, JPL's proprietary 5G and UBR-FWA technology stack offers opportunities for near-term commercialisation, potentially expanding the company's addressable market significantly. Overall, ICICI Securities believes JPL's market leadership, extensive digital ecosystem, and technological edge justify a likely valuation premium relative to peers when the IPO hits the market.

Samsung launches Galaxy Watch8 with industry-first antioxidant index, target health-conscious consumers

Kolkata: Samsung Electronics has taken wearable technology a step further with the launch of the Galaxy Watch8 featuring the Antioxidant Index—a first-of-its-kind nutrition tracking tool. The feature measures carotenoid levels in just five seconds via a miniaturized lab-grade sensor, providing users with real-time insights into fruit and vegetable intake and overall antioxidant status.

The innovation comes after seven years of intensive research and development, including multiple prototypes and extensive clinical trials at Samsung Medical Center. By combining LED-based reflectance

spectroscopy with advanced algorithms, the sensor delivers accurate readings across diverse skin types. The Index integrates lifestyle factors such as sleep, stress, and physical activity, offering a holistic health metric for users aiming for healthier aging. In Kolkata, retailers report that urban consumers are increasingly seeking tools that offer actionable insights into diet and wellness. The Galaxy Watch8's Antioxidant Index is expected to attract health-conscious buyers, particularly among professionals and fitness enthusiasts, potentially boosting sales in the city's competitive wearable segment.



Bristol Myers Squibb launches Kopozgo® in India, taps untapped cardiovascular market

New Delhi: Bristol Myers Squibb (BMS) has introduced Kopozgo® (Mavacamten) in India, the country's first oral, selective cardiac myosin inhibitor for adults with symptomatic obstructive hypertrophic cardiomyopathy (oHCM). The first-in-class therapy directly targets the underlying pathophysiology of oHCM, addressing a major gap in the Indian cardiovascular market where 80-90% of the estimated 2.8 million patients remain undiagnosed.

Symptomatic oHCM is a chronic, often inherited heart condition causing fatigue, dizziness, shortness of breath, and severe complications such as arrhythmias, heart failure, or sudden cardiac death. Existing therapies—including beta blockers, calci-



um channel blockers, and disopyramide—only manage symptoms, while invasive surgeries like septal reduction therapy require high expertise and are not universally accessible. Kopozgo, approved by the CDSCO in March 2025, demonstrated safety and efficacy in Phase III trials EXPLORER-HCM and VALOR-HCM, providing patients and clinicians a novel

treatment option. Sanjay Sharma, GM & MD of BMS India, said, "Kopozgo offers hope to patients and families, reinforcing BMS's commitment to bringing best-in-class global therapies to India." The launch marks BMS's expansion from oncology and hematology into cardiology, reflecting a strategic growth in India's healthcare market.

Cognizant signs up as title sponsor for 2026 New Delhi Marathon, strengthen sports branding portfolio

Kolkata: Cognizant (NASDAQ: CTSH) has been named the title sponsor for the 11th edition of the New Delhi Marathon, scheduled for February 22, 2026. Recognized as India's premier AIMS-certified national marathon and one of Asia's top long-distance running events, the partnership underscores Cognizant's growing focus on sports sponsorships as a platform for brand engagement and community impact. The marathon attracts over 30,000 participants, including elite athletes, corporate teams, defence personnel, and recreational runners. The 2026 edition will feature Marathon, Half Marathon, 10K, and 5K categories, encouraging widespread participation. The race route traverses Delhi's iconic landmarks, including India Gate, Rajpath, and Rashtrapati Bhavan, offering runners a world-class experience while promoting fitness and social responsibility. Leading partners ASICS and Volini will support the event with sports goods and recovery solutions, respectively.

Rajesh Varrier, President-Global Operations and CMD, Cog-



nizant India, said, "Marathons transcend boundaries and celebrate the indomitable human spirit. We are excited to support this iconic event that resonates with our employees, clients, and communities." In Kolkata, the announcement has been met with enthusiasm by local running clubs and corporate wellness programs. With the city's growing participation in national sporting events, analysts expect an increased contingent of Kolkata runners at the marathon, highlighting the city's expanding role in India's fitness and sports ecosystem.

Rozgar Mela 2.0 in Siliguri set to unlock 8,500+ jobs across leading industries

Darjeeling: The Darjeeling Welfare Society (DWS) is all set to host Rozgar Mela 2.0 on 15th and 16th November 2025 at Salesian College, Siliguri, offering over 8,500 employment opportunities across sectors including banking, IT, retail, healthcare, and hospitality.

The two-day job fair aims to connect skilled candidates with more than 50 reputed companies, including Hero MotoCorp, Mahindra & Mahindra, Tata Group, ITC, Wipro, HDFC Bank, Reliance Retail, and Apollo Hospitals.

Open free of cost to all eligible candidates, Rozgar Mela 2.0 ensures equal access to career opportunities, with online registration available via the DWS website www.darjeelingwelfaresociety.com

Commenting on the initiative, MP Shri Harsh Vardhan Shringla said, "Rozgar Mela 2.0 embodies the vision of Viksit Bharat as envisioned by Hon'ble Prime Minister Shri Narendra Modi. It aims to empower India's youth through gainful employment and strengthen the nation's

human capital." With rising job demand across industries, recruitment events like Rozgar Mela 2.0 are being closely watched by corporate HR divisions in Kolkata. Many companies are scouting talent from North Bengal for regional operations, underlining Siliguri's growing importance as a talent hub. The mega job fair is expected to attract thousands of aspirants from North Bengal and neighboring hill regions, marking a significant step toward youth employment and regional economic growth.

Aadhar Housing Finance drives rural women's economic empowerment in Assam

Guwahati: Aadhar Housing Finance Ltd. (AHFL) has launched a skill development initiative aimed at boosting livelihood opportunities and financial independence for underprivileged women in Assam. The program will benefit 300 women across seven villages in Dakhin Bholagaon and Ranigaon Gram Panchayats of Chayani Rani Block, Rani Development District, focusing on handloom weaving, turmeric and black pepper processing, entrepreneurship, and financial literacy.

Implemented in collaboration with Assam and Meghalaya-based NGO Grameen Sahara, the initiative connects women with banks, microfinance institutions, and market access, enabling sustainable



rural entrepreneurship. Rishi Anand, MD & CEO of AHFL, said, "This initiative strengthens traditional skills, promotes financial awareness, and links women to market opportunities, empowering them to earn a livelihood and achieve self-reliance."

In Guwahati, the program is expected to create significant business linkages.

By channeling handloom products and locally grown spices from rural Assam to urban buyers and retailers in Guwahati, the initiative can boost demand, integrate rural producers into the city's consumer market, and contribute to the growth of micro-enterprises while supporting inclusive economic development.

Sarat Chandra Das, Secretary of Grameen Sahara, added that combining traditional skills with modern financial knowledge will help women transition from subsistence livelihoods to sustainable businesses. AHFL plans to expand its CSR footprint across India, focusing on skill development, education, and social inclusion.

World Bank approves \$280 million program

New Delhi: The World Bank has approved a new USD 280 million programme for Kerala, aimed at improving the life expectancy and quality of life for 11 million elderly and vulnerable people in the southern Indian state through wider access to health coverage and resilient health systems. It will also strengthen Kerala's digital health systems through expanded eHealth services, integrated data platforms, and enhanced cybersecurity. The USD 280 million loan from the International Bank of Reconstruction and Development (IBRD) has a final maturity of 25 years with a grace period of five years. sdiabetes in the state through individual electronic tracking mechanisms.

L&T wins large orders for Minerals Metals business

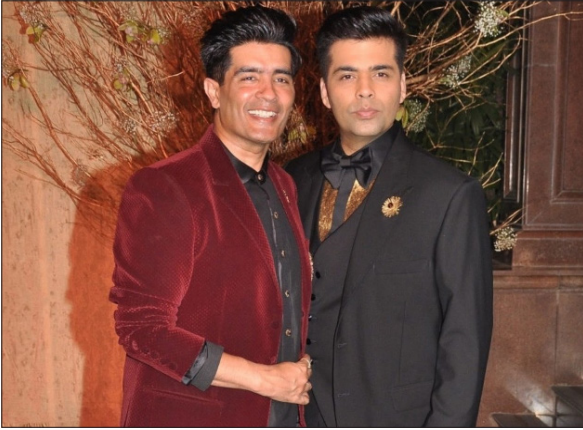


New Delhi: Larsen & Toubro's (L&T) Minerals & Metals (M&M) business has won several large contracts across India, according to a press release. The new orders include a major contract from Hindalco Industries for setting up a 180 KTPA aluminium smelter and a Gas Treatment Centre (GTC) at its upcoming greenfield project in Odisha. The scope of work for the aluminium smelter covers civil and structural construction, supply, and erection. The GTC project includes engineering, procurement, construction, and installation of the plant. L&T has been working with Hindalco for more than three decades, contributing to the company's growth in alumina, aluminium, and copper production. This long partnership continues with the latest project, aimed at supporting Hindalco's expansion plans in eastern India.

In another major order, the M&M business has secured a contract from Tata Steel for the development of a 1 MTPA Coke Oven Battery 6 A/B at its Jamshedpur plant. The project involves engineering, manufacturing, supply, construction, and complete installation of the facility. Additionally, the Product Business Unit of the M&M division has received several orders from different clients for mining and material

handling equipment. These include Stack-er Reclaimers, Wagon Tipplers, Crushers, and Surface Miners, all critical components used in large-scale industrial operations. T Kumaresan, Senior Vice President and Head of Minerals & Metals at L&T, said, "These order wins across the aluminium and steel sectors are a testament to L&T's engineering excellence, execution capability, and enduring customer relationships. These further strengthen our role in shaping the nation's industrial infrastructure while deepening the relationship with the steel sector through world-class execution and technological excellence. L&T's Minerals & Metals business provides engineering, procurement, and construction (EPC) services across various industries, including mining, minerals processing, and material handling. Its Product Business Unit offers complete solutions to industries such as cement, steel, fertilisers, and ports, contributing to India's manufacturing and industrial base. Larsen & Toubro, a USD 30 billion Indian multinational, operates across engineering, manufacturing, and services. For over eight decades, it has maintained leadership in its core businesses through a strong customer focus and emphasis on quality..

Malhotra: Johar never credited my day-and-night Dharma film work



Mumbai: Karan Johar’s latest show, Pitch To Get Rich, is out now on JioHotstar. The show features fashion-related businesses pitching their ideas to a renowned panel of “permanent angels” in order to fund their companies. The panel includes actor Malaika Arora, designer Manish Malhotra, filmmaker-producer Karan Johar, and entrepreneurs Darpan Sanghvi and Dhruv Sharma. In one of the episodes, Karan Johar and Manish Malhotra’s banter caught everyone’s attention. Karan Johar told a company that hard work wouldn’t get them brownie points from him, as it’s a basic requirement. He said, “Everyone works hard. In

this country, we overdo it. So no points for sincerity and hard work from me — that’s basic.” This caught Manish’s attention, who then took a light-hearted jab at the director and his long-time collaborator. Manish Malhotra and Karan Johar have been close friends for over three decades now. Manish met Karan for the first time while working on the 1993 movie Gumrah, which was produced by KJo’s father, Yash Johar. Manish regularly collaborates with Karan on his films, and their bond has turned more familial over the years. Previously, Manish told We Are Yuva, “I’ll tell you how I met him. Sridevi called me for Gum-

rah, which was produced by Yash Johar ji, and on set was where I met Karan. And then, whenever I used to call Yash ji with questions, Karan would pick up the phone. I would just say, ‘Can I speak with Yash ji?’” He recalled, “One day, he just told me, ‘You never say hi’. And I said, ‘Oh, I’m so sorry. Hi Karan, how are you? Can I speak to Yash ji?’ So it became like that. And then I met him a couple of times on set, and one night we decided to go out for dinner, and we chatted at that time. That’s how we became friends.” Manish mentioned that even though he is friends with KJo, it wasn’t easy to work with him. Asked the reason behind the same, the designer explained, “That’s a difficult thing. For friends to work together for that many years, it’s very rare. Because Karan is Karan Johar, and not a lot of people would be comfortable telling him if something doesn’t work.” However, Manish Malhotra also described Karan Johar as a ‘very warm’ person and called their friendship ‘honest’.

Kim reveals post-divorce aneurysm scare

Agency: The Kardashians never shy away from opening up about their personal life. After documenting messy break-ups, cheating scandals, babies, and personal achievements, the reality show has now revealed Kim Kardashian’s health struggle. During a preview of The Kardashians Season 7, which premiered this Thursday on Hulu, Kim revealed her brain aneurysm diagnosis. The clip showed the 45-year-old SKIMS founder going through an MRI scan. The monitors showed detailed images of her brain, then the scene shifted to Kim, revealing that the doctors discovered a ‘little’ aneurysm likely caused by “stress”. Moments later, Kim was seen speaking on the phone and asking, “Why the f*ck is this happening?” The preview further showed Kim’s family members, including her sister Kourtney Kardashian and mother Kris Jenner, being worried about her well-being.

Ayushmann & Rashmika Mandanna’s ‘Thamma’ Earns 12.50 Crores



Mumbai: Ayushmann Khurrana, Nawazuddin Siddiqui and Rashmika Mandanna’s horror-comedy Thamma continues to draw audiences to theatres. Despite facing stiff competition from Harshvardhan Rane and Sonam Bajwa’s Ek Deewane Ki Deewaniyat, the film is enjoying a dream run at the box office. On its third day, Thamma performed strongly, adding Rs 12.50 crore to its collection.

According to industry tracker Sacnilk, Thamma earned Rs 24 crore net across India on its opening day, followed by an impressive Rs 18.6 crore on its second day. The film maintained momentum on its third day, bringing the total collection of the film to Rs 55.10 crore in three days. The horror comedy had an overall 19.38 per cent Hindi Occupancy on Thursday,

October 23, 2025. While the morning shows saw 7.52 per cent footfall, the afternoon shows peaked at 19.35 per cent. The evening shows and the night shows had the highest occupancy rate, recording 25.52 per cent and 25.14 per cent footfall, respectively. Made under the direction of Aditya Sarpotdar, Thamma features Ayushmann Khurrana as Alok, and Rashmika Mandanna plays the role of Tadaka. Nawazuddin Sid-

diqui steps in as the opposing force and plays the king of darkness, Yakshasan, who threatens their love story. Adding to the excitement, the ever-beautiful Malaika Arora made a striking appearance in a special dance number, Poison Baby. Produced by Maddock Films, the horror comedy also featured Paresh Rawal, Malaika Arora, Geeta Aggarwal and Faisal Malik to bring lighter moments to the dark narrative. Set in a

fictional world, the film offers a “bloody” love story with a blend of suspense, thrill and romance. The horror comedy locked horns with Milap Zaveri’s Ek Deewane Ki Deewaniyat. Starring Harshvardhan Rane and Sonam Bajwa in lead roles, the romantic drama is giving tough competition to Thamma. Released in theatres on the same date, the film also had a solid opening at the box office. Ek Deewane Ki Deewaniyat earned Rs 9 crore on day 1, followed by an impressive Rs 7.75 crore on its second day and Rs 6 crore on day 3. The total collection of the film stands at Rs 22.75 crore in three days. While Thamma leads in numbers, Ek Deewane Ki Deewaniyat has also managed to draw massive crowds at the theatres with strong word of mouth and emotional storytelling.

Stepping Out: Karan Johar’s First Appearance Amidst Cheating Row



Mumbai: Karan Johar has made his first appearance since he was massively trolled on social media for his views on physical infidelity in a relationship. The filmmaker recently appeared on Kajol and Twinkle Khanna’s show and justified cheating as “thand lag jaati hai”. Even Twinkle Khanna and Kajol agreed with Karan, and all three stars were then trolled on social media.

Amid this chatter, Karan Johar was recently seen at an airport in Mumbai. Karan Johar opted for a stylised comfort look in khaki cargo-style pants and a matching jacket. He completed his look with a tan bag, sunglasses and sneakers. The filmmaker posed for the paps before heading inside the airport. Have a look here: For the unversed, Karan Johar recently appeared on Twinkle and Kajol’s show, Two Much, with Janhvi Kapoor. In a segment where they had to pick between two alternatives, the question was: “Emotional cheating is worse than physical cheating.” While Twinkle,

Kajol and Karan believed that physical cheating is not a dealbreaker in relationships, Janhvi Kapoor condemned both forms. Karan Johar opined, “I believe physical infidelity is not a deal breaker.” Twinkle chimed in, “I mean raat gayi, baat gayi.” Janhvi held her ground and said, “Nahi, nahi. Baat nahi jaati hai.” Twinkle reiterated, “You are young.” When Karan Johar mentioned that physical infidelity is not a deal breaker, Janhvi said, “No, the deal is broken.” Karan then explained his reasoning and said, “Thand lag jaati hai kabhi kabhi.” Janhvi said, “Nahi, nahi lagni chahiye naa! Blanket lagado.” Twinkle Khanna said, “We are 50! She’s in her 20s. She will get into

this circle soon.” This clip has gone viral on social media platforms. Many social media users backed Janhvi and massively trolled Karan, Twinkle and Kajol for their comments. Many even accused the senior stars of normalising cheating. Meanwhile, on the work front, Karan Johar is currently seen in Pitch To Get Rich, which is out now on JioHotstar. The show features fashion-related businesses pitching their ideas to a renowned panel of “permanent angels” in order to fund their companies. The panel includes actor Malaika Arora, designer Manish Malhotra, filmmaker-producer Karan Johar, and entrepreneurs Darpan Sanghvi and Dhruv Sharma.

Hina: Only Ekta Kapoor can do it

Mumbai: Ekta Kapoor, who reshaped storytelling on Indian television, leaves no stone unturned to make her shows immortal. While the return of her iconic serial Kyunki Saas Bhi Kabhi Bahu Thi with a brand-new season has already created waves of nostalgia and excitement, the show is now set to witness an incredible cameo appearance by Microsoft co-founder and philanthropist Bill Gates.

The show’s latest promo features Tulsi, played by Smriti Irani, having a conversation with Bill Gates over a video call. This unexpected twist has left everyone surprised. The promo has already generated significant buzz, and actor Hina Khan couldn’t hold back her praise for Ekta Kapoor. Hina Khan Express Joy Over Bill Gates Appearance in Kyunki Saas Bhi Kabhi Bah Thi 2. On Thursday, Hina took to Instagram Stories and reposted the viral promo of Kyunki, featuring Smriti Irani and Bill Gates. She wrote, “Thissssss is the power of Indian television and the OG queen of television, Ekta Kapoor.

Ek Deewane Ki Deewaniyat Box Office Day 3

Success Continues: Harshvardhan Rane-Sonam Bajwa Film Crosses ₹6 Crore

Mumbai: Milap Zaveri’s film Ek Deewane Ki Deewaniyat opened in theatres with a bang. Following a strong Diwali debut, the film continues to perform well as it enters its first weekend. Despite facing stiff competition from Ayushmann Khurrana and Rashmika Mandanna’s much-anticipated Thamma, it has attracted large audiences and made a notable impact at the box office.

According to Sacnilk, Ek Deewane Ki Deewaniyat, starring Harshvardhan Rane and Sonam Bajwa, earned Rs 6 crore on its third day, Thursday, taking its total collection to Rs 22.75 crore. This is an impres-



sive performance for a film without major star power, especially considering it is competing with Thamma for nationwide screens. The romantic drama recorded an overall Hindi occupancy of 25.14% on Thursday. Morning shows saw a modest footfall of 9.99%, while afternoon shows peaked at

27.71%. The evening and night shows registered the highest occupancy, with 30.89% and 31.98% footfall, respectively. The story follows Vikramaditya, a passionate artist who falls deeply in love with Adaa, a free-spirited woman who views love as liberation rather than pos-

session. What begins as a fiery romance gradually turns obsessive as Vikramaditya’s infatuation deepens and his anxieties take hold. Tragedy and deceit follow, transforming their love story into a poignant exploration of desire, ego and the thin line between loyalty and obsession. Set against a backdrop of music, memories and heartbreak, the film examines how the intensity of love can both create and destroy. Ek Deewane Ki Deewaniyat also features Shaad Randhawa, Sachin Khedekar and Ananth Narayan Mahadevan. The film was initially titled Deewaniyat before being renamed in May of this year.

Exclusive: Irani’s Reaction to Seeing ‘Young Mom’ Sakshi Tanwar After Years

Mumbai: Kyunki Saas Bhi Kabhi Bahu Thi and Kahaani Ghar Ghar Kii changed the face of Indian television. While Tulsi and Parvati became the epitome of the perfect Indian woman, Smriti Irani and Sakshi Tanwar became household names. Naturally, when the reboot of Kyunki Saas Bhi Kabhi Bahu Thi featured a crossover episode with the two of them, fans were left ecstatic and nostalgic. Soon after the episode was aired, Irani took to social media to share a selfie of her and Tanwar.

The post, where she reflected on their bond and the impact that they created, met with reactions from Bhumi Pednekar, Nakuul Mehta and Karishma Tanna, among others. Now, speaking exclusively to News18 Showsha, Irani heaps praises on Tanwar and shares how delighted she was on meeting her after so many years. “As a professional and as a person, she’s not only extremely talented but also good-natured and good-hearted. It’s an absolute joy not only to meet her after so many years but also work with her,” she tells us. Expressing her emotions on seeing Tanwar, who is now a mother, she adds, “The wonderment of seeing her as a young mother with her child



brought back many so many memories. She’s extremely warm as a human being and very stoic. As a professional, to share screen space with somebody who’s so graceful and elegant is a joy unto itself.” For the unversed, Tanwar embraced motherhood in 2018 by adopting a baby girl.

The first episode of Kyunki Saas Bhi Kabhi Bahu Thi 2 received a high TRP rating, making it the biggest Hindi GEC fiction launch in the last five years, and it continues to remain a consistent performer in the top five. Quiz Irani if another season is on the cards and she says, “People would like a reboot to the reboot? God help us (laughs)! I think it’s wonderful that something which was created 25 years ago is still resonating with the generation today.” The actor-politician further adds, “I’m elated with the response we’re getting on television. But what I’m

completely taken aback with is the kind of response we’re receiving on the OTT platform. I thought we’re an old family lot. We tell the story in a very traditional method. We talk about old rituals and old ways of living. So, for it to find resonance and relevance with families and the young audience today, is very heartening for me.” With Kyunki Saas Bhi Kabhi Bahu Thi 2, Irani returned to television after 25 long years. So, does this comeback mean that she’s getting more offers and is open to doing them? “The entire industry knows that I’m currently focused on this show. Given the fact that I oscillate between my political commitments, my commitments in civil society with organisations and my work in the media, I’ll partially be available. But someone very infamously said that never say never. So, there’s always hope,” she smiles.

‘Param Sundari’ OTT Release: Date and Platform Details for the Sidharth-Janhvi Film

Mumbai: After a decent theatrical run, Sidharth Malhotra and Janhvi Kapoor’s Param Sundari is all set to release on OTT. Produced by Dinesh Vijan under the banner of Maddock Films and directed by Tushar Jalota, the romantic comedy is set against the scenic backwaters of Kerala. It follows Param, a lively Punjabi boy from Delhi, and Sundari, an independent woman from Kerala, who find themselves caught in an unexpected romance. What begins as a playful cultural clash soon blossoms into a tender journey filled with humour, emotion, and magic. Prime Video has an-

nounced the exclusive global streaming premiere of the film Param Sundari. The film is available to watch to the platform from October 24, 2025. Talking about the film’s OTT release, director Tushar Jalota said, “When we started working on Param Sundari, our aim was simple—to create a film that feels alive, heartfelt, and thoroughly entertaining. It’s a story that celebrates love in its most joyful and unpredictable form, blending humour, emotion, and warmth in a way that feels real and uplifting. With its digital premiere on Prime Video, I’m excited for audiences everywhere to expe-

rience the charm and spirit that make Param Sundari so spec Sidharth added, “Param Sundari felt like revisiting a timeless romance, but with a fresh, modern heartbeat. It is the kind of film that takes you back to the feeling of love that is honest, a little messy but full of heart. Playing Param reminded me why I like romantic stories in the first place; they make you smile, believe, and, somewhere, they remind you of your own journey. Now that it’s streaming on Prime Video, everyone can experience that warmth and love from wherever they are.” Janhvi shared, “Working on Param Sundari has been



such a beautiful journey. It’s a story that celebrates emotion, culture, and human connection in the most heartfelt manner. Shooting in Kerala, surrounded by

its breathtaking beauty and warmth, made the entire experience truly special. I’m certain Param Sundari will connect with audiences everywhere.”

Sonakshi, Sudheer Babu finish Jatadhara climax in 24-hour marathon

Mumbai: The forthcoming supernatural spectacle “Jatadhara” will finally reach the audience in Hindi and Telugu on 7th November. Did you know that leads Sudheer Babu and Sonakshi Sinha shot the massive climax sequence of the much-anticipated drama non-stop for 24 hours over multiple days. Made under the direction of Venkat Kalyan and Abhishek Jaiswal, “Jatadhara” blends mythology, black magic, ancient curses, and a mystic treasure hunt — culminating in a battle between light and darkness. The team described the climax as “one of the most challenging ever mounted,” including grand sets and intricate choreography. The producer of “Jatadhara”, Shivin Narang, shed light on the challenging schedule of the drama. He said, “The climax is the soul of Jatadhara — it’s where two powerful forces of light and darkness collide. We wanted it to feel raw, real, and larger than life. What



Sudheer Babu and Sonakshi Sinha have done is beyond dedication — it’s devotion.” “They shot continuously for 24 hours over three days, giving everything physically, mentally, and emotionally. It’s one of the toughest, most ambitious climaxes you’ll ever see on the big screen,” he added. After witnessing the recently released trailer of “Jatadhara”, Sonakshi’s actor husband, Zaheer Iqbal, couldn’t

help but gush over his better half. Zaheer shared that Sonakshi has “made it official” that there’s a little “devil” in her. He took to his Instagram and dropped the trailer, along with the caption, “My wife surprising the world with her versatility Again Also I always said she has a little devil in her... turns out Jatadhara made it official Best wishes to the entire team #Jatadhara Trailer Out Now Witness #Jatadhara in theatres from Nov 7th 2025 in Telugu & Hindi#JatadharaOnNOV7 #AwakeningBegins (sic).” Presented by Zee Studios and Prema Arora, “Jatadhara” is produced by Umesh Kumar Bansal, Shivin Narang, Aruna Agarwal, Prema Arora, Shilpa Singhal, and Nikhil Nanda, with Akshay Kejriwal and Kussum Arora as co-producers. Divya Vijay serves as Creative Producer, and Bhavini Goswami as Supervising Producer. The film’s immersive soundscape is curated by Zee Music Co.

A White Lotus actor’s guide to Thailand

Since its tourism boom in the mid-20th Century, Thailand has become synonymous with paradisiacal landscapes and top-notch hospitality. In recent years, however, the Southeast Asian country has risen beyond its reputation as a spiritual and adventure haven, partially due to acclaimed film productions and influential names drawing attention to its unique culture. Today, the country’s cultural influence has reached nearly every industry, from fashion to sports to entertainment. For a prime example, look no further than the highly anticipated third instalment of HBO’s series *The White Lotus*, which premiered 16 February 2025. Following successful stopovers in Hawaii and Italy, season three features Thailand as its latest lush backdrop for intrigue and social satire. The islands of Koh Samui and Phuket are the main filming locations (with a smattering of scenes shot in Bangkok), while an ensemble of Thai actors including Blackpink’s Lisa Manobal, Patravadi Mejudhon, Tayme Thapthimthong and actor, model and businessman Dom Hetrakul join the star-studded cast. “The series is a very deep and dark comedy so it’s going to be fun when it comes to Thailand, which has a different background compared to Hawaii and Sicily,” says Hetrakul, who plays Pornchai, the beatific hotel spa therapist at the Thai branch of the fictional *White Lotus* resort. “We have strong values and beliefs influenced by our religious background, but we’re still dynamic in a way. That might be something very distinctive when you get close to the Thai community [and why] everyone is looking at Thailand as one of the most famous destinations for tourism.” Hetrakul, who was born in Bangkok and calls the city home, balances his career in entertainment with a job in the motorcycle trading business. But his packed schedule has never stopped him from travelling and finding inspiration in his home country: “Apart from acting, sports and motorcycles take me everywhere. To find inspiration you need to get out of your comfort zone, that [means] more places and people to meet.” Here are Hetrakul’s favourite places in Bangkok, Phuket and Koh Samui. Home to the Four Seasons Resort Koh Samui where much of the season’s hotel scenes were filmed, Koh Samui is perhaps the ultimate *White Lotus* set-jetting destination. Indeed, a good deal of the season’s drama and privileged behaviour unfolds on the palm-laden island, located in the Gulf of Thailand. Most visitors arrive in Koh Samui via the Samui International Air-



port, but ferries and other means of transportation are available from Surat Thani Province. “You can take a cruise about 45 minutes from the mainland,” Hetrakul says. While its rugged coastline, majestic mountain ranges and long, sandy beaches make it a travel-worthy getaway, the island’s wellness offerings have stimulated tourism in recent years; something keenly noted in season three, with the surprise return of fan-favourite spa manager Belinda (Natasha Rothwell) from *The White Lotus* season one, whose story arc involves learning Thai wellness techniques from Hetrakul’s Pornchai so she can improve her practice in Maui. Koh Samui’s luxurious spas, remote resorts and holistic health centres provide wellness and spiritual therapies and retreats for meditation, Ayurvedic treatments and massages, but Hetrakul suggests immersing yourself in yoga. “In Koh Samui, they have a lot of different training experiences like Thai boxing and yoga,” he says. “But [I’d recommend] yoga by the beach every morning with yogis from around the world... That’s a very healthy community.” Thai people’s love for food runs deep so no trip to Thailand is complete without indulging in the country’s culinary delicacies. “Over here, we eat all day, all night – daytime, office hours – we just order food and eat all the time,” Hetrakul says. “Restaurants have to open all day.” While you’ll have to watch the upcoming episodes to see the

exact dishes and restaurants featured in *The White Lotus* season three, Koh Samui is packed with delicious food options from Western-style restaurants (Hetrakul likes Summer by Coco Tam, The Shack and Gusto Italiano) to local eateries like Hetrakul’s favourite island haunt, Jun Hom. The unassuming beachside spot is recognised for its seafood and homemade traditional dishes like pineapple fried rice, silver sillago fish and yum tua pu (wing bean salad). “Everything is from the local fisherman’s market,” Hetrakul says, citing the Fisherman’s Village Night Market, another go-to spot for foodies in Koh Samui – and rumoured to be the setting for some of season three’s Songkran Festival shenanigans. “Those aromatic herbs, spicy chillies and coconut milk on all sorts of fish, crabs, and prawns – you name it – Jun Hom makes [it].” Whether at exclusive high-voltage clubs or vibrant festivals by the ocean, Thailand’s much-revered party scene lives up to the hype. Previews of season three offer glimpses at the *White Lotus*’ take on Thai nightlife; neon lights, fireworks and dance performances spice up the intricate plot entanglements in the trailer. Hetrakul’s top Thai party hotspot is Ko Pha Ngan island, about 38km from Koh Samui – eagle-eyed viewers may have spotted Phangan Mantra Inn located near Ko Pha Ngan’s Haad Rin Beach in the trailer’s party scenes. “[Koh Pha Ngan] is famous for the Full Moon Par-

ty,” says Hetrakul, referring to the monthly festival-style beach parties that take over Haad Rin Beach every full Moon night or the day after. Locals and visitors celebrate by gathering around stages lined up across the shore for performances of various musical genres. For those wary of big crowds – the parties attract thousands of attendants – Hetrakul has an insider tip. “Now, people are trying to host more parties, they call them the Half Moon Parties,” he says. “Full Moon is more exposed to the public, so you expect the crowds, but Half Moon [celebrations] are less packed.” About 30km north-west of Koh Samui lies the Mu Ko Ang Thong National Marine Park, an enclave of 42 islands surrounded by turquoise sea. The archipelago’s clear-water shores welcome *The White Lotus* guests, serving as a fitting introduction to Thailand’s stunning seascapes. Though camping areas and bungalows are available on Ko Wua Talap, the park’s largest island, Hetrakul recommends planning a day trip to the archipelago to explore lush tropical forests, azure beaches and rugged landscapes apt for any type of visitor, from those seeking a calm, stress-free retreat to adventure enthusiasts. “There are white-sand beaches and mountain ranges on the island itself, so you can enjoy a beach tour or hiking, depending on which of those small islands you prefer,” says Hetrakul. “[Ang Thong National Park is also] great for

snorkelling, diving, kayaking, canoeing or camping.” For wildlife lovers, if you’re lucky enough, you may even come across cadres of cute-looking spectacled leaf monkeys. Connected to the mainland via the 600m-long Sarasin Bridge, Phuket is Thailand’s largest island. It’s also home to various locations featured in *The White Lotus* season three, from the opulent Michelin Guide-recommended Ta Khai restaurant, where characters are seen dining (and whining), to the Anantara Mai Khao Phuket resort, whose lavish spa serves as a backdrop for the interactions between Hetrakul’s Pornchai and Rothwell’s Belinda. “Phuket’s [highlights] are the nightlife and the beach – Patong beach, the bars and clubs,” Hetrakul says. However, those who venture beyond will be rewarded with splendid natural views and zealously protected greenery. “About an hour’s drive from Old Phuket Town, in the north of the island, there is a well-preserved mangrove forest called Baan Tha Chatchai,” the actor says. Here, community-based ecotourism is king; away from crowds, visitors can engage in activities such as kayaking and canoeing along shallow and still waterways. “Deep in the jungle it’s very calm, so you don’t have to worry too much. [For example,] in the western part of Thailand, the waves are stronger, [but this is] a different current. Local dishes such as mee hokkien (chewy egg noodles) or Phuket lobster

top off an excursion to the area. “They have a lot of restaurants around, some deep in the forest. It’s very very traditional – truly local – food,” Hetrakul emphasises. “They have seafood, fresh vegetables and fruit. But to be warned, the food is mostly spicy.” Thailand’s cultural appeal doesn’t stop at its beloved spicy food and notoriously wild festivals. For decades, sports, especially Muay Thai, have driven the country’s soft power strategy; in early February, the Thai government launched a year-long campaign titled Grand Tourism and Sports Year 2025, aimed at leveraging the sports calendar to boost tourism. The national passion for Muay Thai is reflected in *The White Lotus* season three, as various characters chat about the fights and take in a match at Phuket’s Bangla Boxing Stadium Paton. As a sports enthusiast – he practices Muay Thai – Hetrakul encourages visitors to soak up Thailand’s sports tradition and learn about its origins. “We do lots of [sports but] Muay Thai, previously called Thai boxing, has become mainstream,” he says. “If you’re a fan of UFC (mixed martial arts) fights, most elite athletes are here for training. If they’re talking about the striking, Muay Thai [has] one of the best striking techniques.” While you can witness Thailand’s most famous combat sport or book a class nearly anywhere in Thailand – “there are a lot of Muay Thai camps around [the country],” Hetrakul says – the actor recommends stopping by the Rajadamnern Stadium in his hometown of Bangkok. Located just a few blocks from the Wat Benchamabophit temple, Rajadamnern was Thailand’s first venue uniquely dedicated to Muay Thai and was responsible for introducing the sports’ official ranking system and rule book. The stadium is also recognised for its architecture and circular ring – the only one of its kind in the world. The venue hosts combat every night, but Hetrakul advises visitors to get tickets for Friday and Saturday when the most anticipated clashes are generally scheduled. Prominently featured in season three’s storyline, Thai wellness and healing practices need no introduction. Nuad Thai, or Thai massage, for example, was inscribed in 2019 on Unesco’s List of the Intangible Cultural Heritage of Humanity. This manual therapy, aimed at realigning a person’s body and energy, is one of Thailand’s most popular and widespread cultural attractions; Hetrakul’s Pornchai even performs Nuad Thai on Rothwell’s Belinda when showing her his “signature treatment.”

Milk may help boost gut health, while cheese could harm it



For some time now, the gut microbiome has taken center stage when it comes to improving the health of the digestive system. This is because the gut microbiome can help the digestive system better break down food and create much-needed nutrients. Recent research suggests that a healthy microbiome can help lower a person’s risk for gastrointestinal-related conditions such as irritable bowel syndrome (IBS), irritable bowel disease (IBD), and leaky gut syndrome. We also know that different foods affect the gut microbiome in different ways. For example, whole foods high in dietary fiber support the microbiome, while certain ultra-processed foods Trusted Source can have a negative impact. Jiao is the senior author of a new study recently published in the journal *Nutrients*, providing evidence that different types of dairy products affect the gut microbiome differently. In this case, Jiao and her team found that drinking more milk was correlated to an increase in two types of bacteria that may support gut health, while consuming more cheese was linked to lower amounts of a third beneficial type of bacteria. For this study, researchers’ final analysis included samples from 34 people who had a scheduled colonoscopy between August 2013 and April 2017. The study excluded people with a family history of colon diseases or IBD, colorectal polyps within the previous 3 years, and those with other conditions or taking medications that could affect the study results. People who had recently changed their eating habits were also excluded from the study. Study participants’ provided information on their intake of total dairy, milk, cheese, and yogurt via a self-reported questionnaire. Researchers analyzed 97 colonic mucosal biopsies — samples of the lining tissues of the colon — and used 16S ribosomal Ribonucleic acid (rRNA) gene sequencing Trusted Source to find out what types of microbes they held. Upon analysis, scientists discovered that participants who consumed more total dairy and milk, and those who ate less cheese, appeared to have a higher alpha-microbial diversity. “The variety of species plays a crucial role in maintaining the overall health and stability of the ecosystem,” Jiao explained. “Having higher alpha-diversity in the gut means a healthier and more balanced gut microbiota community.” “A diverse microbiota is more resilient to external disturbance such as infections, changes in diet, and antibiotic use, allowing for a quicker recovery. It is like a forest with many different types of trees [that] can recover faster from natural disasters,” she detailed.

What one man’s ‘escape’ from Alzheimer’s might tell us about the disease

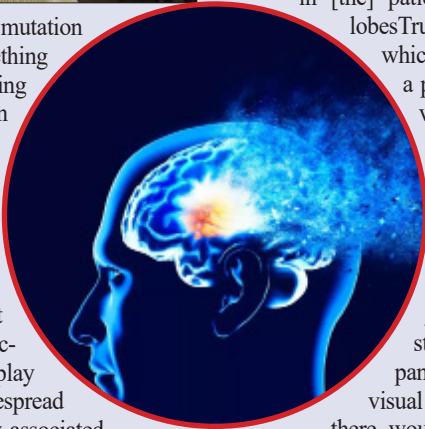
Previous studies show that genetics can increase a person’s risk of developing Alzheimer’s disease — a type of dementia negatively impacting cognition and memory. Researchers estimate there are at least 80 genetic areas Trusted Source that may play a role in the progression of Alzheimer’s disease, including presenilin 2 (PSEN2) located on chromosome 1. PSEN2 mutations are associated with an accumulation Trusted Source of the protein amyloid-beta Trusted Source in the brain, which is currently considered a hallmark of Alzheimer’s disease, as well as an increased risk for early-onset familial Alzheimer’s disease (EOFAD) that occurs in people 65 and under. Researchers from the Washington University School of Medicine in St. Louis has identified a 75-year-old man they call an Alzheimer’s “escapee” because he is yet to show any signs of Alzheimer’s disease, despite inheriting the PSEN2 mutation that has caused EOFAD for the rest of his family members. Scientists are now working to identify the mechanism behind his resilience to Alzheimer’s disease, despite carrying the genetic mutation, in hopes of identifying new therapeutic targets for the condition. Researchers reportedly first met 75-year-old Seattle, WA resident Doug Whitney back in 2011 when he volunteered to participate in the international Dominantly Inherited Alzheimer Network (DIAN) study. “DIAD (dominantly inherited Alzheimer’s disease) is characterized by its genetic predictability and almost 100% penetrance, meaning if you inherit the mutation, you are almost certain to develop Alzheimer’s, often at a much younger age than typical sporadic Alzheimer’s cases,” Jorge J. Llibre-Guerra, MD, assistant professor of neurology at Wash-



ington University in St. “The study of DIAD not only improves our understanding of this specific form of Alzheimer’s but also enhances our knowledge of sporadic Alzheimer’s disease,” he noted. “The experience gained from developing and applying therapeutic approaches in DIAD has significant potential to inform and improve strategies for treating sporadic Alzheimer’s disease, potentially leading to more effective management and preventative measures for a broader population at risk,” Llibre-Guerra continued. “[Whitney’s] case provides a rare opportunity to investigate potential protective factors and mechanisms that could be influencing the non-typical progression of the disease, offering insights that could lead to new therapeutic strategies,” he told us. During the DIAN study, researchers learned that Whitney’s relatives normally showed signs of cognitive decline in their early 50s. However, Whitney himself showed no signs of cognitive decline Trusted Source or Alzheimer’s disease, leading researchers to think he had not inherited the PSEN2 gene. When scientists found out Whitney had inherited the gene, he earned the title of “escapee” or “ex-

ceptional resilience mutation carrier” where something in his body was stopping the PSEN2 mutation from taking effect. Tau build-up Trusted Source in the brain is associated with Alzheimer’s disease progression. “This unusual pattern might be indicative of protective mechanisms at play that prevent the widespread tau deposition usually associated with cognitive decline in Alzheimer’s, thus preserving his cognitive functions longer than expected,” Llibre-Guerra said. At this point, Llibre-Guerra said they are not yet sure what might be allowing Whitney to be an Alzheimer’s “escapee,” but they do have a hypothesis. “It might be more a combination of factors rather than a single one,” he detailed. “From the current data, it might be that a combination of genetic factors, possibly novel protective genetic variants, environmental influences, protein expression, and inflammatory response might induce protective responses in his brain and contribute to

resilience against typical Alzheimer’s progression.” “The study’s findings could potentially lead to new therapeutic targets, especially in understanding and manipulating the factors that limit tau pathology spread and amyloid toxicity,” Llibre-Guerra continued. “Identifying how certain proteins and genetic variants contribute to this protective effect could open up new avenues for drug development aimed at mimicking these natural defenses in broader populations,” he added. “The results of this study are challenging to believe, as they highlight tau was found only in [the] patient’s occipital lobes Trusted Source, which would cause a patient to have visual complaints,” Segil said. “If tau pathology was noted in patients’ occipital regions and this study’s participant was without visual complaints, there would be no expectation tau in the other parts of the brain would cause symptoms if this patient had occipital tau without visual complaints,” he noted. In Segil’s view as a neurologist, “it is awkward for the authors to say that because this carrier was without spread of tau pathology outside of the occipital region he was without cognitive sides when he had occipital tau pathology and was without visual complaints one would expect from occipital dysfunction.” “This study actually supports that tau pathology remains unclear for any disease outside of tangles being well known to affect Parkinsonism,” he pointed out.



4 Creamy Cheesecake Recipes for National Cheesecake Day 2025

Cheesecake Day is observed on July 30, a special day dedicated to the creamy, luscious dessert. It’s perfect for foodies who are always on the lookout for interesting textures in their food. The slight crunch of the crust is a delicious contrast to the smooth, velvety filling. This makes every bite flavourful and full of textures. And lastly, the toppings, whether it is fresh berries or grated chocolate, it is the final fresh touch of pure flavourful indulgence that bursts in your mouth. If you are a fan of textures, flavours, and all things yummy, National Cheesecake Day is the perfect occasion to channel your inner pastry chef.

- Blueberry cheesecake**
- Ingredients**
- For the crust:**
- 1 ½ cups graham cracker crumbs (or crushed digestive biscuits).½ cup melted butter.2 tablespoons sugar (optional, for a bit of sweetness).
- For the filling:**
- 680 grams (24 oz) cream cheese, softened to room temperature

1 cup powdered sugar.

1 teaspoon vanilla extract.

1 cup heavy cream or whipping cream.

2 tablespoons cornstarch (for thickening).
- For the blueberry topping:**
- 1 ½ cups fresh or frozen blueberries.

¼ cup sugar.

1 tablespoon lemon juice.

1 tablespoon cornstarch mixed with 2 table-
spoons water (cornstarch slurry).
- Method**
- Prepare the crust:

Mix graham cracker crumbs, melted butter, and sugar (if using) in a bowl until well combined.

Press this mixture firmly into the bottom of a 9-inch springform pan to form an even crust.

Refrigerate for at least 15–20 minutes to set.
- Make the filling:**
- In a large bowl, beat the softened cream cheese until smooth and creamy with no lumpsAdd powdered sugar and vanilla extract, and mix well.In a separate bowl, whip the heavy cream until stiff peaks form (the cream holds its shape when you lift the whisk).Gently fold the whipped cream into the cream cheese mixture, keeping it light and airy. Pour the filling over the chilled crust and spread evenly.Cover and refrigerate for at least 4–6 hours, or preferably overnight, until fully set. In a saucepan, combine blueberries, sugar, and lemon juice. Cook over medium heat until the berries soften.Stir in the cornstarch slurry and cook, stirring constantly, until the topping thickens and becomes glossy.Allow it to cool to room temperature. Remove the cheesecake from the fridge and spread



the blueberry topping over the surface.Garnish with fresh blueberries if desired.Slice and serve chilled.

- New York cheesecake**
- Ingredients**
- For the crust:**
- 120g Marie biscuits, crushed.60g melted but-
ter.
- For the cheesecake batter:**
- 320g cream cheese, softened to room tempera-
ture.

147g fresh cream.

110g caster sugar.

24g cornflour.

29g whole egg (approximately half an egg;
whisk and use half by weight).
- Method**
- Prepare the base:**
- Crush the Marie biscuits into fine crumbs.

Combine with melted butter and mix until the texture resembles wet sand.Press the mixture evenly into the base of a lined cake tin.Chill in the refrigerator while preparing the batter.
- Prepare the cheesecake batter:**
- In a mixing bowl, beat the cream cheese un-
til smooth and lump-free.Add caster sugar and blend until fully incorporated.Gradually mix in the fresh cream, followed by the cornflour.

Add the whisked egg (29g) and mix until just combined. Avoid overbeating to prevent cracks during baking.
- Baking:**
- Preheat the oven to 150°C.Pour the prepared batter over the chilled biscuit base.Place the cake tin in a larger baking dish filled with hot water to create a bain-marie (water bath).Bake at 150°C for 50 minutes or until the centre is just set and slightly wobbly.Cool completely, then refrigerate for a few hours or overnight before

- Vegan Citrus Cheesecake**
- Ingredients**
- For the crust:**
- 1/2 cups (60g) raw cashews, soaked in cool water for 8 hours or in boiling water for 1 hour.1/4 cup (90g) solid-
ified coconut cream.1/4 cup (56g) whipped cream.1 tablespoon(15g) extra virgin coconut oil, melted.1 freshly squeezed Tangerine juice.1
tablespoon icing sugar (or sweetener of choice).2 tablespoon ground Di-
gestive Biscuits.1 tablespoon dates, minced.1/2 tablespoons cornstarch.A
pinch fine sea salt.1 grated Tanger-
ine zest.1/2 teaspoon pure vanilla
extract.
- Method**
- Make sure you’ve refrigerated your coconut cream for 24 hours so that it is solidified.Soak your cashews in cold water for 8 hours or in boiling water for 1 hour. Drain the cashews and give them a rinse.

Make the crust: In a food proces-
sor, blend the digestive biscuits until they are finely ground. Then add the dates, melted coconut oil, and a pinch or two of sea salt. Blend until the crust comes together and can be pressed be-
tween your fingers. Press into the bottom and sides of the springform pan and refrigerate for 30 minutes.

Make the filling: Add the soaked and drained cashews along with the coconut cream to the food processor. Blend until the mixture resem-
bles ricotta cheese. Add the Whipped Cream, Tangerine juice, sugar, arrowroot powder, and

salt. Blend until smooth and creamy, scraping down the sides as needed. Add the orange zest, vanilla, and blend again to incorporate.Pour the cheesecake batter on top of the refrigerated crust and smooth out the top with a silicone spatula. Set the cheesecake in the Freezer until it is firm-ly set and not wiggly.When ready to serve, take the cheesecake out of the fridge for 15 minutes before eating.

- Eggless Chocolate Cheesecake**
- Ingredients**
- For the crust:**
- 1 ½ cups (200 g) Oreo crumbs (about 24-26 Oreos).3 tablespoons (42 g) butter, melted.
- For the filling:**
- 3 tablespoons (30 g) cornstarch.

3 tablespoons (45 ml) water.

¾ cup (180 ml) heavy cream.

180 – 270 g semi-sweet chocolate, chopped.

1 teaspoon instant coffee powder (enhances



- chocolate flavour).
- 650 g full-fat cream cheese (room tempera-
ture).

½ cup (100 g) granulated sugar.

¼ cup (28 g) natural unsweetened cocoa pow-
der.

400 g sweetened condensed milk.

1 teaspoon pure vanilla extract.

- Method**
- Prepare the crust:**
- Preheat the oven to 350°F (180°C).Grease a 9-inch round springform pan lightly with but-
ter or non-stick spray.In a bowl, combine Oreo crumbs and melted butter until well mixed.Press the mixture firmly into the bottom of the pre-
pared pan.Bake for 10 minutes, then place on a wire rack to cool completely. Leave the oven on.
- Make the chocolate filling:**
- In a small bowl, mix cornstarch and water until smooth. Set aside.In a microwave-safe bowl, heat heavy cream and chopped choc-
olate in 30-second bursts, stirring after each, until fully melted and smooth.Stir in the instant coffee powder and set aside.In a large mixing bowl, beat the cream cheese on low speed until smooth (about 2-3 minutes).Add sugar and co-
coa powder; continue mixing until incorporated. Gradually add sweetened condensed milk and beat for 1-2 minutes until creamy.

Add vanilla extract and cornstarch mixture, hen mix until well combined.Pour in the melted chocolate mixture and beat until fully incorpo-
rated.

Pour the filling over the cooled crust, tap-
ping the pan gently to remove air bubbles. Wrap the outside of the springform pan tight-
ly with multiple layers of heavy-duty alumin-
ium foil to prevent water from seeping in.Place



the wrapped pan inside a large roasting pan and carefully pour hot water into the roasting pan until it reaches halfway up the sides of the cheesecake pan. Bake for 40 minutes or until the edges are slightly puffed and the centre is still wobbly.Turn off the oven and leave the cheesee-
cake inside for another 40 minutes with the door closed. Remove the cheesecake from the oven and place it on a cooling rack.After 15 minutes, run a knife around the edges to loosen the cake from the pan, but do not remove the pan yet. Let the cheesecake cool completely at room temperature.Cover with plastic wrap or foil and refrigerate for at least 6 hours or overnight for best results.

Chef Sanjeev Kapoor’s 6 Top Coconut Curries: From Fish to Green Moong



In a March 1 blog on his website, chef Sanjeev Kapoor spoke about the ver-satility of coconut in creating rich, creamy curries that bal-
ance bold spices with velvety textures. He shared recipes of coconut-infused curries suit-
able for vegetarians, seafood lovers, and meat enthusiasts, emphasising coconut’s abil-
ity to enhance flavours and soften spice heat. Chef Ka-
poor said, “Coconut-infused curries are an exciting way to explore new flavours and textures in your cooking. Whether you’re preparing a

combines fresh fish with co-
conut, tamarind, and spices for a vibrant, velvety dish. Chef Kapoor’s green moong in coconut gravy is a vegetar-
ian curry with green moong beans, coconut, and spices like cumin and turmeric. He also posted his recipe for kadla curry, a Kerala dish with Bengal gram, coconut, and spices like black pepper and garam masala, paired with rice or flatbread. Chef Kapoor also shared recipes for creamy coconut prawn curry (Prawns in a rich co-
conut milk gravy with gin-
ger, garlic, and curry leaves, served with steamed rice), chicken Chettinad and chin-
gri malai curry . Transfer the gravy into a serving bowl, garnish with fried cashew nuts, fried raisins, sprinkle Bengali garam masala, driz-
zle coconut milk, and garnish with green chilli. Serve hot with steamed rice and lemon wedges.

Infused Coffee: A Fruity Flavor Makeover

Your favourite bever-
age just got a flavour glow-up. Fruit-in-
fused coffee is winning hearts and levelling up coffee from basic to bougie. While you may already be familiar with fruity notes in the coffee, they are often syrup-based. This is where fruit-infused coffee steps in, using real fruit in the brewing process. In an interview with HT Lifestyle, chef Dheeraj Mathur, cluster executive chef at Radisson Blu, Kaushambi, Delhi NCR, unpacked the latest beverage trend of fruit-infused cof-
fee. For those who enjoy a good brew, there is growing openness to flavour profiles that go beyond regular cof-
fee notes. This coffee trend also highlights the potential for beverage innovation in



culinary arts through the technique of fruit fermenta-
tion, as pointed out by Chef Dheeraj.

Sharing a basic lowdown on the trend and what it re-
ally means, Chef Dheeraj said, “In India, fruit-infused coffee is a rising trend, es-
pecially among those who drink speciality coffee. The trend focuses on infusing coffee beans with fruits and

more exotic and natural in-
gredients to make different flavour representations. Re-
cently, however, attention has focused on the next criti-
cal step: how coffee cherries are processed after they are picked from the shrubs. Out goes the traditional process, and in comes a futuristic experiment known as fruit co-fermentation.” Fruit-fla-
voured coffee is different as

it is more organic, because it involves real fruit slices in the brewing process, rather than fruit-flavoured syr-
up. This makes the flavour notes much more authentic. Chef Dheeraj explained the process of fruit co-fermenta-
tion, which is used to prepare fruit-infused coffee, and it has no place for any artificial fruit syrups. Clarifying more about the brewing process, he said, “Fruit co-fermen-
tation is a thorough pro-
cess performed with freshly picked coffee cherries and fresh fruits. Therefore, it has nothing to do with artificial-
ly flavoured coffees that are roasted and then poured with syrups or oils. Instead, the actual effort begins imme-
diately after the cherries are collected.”

India’s Kulfi Ranks 8th Among World’s Best Frozen Desserts

Kulfi, a beloved Indian sweet treat, recent-
ly received global recognition thanks to Taste Atlas. The popular food and travel guide released a list of the 50 Best Frozen Desserts in the World, as per its July 2025 rankings. Kulfi was featured not once, but twice on the list in dif-
ferent ways. Kulfi (alone) was placed 8th overall. It’s a significant achievement for an Indian frozen dessert to make it to the top 10. Taste Atlas ranked the kulfi-falooda combo separately at the 31st po-
sition. After all, one can argue that the addition of falooda changes the dessert completely.

Here’s how Taste Atlas described this Indian dessert: “Kulfi is a traditional ice cream made with slowly simmered whole milk. Although the long-simmering process results in a loss of vol-
ume, it makes up for it with a delicious, nutty, caramelised flavour. The ice cream is character-
ised by its unusual, conical shape, a result of using traditional, special molds with tight-fitting lids. Kulfi is usually flavoured with traditional Indian ingredients such as pistachio, rose water, and saf-
ron, although some cooks prefer to flavour it with fruits such as berries.” It also clarified that kulfi is denser than regular ice creams because of the way in which it is prepared. As for Kulfi Falooda, the guide noted, “The whole dessert is often elevated with various additions such as sweet basil seeds,



jelly, or rose water, and it is frequently garnished with crushed nuts.” Taste Atlas’ current list of the world’s best frozen desserts was topped by Don-
durma from Turkey, Frozen Custard from the USA and Gelato Al Pistacchio from Italy. See the rest of the entries below: In the past, Taste Atlas has spotlighted various sweet as well as savoury dish-

es from India. Before this, it ranked three Indian delicacies among the world’s 50 best breakfast dishes. More were featured among the rankings from 51 to 100. Misal Pav from Maharashtra was ranked 18th, Paratha (as a broad category) occu-
pied the 23rd position and Delhi’s beloved Chole Bhature was ranked 32nd overall.

Double Dashi: Chennai’s rowdy speakeasy noodle bar

A cat in a kimono, its face lit up with glee and brandishing a pair of chopsticks over a giant bowl of ramen stares down at us in Double Dashi, Chennai’s newest noodle joint. Seated in a room bathed in a luminous neon red haze, we spot a fish cake, chopsticks and an exaggerated bamboo sushi rolling mat on the ceiling. The wall be-
side us is plastered with posters of every Japanese anime you’ve heard of, as well as posters of Rajinikanth films, which has a cult following in Japan. Japanese restaurants that offer a fine-dining ex-
perience are many in the city. Howev-
er, Double Dashi’s postered walls and neon lights scream an entirely different vibe. “Our idea was to create a ‘rowdy’ Japanese restaurant here; not someplace where everyone comes in for early dinner and behaves well. We wanted loud chat-

ter and laughter, glasses clinking, a chill vibe and everything else that feels like an Izakaya,” says Manoj Padmanabhan, co-founder BORN (Beyond Ordinary Restaurants and Nosh).

Crediting his many visits to Japan over the years and his family there, Manoj and Japtej Ahluwalia, his partner at BORN began to think of putting together an affordable Japanese dining experience, with good ingredients and generous por-
tion sizes. ‘Dashi’ means a broth that enhances the umami flavour in Japanese food and naming it Double Dashi feels fair, given its location, of which there is not much secrecy but some intrigue. “We aren’t hidden per se, but decided not to actively put ourselves out there on Google Maps. We would love for people to simply land up here, or stumble upon the place,” Japtej laughs. There is no sushi on



the menu. Instead, there’s sashim ramen and fresh salads. We begin with a leafy, crisp Tokyo green salad, perfect if you want a light, healthy start minus a creamy dressing. We move onto the yakitori or grilled skewers, which Manoj says are made on a traditional charcoal stove.

SPORTS

Rohit Sharma surpasses Ganguly become India’s third-highest run

Mumbai: Star India batter Rohit Sharma surpassed former captain Sourav Ganguly to become India’s third-highest run-getter in ODIs. The veteran batter finally gave fans something to cheer about after a single-digit outing at Perth against Australia in the first ODI. During the second ODI, the ‘Hitman’ was not his usual explosive self, not going after the bowlers in the power play. Adopting a slower approach, he gradually built his momentum. The result was a fine knock of 73 runs in 97 balls, with seven fours and two sixes. His strike rate was 75.26. The standout of his knock was undoubtedly two massive pull shots sent sailing into the stands for a six against Mitchell Owen. Now in 275 ODIs and 267 innings, Rohit has scored 11,249 runs at an average of 48.69, with 32 centuries and 59 fifties and a best score of 264. He has overtaken Ganguly, who made 11,121 runs in 308 matches at an average of 40.95, with 22 centuries and 71 fifties. At the top is Sachin Tendulkar (18,426 runs in 463 matches with 49 centuries), followed by Virat Kohli (14,181 runs in 304 games with 51 centuries). Since 2022, Rohit has scored 19 fifty-plus scores, and this was only the second one where he achieved the 50-run milestone at a strike rate under 100, with the last one being a 66-ball 50 against England



during the ICC Cricket World Cup at home back in 2023. This year in ODIs, Rohit has scored 383 runs in 10 innings at an average of 38.30, with a century and two fifties, with a best score of 119. Australia won the toss and opted to bowl first. They are leading 1-0 in the series.

Australia (Playing XI): Mitchell Marsh(c), Travis Head, Matthew Short, Matt Renshaw, Alex Carey(w), Cooper Connolly, Mitchell Owen, Xavier Bartlett, Mitchell Starc, Adam Zampa, Josh Hazlewood. India (Playing XI): Rohit Sharma, Shubman Gill(c), Virat Kohli, Shreyas Iyer, Axar Patel, KL Rahul(w), Washington Sundar, Nitish Kumar Reddy, Harshit Rana, Arshdeep Singh, Mohammed Siraj.

Australia beat England by six wickets in Women’s WC

Mumbai: Ashleigh Gardner slammed a record 69-ball century and Annabel Sutherland remained not out on 98 as tournament favourites and defending champions Australia crushed England by six wickets in their Women’s World Cup match here on Wednesday. Gardner’s ton is the fastest hundred in the Women’s World Cup, beating West Indies’ Deandra Dottin’s 71-ball effort against Pakistan in 2017. Sent in, opener Tammy Beaumont top-scored with 78 before Australia fought back to restrict England to 244 for nine. Australia completed the chase in 40.3 overs, with Sutherland making an unbeaten 98 off 112 balls and Gardner remaining not out on 104 off 73 balls. Alice Capsey chipped in with 38 off 32 balls.

Torpedoes set for high-voltage clash against Ahmedabad Defenders The Prime Volleyball League

Ahmedabad: The Bengaluru Torpedoes are gearing up for a thrilling semi-final showdown against the Ahmedabad Defenders in the Prime Volleyball League (PVL) at the Gachibowli Indoor Stadium, Hyderabad, on Thursday. The Torpedoes finished second on the table with 14 points from seven matches, delivering one of their most consistent seasons under two-time Olympic medallist and head coach David Lee. Meanwhile, Ahmedabad, the 2023 champions, followed close behind in third with 12 points, combining grit and experience to reach the play-offs, as per a press release from PKL. Bengaluru’s season has been defined by balance and resilience. Attackers Jalen Penrose and Joel Benjamin have led from the front, while middle blockers Mujeeb Mc and Jishnu PV have provided a strong defensive spine along with the reliable libero, Midhunkumar. Reflecting on the campaign, head coach David Lee expressed immense pride in his squad’s growth, “I am pre-



ty impressed with how we played for the entire season. Even though we were kind of up against the wall most of the time, they fought back really well and showed they can still compete even when we’re not at full strength.” The Defenders, on the other hand, will look to their Mongolian powerhouse Battur Batsuuri, whose explosive hitting and all-round presence have been pivotal to their success this season. His chemistry with seasoned setter Muthusamy

Appavu gives Ahmedabad a lethal attacking edge, especially in transitions. “The team must have zero regrets when they leave, that is all I can ask for. We are going to try to prepare as well as we can for the Defenders. But if we come out and fight like we’ve done all season, we can be satisfied. As long as they have that mentality, I will leave everything on the floor for this team tomorrow. That’s all I am looking for.” David stated.

SA’s Harmer enters 1,000 first-class wickets club as Proteas beat Pakistan in 2nd Test to end series 1-1

Mumbai: Spinner Simon Harmer joined the 1,000 first-class wickets as South Africa ended the two-match Test series against Pakistan with an eight-wicket win at Rawalpindi, easily chasing down 68 runs set to win. The two-match series concluded with both teams sharing the trophy, the scoreline reading 1-1. Harmer has become the 217th player to achieve 1,000 first-class wickets and the fourth capped South African cricketer after Buck* Llewellyn (1,013 wickets), Mike Procter (1,417) and Allan Donald (1,216) to reach the milestone. Wilfred Rhodes of England has the most first-class wickets, with 4,204 scalps in 1,110 games. Pakistan started the day four at 94/4, with Babar Azam (49*) and Mohammed Rizwan (16*) unbeaten. Babar reached his half-century and could not add anything more to that one more run to reach the milestone. Harmer (6/50) and Keshav Maharaj (2/34) unleashed destruction as Pakistan was bundled out for 138 runs, leaving the hosts with a lead of just 67 runs. Pakistan had elected to bat first, scoring 333 in the first innings, and SA re-



sponded with 404 runs to secure a 71-run lead. Ryan Rickelton (25* in 29 balls, with two fours and a six) and skipper Aiden Markram (42 in 45 balls, with eight fours) led SA to an easy eight-wicket win in 12.3 overs. Earlier in the first innings, Pakistan had opted to bat first. Half-centuries came from Abdullah Shafique (57 in 146 balls, with four boundaries), skipper Shan

Masood (87 in 146 balls, with two fours and three sixes) and Saud Shakeel (66 in 147 balls, with four boundaries) as Pakistan posted 333 runs. An 111-run stand for the second wicket between Shafique and Masood was the highlight of the innings for Pakistan. Salman Agha (45 in 76 balls, with five fours) also put on a 70-run stand for the sixth

wicket with Shakeel, taking Pakistan past the 300-run mark. Keshav Maharaj (7/102) was the pick of the bowlers for the Proteas. In the second innings, the Proteas were eight down for 235, despite contributions from Tristan Stubbs (76 in 205 balls, with six fours and a six) and Tony de Zorzi (55 in 93 balls, with a four and two sixes). Then in the lower order, Senuran Muthusamy (89* in 155 balls, with eight fours) stitched a partnership with Keshav (30 in 53 balls, with two fours) for 71 runs for the ninth wicket and with Kagiso Rabada (71 in 61 balls, with four boundaries and four sixes), 98 runs partnership for the 10th wicket. Rabada managed to score his first-ever professional cricket half-century. Proteas were bundled out for 404 runs, leading by 71 runs. Asif Afridi (6/79) and Noman Ali (2/92) were the top bowlers for Pakistan. Pakistan could extend their lead to just 67, as Harmer and Maharaj’s spells restricted them to 138 runs. Maharaj secured the ‘Player of the Match’ award for his nine wickets and a crucial 30 in the first innings.

Torchbearer is Abhinav Bindra, a gold medallist 2026 Winter Olympics



Mumbai: Olympic gold medallist Abhinav Bindra was on Wednesday selected as a torch-bearer for next year’s Winter Games. The Winter Olympics 2026 will be held between Milan and Cortina d’Ampezzo in Italy. Milano Cortina 2026 Olympic Torch Relay. The Olympic flame has always held a symbol of dreams, perseverance, and the unity that sport brings to

● Olympic gold medallist Abhinav Bindra was on Wednesday selected as a torch-bearer for next year’s Winter Games.

our world,” Bindra wrote on his The Olympic flame has always held a special place in my heart - a symbol of dreams, perseverance, and the unity that sport brings to our world.

2nd ODI India to revisit playing combination ‘Ro-Ko’ continue

New Delhi: The Indian team’s heavy reliance on all-rounders will be tested by a plucky Australia in the second ODI but the spotlight will continue to stay firmly on Virat Kohli and Rohit Sharma, both of whom would look to turn back the clock with series-saving knocks here on Thursday. The opening ODI of the three-match rubber was a forgettable affair for India with multiple stoppages at Perth that affected the momentum of their batting unit, eventually lead-

ing to a seven-wicket loss. The challenges at the Adelaide Oval won’t be any different with Mitchell Starc and Josh Hazlewood once again set to ask probing questions down that “corridor of uncertainty”, relentlessly. With the Australian summer just about starting, there would be bounce and lateral movement on the country’s fresh tracks, combining for conditions that can deflate the best in the business. For the home team, last match’s hero left-arm spinner

Matt Kuhnemann has been released and seasoned leg-break bowler Adam Zampa is back after attending the birth of his child along with a fit-again Alex Carey, who was playing a Sheffield Shield game. With a talent like Yashasvi Jaiswal warming the bench, there is enormous pressure on Rohit Sharma to perform and the former skipper arrived at the Adelaide Oval practice arena at least 45 minutes before some of the members joined him for an optional net session.

Adam Zampa surpasses Steve Waugh to become 7th-highest wicket-taker for Australia in ODIs

New Delhi: Australia’s spin sensation Adam Zampa has etched his name in history as he jumps over former Australian skipper Steve Waugh to become the 7th-highest wicket-taker for Australia in ODIs. He achieved this feat in his recent outing against India in the second ODI at the Adelaide Oval on Thursday. Zampa has scalped 196 wickets at an average of 28.33 in 115 matches, with best bowling figures of 5/35, going past Waugh, who has 195 wickets

under his belt. The wrist-spinner finished with four wickets despite conceding 60 runs in 10 overs. Zampa, who has been Australia’s mainstay white-ball spinner, registered his 12th four-wicket haul in ODI cricket. Zampa gave Australia successive breakthroughs, dismissing Iyer and KL Rahul. Zampa brought India further down to 226/8 by removing Axar Patel and Nitish Kumar Reddy in one over. Zampa returned figures of 4/60 in 10 overs. Coming to the match, hard-fought fifties



from Rohit Sharma, Shreyas Iyer and cameos from Rana, Arshdeep Singh in the back end push In-

dia to close on 264/9 after early setbacks against Australia in the second ODI at Adelaide.

India continues impressive run at Badminton Asia U17, U15 C’ships

New Delhi: India’s young shuttlers continued their impressive run on Day 2 of the Badminton Asia U-17 & U-15 Championships 2025, with several standout performances securing Round of 16 berths across categories. India’s young shuttlers continued their impressive run on Day 2 of the Badminton Asia U-17 & U-15 Championships 2025, with several standout performances securing Round of 16 berths across categories. In the U-17 girls’ singles, Lakshya Rajesh and Diksha Sudhakar turned in solid displays to storm into the pre-quarters. Lakshya eased past Chinese Taipei’s Kuan Yi Lin 21-17, 21-11, while Diksha produced a strong comeback to beat China’s Luo Ya Ru 17-21, 21-16, 21-11. Among the boys, Jagsher Singh Khangurra impressed with a commanding 21-14, 21-17 victory over China’s Zhang Yu Feng, as per a press release from the Badminton Association of India (BAI).

India’s doubles contingent also looked sharp. The girls’ doubles pair Deepak Raj Aditi and P. Vriddhi overcame Malaysia’s Sue Mei Teoh/Zi Qing Wan 22-20, 21-12, while the U-15 mixed duo Hemanth Sri Sammetla and Sharayu Ranjane cruised past fifth-seed



Singapore pairing Ng Yu Ze/Loo Kit Rei Chara 21-9, 21-11 to move into the Round of 16. Anvi Rathore, Wazir Singh, and SL Dhakshan Sugumaran continued their winning start to the tournament, joined by the top-seeded girls’ singles player, Shaina Manimuthu, who registered a 21-6, 21-10 victory against Ma-

laysia’s Jing Er Tan. India had won a gold and a bronze in 2024, and one gold, one silver, and one bronze in 2023, with both editions taking place in Chengdu. A 36-member squad is fighting for silverware across two age categories this time around.

Congress links Sarfaraz Khan’s India A snub to ‘surname’, aims dig Gambhir

New Delhi: After taking a dig at former India skipper Rohit Sharma on his fitness, Congress leader Shama Mohamed, on Wednesday, again sparked controversy, drawing a religious angle to cricketer Sarfaraz Khan’s omission from the India and India A squads announced recently by the Board of Control for Cricket in India (BCCI). Taking to her official handle on X, Mohamed questioned whether Sarfaraz Khan’s exclusion was due to his religious identity. “Is Sarfaraz Khan not selected because of his surname! #justasking. We know where Gautam Gambhir stands on that matter,” she wrote. Her remarks came a day after the BCCI announced the India A squads for the two four-day matches against South Africa A, scheduled to be held at the BCCI Centre of Excellence in Bengaluru. The first match is scheduled to be played from October 30 to November 2, while the second is slated for November 6 to 9. Despite his consistent domestic performances, Sarfaraz Khan was once again overlooked in both squads, triggering debates among fans and cricket analysts. After years of toil in domestic cricket, Sarfaraz, 27, finally got to make his debut in Tests under Rohit Sharma at home against England in February last year. Since then, he has made 371 runs in six Tests at an average of 37.10, striking at a healthy 74.94, with a



century and three fifties in 11 innings and a best score of 150. He last played for India at home against New Zealand at Wankhede in November last year. Sarfaraz averages 65.19 in 56 matches in first-class cricket. In 56 fixtures, he has slammed 2,467 runs, including 16 hundreds and 15 fifties, with a strike rate of 70.99. Sarfaraz Khan’s chances of making it to the Indian Test team appear slim after being overlooked for the Australia tour, despite his impressive domestic record, which includes an average of 117.47 in first-class cricket over the last five years.