

do! YOUR WEEKEND FIX

AROUND YOUR CITY

A captive audience

DOG DAY AFTERNOON (1975)
DIRECTOR: Sidney Lumet
CAST: Al Pacino, John Cazale
AVAILABLE IN: Leading DVD libraries

WHY READ IT NOW?

A hostage situation went terribly wrong in the Philippines on Monday, as the police bungled and a former cop demanding reinstatement opened fire inside a bus full of tourists. Seven people were killed in the 12-hour stand-off. This film offers a look at a very different kind of hostage-taker, also desperate, but determined not to let a single captive be hurt.

thefilm

Set in Brooklyn, New York, in 1972, *Dog Day Afternoon* was ahead of its time in many ways — its treatment of homosexuality as an irrelevant aside, its depictions of a blood-thirsty electronic media, a trigger-happy police force, and the audience as a fickle, easily entertained mob. Based on a true story, the film follows former bank teller-turned-bank robber Sonny (Pacino) as his rather loosely woven plot unravels, leaving him and his dim-witted accomplice Sal (Cazale) trapped inside a Brooklyn bank. Only a diabetic manager, an asthmatic guard and a group of female tellers stand between them and certain death at the hands of, what appears to be, most of the New York City police department.



All they have to show for their efforts, meanwhile, is about \$1,100 — all the rest had been moved out of the bank just hours earlier. Surrounded by hundreds of armed cops, snipers on rooftops, and police vans with sirens blaring as they bring in more reinforcements, Sonny becomes something of a rebel hero as he shouts at the police to holster their guns, and, later, insists on paying for the hostages' pizza.

As the hours drag and the pressure builds, you are offered masterful glimpses of the lives and personalities of the so-far anonymous hostages. Chief teller Sylvia (Penelope Allen), when given a chance to leave, tells the hostage negotiator to get his hands off her. "He's got my girls. I'm going back in there," she says. Inside, a teller's husband calls the bank and listens as she describes her predicament, then wants to know when Sonny "will be done", and what he is supposed to do for dinner.

And, of course, there's Sonny. Desperate, alone and all too aware of how slim his chances are of getting away. As he struggles to make peace with his clingy mother and hysteria-prone wife, he finds himself abandoned by the pre-operative transsexual Leon — his second 'wife' — for whom he was robbing the bank. Expectedly, there is no happy ending. In real life, bank robber Sonny Wortzik served 14 years of a 20-year sentence for the botched robbery attempt; he eventually used proceeds from the film to pay for his former lover's sex-change surgery.

- ZARA MURAO

That's crafty

instore

Host a tea party with hand-painted Kashmiri tea sets, drape a hand-painted sari, or clutch a purse with depictions of *Umrao Jaan* poster art.

TRADITIONAL KASHMIRI ART ON JUGS, TEA CUPS AND TRAYS

Dhoop, the suburban boutique for handcrafted products, has a new addition to its quirky collection of merchandise — hand-painted stainless steel products, adorned with traditional Kashmiri motifs. Sourced from an artisan in the Srinagar region, these enamel products bear typical Kashmiri designs that earlier found their place on papier mache, a craft intrinsic to Kashmiri culture. The owners of Dhoop have managed to train these artists to adapt the same work on to stainless steel products to make the art more accessible. The range includes jugs, tumblers, tea cups, trays, lanterns, watering cans, bird houses and salad bowls. These products are lead-free and food-certified.

For: Rs 200 to Rs 1,500
At: Dhoop, 101, Khar Sheetal Apts, 1st Floor, Corner of Union Park and Dr. Ambedkar Road, Khar West. Call 26498646 / 47

POSTER ART ON CLUTCHES, DIARIES AND CHAIRS

Twenty-nine-year-old Hinesh Jethwani's venture, Indian Hippy, has revived the age-old poster art form by transforming it on to products of urban use — bags, clutches, furniture, wallets and diaries.

Each of these products sport hand-painted designs of Bollywood blockbusters and make for interesting gifting options as well. Jethwani has put together a talent pool of 12-odd poster and billboard artists, the last few left in India. They also undertake outdoor projects like painting on garage shutters, or on-venue paintings of wall murals.

Most of the Indian Hippy products are made in genuine leather, are painted over with acrylic paints, and coated with varnish to make them waterproof. Orders need to be placed a week in advance.

For: Rs 1,500 onwards
To order: Log on to www.hippy.in or call Hinesh Jethwani on 08080822022

HAND-PAINTED SARIS

This festive season give prints a break and don a unique hand-painted sari.



PHOTO COURTESY: R NAIR



■ Clockwise from top: A hand-painted plate from Dhoop, a Bollywood-themed wallet from Indian Hippy, a hand-painted jug and a watering can (both from Dhoop), and a hand-painted sari by Reshma Nair. (Below) a chair with *Jodhaa Akbar* poster art, and a Bollywood-themed belt and clutch from Indian Hippy.

DHOOP PHOTOS BY RAJENDRA GAWANKAR/HT PHOTOS, INDIAN HIPPI PHOTOS COURTESY INDIAN HIPPI



RHYTHM & JAM

RHYME FACTORY: Mumbai now has its very own classes for rap and beatboxing

übercool

IF YOU AREN'T IN ON THIS, YOU AREN'T IN ON IT AT ALL

Radhika Raj
 ■ radhika.raj@hindustantimes.com

When rapper Mc Sid trains his students in the art form, he likes to start with the basics. "Rap is actually an acronym for Rhythm And Poetry. The first thing you need to know is how poetry works. You need to understand what a rhyme scheme is," he says, demonstrating what he means with a simple rap song about a rat that loves his hat. A rhyme scheme is a pattern of rhyming that the poem/song follows; indicated by letters.

Sood also educates students on the history and the various genres of rap. "There is gangster rap, the kind 50 Cents and Eminem does. Or, there is old school rap that Will Smith made popular. You need to pick the style you want to follow," he says.

Mc Sid, or Siddharth Sood, started rapping when he was in college by looking up lyrics on the Internet and watching YouTube videos. He soon started performing at college festivals and parties. Today he has made a career out of it. He regularly performs at Mumbai clubs including Hard Rock Café and Red Light, and at clubs across the globe.



■ Mc Sid conducts training sessions for individuals and groups. He also gives you a customised CD with tracks to practice on.

ANSHUMAN POYREKAR / HT PHOTOS

These days he is known for his Bollywood rap at high-end international weddings, where he raps about superstars right from Amitabh Bachchan to Abhishek.

With soundtracks specially customised for rap, students get to try out basic poetry and develop their own style. Sood conducts practice sessions for students right up to the time that they become fluent rappers. By the end of the sessions the students get a copy of the customised CD so they can practice at home. Here's what you need to get to class, says Sood — an open mind and a sense of humour. The rest, he promis-

es to take care of. But there is one thing you must be careful of, he says. "Don't get too ambitious and start performing at night clubs. If you get heckled, you lose confidence. Try it with a group of friends first," he says.

What: Rapper Mc Sid conducts training sessions on request for a group or individuals. Up to four sessions are required to learn the art form, he says.

Cost: Rs 2,000 per session.

Write to: sidsod91@gmail.com or log on to www.mcsid.in for more details.

Beat the music

Boxy Turvy, the beatboxing duo that comprises Alan DeSouza and Neil Valles from Bandra, began coming up with percussion sounds when they were a part of a choir. Over the past two years they have performed at Blue Frog, Zenzi, and TV channels like MTV and Pogo. For the uninitiated, beatboxing is a form of vocal percussion which primarily involves the art of producing drum beats, rhythm, and musical sounds using one's mouth, lips, tongue and voice. "We used to come up with instrument sounds when we were a part of a choir. It was only later that we found out that this was beatboxing. We checked out videos online and couldn't believe that you could mimic such a range of instruments," says DeSouza. Apart from sounds of the entire drumkit, the duo also mimic Indian percussion instruments like the tabla. "The inhuman sounds that the body is capable of producing are mind-boggling. We go on stage, pick up the pulse of the audience and improvise on the spot," they say on their Facebook page.

Alan DeSouza and Neil Valles are open to conducting workshops. For more details log on to their Facebook page or write to alfastrack@yahoo.co.in or neilv16@yahoo.com

virtuallythere

www.photopeach.com

Click flick

Let's say you went trekking last weekend and you want to share your photos with your friends. Instead of uploading them on photo-sharing websites or Facebook, you can now make a slideshow of those photos on Photopeach.

While popular photo-sharing site Picasa also allows you to create a slideshow and add captions to photos, Photopeach enables you to add a background score from YouTube and a title, besides captions, to your photos.

Sign up on this site and upload the photos in the 20 blue squares on the page. To change the order, you can drag and drop these photos. What's more, in case you change your mind, you can delete some photos, which still stay on the same page.

Once you upload the pictures are uploaded, hit 'Next', and you're diverted to the next page, where you can add a music track from YouTube as the background score. On the same page, you'll be asked to give a title and add captions to the photos. You can add several by pressing the Enter key. You can also adjust the speed of the slideshow. That's about all you need to do. A YouTube like window will open where the photos will appear; the music will play in the background, and the captions you've given will be displayed. What's more, Photopeach zooms in on each photo, so the slideshow looks pretty slick.

Dress it up

Flavoured olive oil, vinegar and butter — are three gourmet essentials that can turn bread, or veggies into delectable dishes. Here's how you can make them at home

thefood

Basil-flavoured olive oil

YOU NEED 100 gms of basil leaves, 1 litre of olive oil, hot water and cold water.

METHOD:

- Boil the water for 15-20 minutes and add basil leaves to the boiling water.
- Fish out the basil leaves and add them to the cold water.
- Squeeze the cold water out of the leaves and add them to the olive oil.
- Blend the mixture well.
- The olive oil is ready to use.

Chilli-flavoured olive oil

YOU NEED one litre of extra virgin olive oil and 100 gms of green chillies.

METHOD:

- Heat the olive oil for two hours.
- Add the green chillies to the boiling oil.
- Stir the mixture well.
- Cool the oil at room temperature.
- The oil is ready to use.

(Recipes courtesy Italian chef Enrico at the Renaissance Hotel, Mumbai.)

Sage butter



Sage butter

YOU NEED a handful of sage leaves, a pinch of fresh ground pepper, 1/2 cup softened butter, 1 tsp of lemon juice, and salt to taste.

METHOD:

- Heat 1 tsp of butter till it liquefies.
- Add sage leaves to it, and stir-fry for five seconds.
- Take it off the flame and add pepper, salt and lemon juice.
- Let it cool.
- In a bowl, combine with rest of the soft butter, and mix well and refrigerate.
- Serve over hot, steamed green gram (*hara channa*).

Green garlic butter

YOU NEED 1 tbsp green garlic (chopped fine), 1/2 cup butter and a pinch of fine sea salt.

METHOD:

- In a medium-size bowl, whip 1/2 cup unsalted butter (room temperature).
- Combine the softened butter with the salt and green garlic.
- Mix well and refrigerate.
- This one is perfect over steamed or grilled fish.

(Recipes courtesy Rushina Munshaw Ghildiyal)

Flavoured vinegar:

Flavoured vinegar is easy to make and is great over salads, boiled corn and grilled meats. Pick the herb you want to flavour your vinegar with, dump about 100 gms of that herb into the vinegar bottle and leave it to settle for a week. The flavours infuse the vinegar gradually. Try Naga Chillies vinegar or Garlic vinegar.

Where you can buy them

- Fresh fruit butters are available at Café Moshe, Colaba (Rs 95 for 250 ml). Currently, you can stock up on kiwi and pineapple butters that can make for great breakfast spreads on bread rolls.
- Also check out 210 Bakery, Matru Ashish Building, Napean Sea Road. This place stocks honey chilli and roasted garlic butters among other varieties.
- Food product importer Chenab Impex also sources flavoured cooking oil in varieties such as pistachio, pumpkinseed, almond and hazelnut. Available at Nature's Basket outlets and Hypercity for Rs 500 onwards.

- BHAIRAVI JHAVERI



■ A shot from a slideshow of a turtle hatchery in Sri Lanka that the reporter visited in 2008

The only gripe with this site is that it doesn't offer an easy way to edit. For instance, you can upload more photos from the Edit tool bar above the slideshow. You can drag and drop the photos to change their order. But when you proceed to the next step of adding the captions, there's no easy way to return to add another photo, except by re-entering the tool bar itself. Usually, you'd expect each page to have a single access button to all the items of the Edit tool bar. This site doesn't offer that, which can make the process of uploading photos time consuming for first-timers.

The finished slideshow looks pretty neat if you have all the elements right. You can share the video on Facebook and Twitter or even embed it in your blog.

- DHAMINI RATNAM