## **SUNDAY** JULY 11, 2010

ing them!" While their limited edition

dialogue tee comes for Rs 800-1200, and belts Rs

1,500-2,400. They retail



HEN Mangala Srinivas

and Michael Wartmann

married recently, they

vintage Deewar poster as a wedding

gift for his best friend. He says, "That's

his favourite movie. His jaw dropped

to the floor when he saw it. It will go

up in their living room once he and his

wife are back from their honeymoon."

Bollywood kitsch is no longer re-

runway,

stricted to a few appearances on the

# Get a **piece** of **Bollywood!**

RELATIONSHI

chose a hand painted Bollywood poster to celebrate the occa-The movement is propelled by desion, with themselves as Jodhaa Akbar. signers, entrepreneurs and other Bollywood enthusiasts. Dubai-based Mahesh K Balani chose a

Mumbai-based Hinesh Jethwani, who holds a degree in computer engineering, put his outsourcing venture on the backburner and started Indian Hippy, providing hand painted customised Bollywood posters. He says, "I read a news report on billboard artists who lection of Bollywood-inspired shoes, were out of work because of posters going digital. I managed to source a few of these artists and decided

restaurants or weddings. It's closer home, to work with literally, with them to products dekeep signed to the art suit vour alive. bedroom or sport as a fashion accessory.

theme

Film posters т а у have served as advertising earlier, but today, they

are considered art. We get orders scope from within India as well as NRIs." Also part of their portfolio, are handpainted bags, clutch purses, wallets, etc, all handpainted with Hindi film motifs and costing Rs 5,000 upwards. Next on the list are wall murals and garages, which will soon get a kitsch facelift!

It was a similiar love for Bollywood billboards that fired designer Nida Mahmood's imagination, as she got five former billboard artists together in 25,000. her studio at Shahpur Jat in Delhi, to



*Care for some* Bollywood kitsch? Wear it on watches, t-shirts, or pep up your living room, says Anuradha Varma

> cum-mediaperson Nidhi Singh and ecopreneur Gaurav Gupta, meanwhile, formed Indigreen last year to put across a social message through kitsch. Last year, their theme was 'Going green Bollywood style' with cheesy lines and posters hand painted on t-shirts, tunics, belts and bags. For instance, a belt reads, "Piya tu ab to aaja, global warming se

BOLLYWOOD KITSCH IS **BIG. I HAVE DONE TWO** SEASONS OF IT AND AM TIRED, BUT THERE'S STILL A DEMAND FOR IT

Says Nidhi, "We are totally anti-"My first piece was a watch, where I used prints! The poster art in all our colleca vintage black and white Bollywood image. I wanted it to look old, something that had handed been down, rather than a shiny, new piece metal. My watches are still bestsellers." Fashion

Bollywood poster art tees cost between Rs 2,400-2,800, a in outlets like Kimaya in New Delhi and Tribal Route in Mumbai.

earth bahke,

Ab to bacha ja!"

It's time to wear your love of Bollywood on your sleeve, in your home or even on your car... that's what the erstwhile Londoner and now New Delhi-based Julian Parr did three years ago when he devoted his old Ambassador's

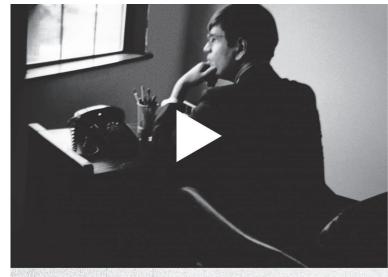


exterior to movie memorabilia. His car, which he has fondly named Basanti, sports Amitabh Bachchan

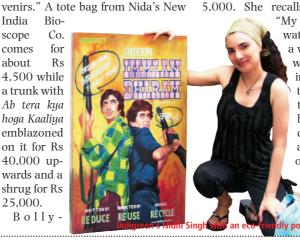
in Coolie, Mughal-e-Azam, Mother India, Rekha, and more! Julian was once stopped by the police for "commercial advertising on his vehicle". "He recalls, "I asked them -

What?! Advertising Mughale-Azam from the 1960s? My car sparks a lot of curiosity; many people stop to click pictures." He isn't going to change to any of the new movies anytime soon. He says, "Kites was dreadful, Raavan awful...'

Vintage sells, anytime! **TIMES NEWS NETWORK** anuradha.varma@timesgroup.com



The 4 am nightmare. It creeps up on you, silent like.



Julian Parr's Bollywood Ambassador Ba

put together a col-

for it, particularly among

tourists wanting to pick up sou-

cinema billboards to watches, create handbags, coasters, wall clocks, storage there's still a demand boxes, even silver jewellery, which can cost from Rs 800 to Rs 5,000. She recalls,

tions is painted by former Bollywood poster painters. By paying them an artist's fee, we are keeping this very Indian art alive and also making one of the most exclusive designs in the world. We have had some customers who buy the t-shirts to actually hang on designertheir walls, once they are done wear-

> Anjana Sukhani Actor

My FAVOURITE DISH | "I'm a great foodie and my taste buds keep changing. Currently, I'm in love with Chinese cuisine, especially Dim Sums. Since I'm a vegetarian, I crave for Veg Dim Sum. I enjoy making and eating pasta and my preferred sauce is a mix of red and white. I prefer the Indian version of the authentic pasta!"

**I LIKE TO EAT AT I** "I find Thai food tempting, so I love going to Thai Pavilion at The President, Mumbai. My other favourite haunt is Pan Asia restaurant at the Grand Sheraton.

My FAVOURED CUISINE | "The list is endless — Chinese, Italian, Thai and, of course, Indian! I'm a proud Sindhi, so I love Sindhi Kadhi.'

My NON-FOOD PASSION | "I enjoy reading, travelling and a little adventure trail, whenever

wall-clocks, trunk tables, chests, notewell as vintage. For designer and books, canvases, Gabbar jackets and painter Cimmaron Singh, a former blouses. "I love Don," stage actress, it's been a six-year-old says Nida, who is an love affair with Bollywood. She com-Amitabh Bachchan bines street signs, calendar art and old fan. She adds, "Bollywood kitsch is big. I have done two seasons of it and am tired, but

wood pop art is

contemporary as

A sneaky tentacle of fear slithers in, between the pauses of your shallow breaths. It poses a question, with all the sensitivity of an executioner. "Will you be chained to a job all your designation-gathering life?" Then it asks another. "How many ulcers will your soul have when you see yet another entrepreneur strike it rich?" You twist and turn, until the dawn chases your demons away. Then you wake up, bathed in the sweat of your regrets. That's when it hits you,

it wasn't a nightmare at all.

It was a wake-up call.

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Last date for entries: July 14, 2010.

possible. Right now, I want to learn para-sailing.'

### **BEST MEAL I'VE EVER HAD**

"I recently ate a lovely meal at a seaside restaurant in Barcelona. I tried their traditional local dish called 'Paella'. The dish was served with their local rice, which is similar to our basmati but the grain is longer and thinner.'

**My favourite recipe** Veg Dim Sum.

# Anjana's Veg Dim Sum

### INGREDIENTS

Carrots (shredded):100 gms Snow peas: 100 gms Celery (chopped): 50 gms | Water chestnut (chopped): 80 gms Bamboo shoot (chopped): 20 gms Shitake mushrooms (chopped): 50 gms | Soy sauce: 2 tbs | Oil: 2 tsp | Sugar: 1 tsp | Salt: 1½ tsp | Sesame oil: 1 tsp | Pepper to taste | Dim Sum wrapper: 12 nos | Tapioca flour: 2 tbs.

### METHOD

I Blanch all the vegetables briefly in a large pot of boiling water and set aside Now heat oil in wok and saute chopped

celery and add soy sauce and seasoning, add tapioca flour and simmer till thick.

I Put the blanched vegetables in a food processor and blend briefly, add the sauce and blend until thoroughly mixed.

I Chill the Dim Sum stuffing in a refrigerator for about two hours. I Take a wrapper and place the filling in centre and fold in desired shape. Steam the dimsum for 12 mts and steam in batches don't overcrowd the Dim Sum while steaming. The Dim Sum should be spaced far enough. They shouldn't touch each other Serve hot with

dipping sauce

eleb Cook-in ntroduces you esser-kno oodie hidden in our etter-known faces

