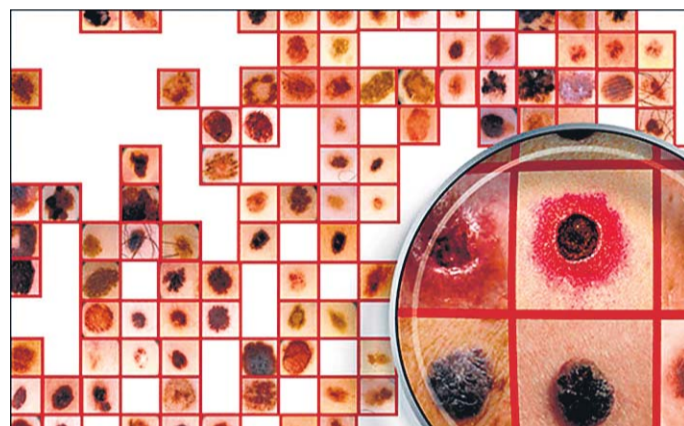


#TECHNOLOGY

Computer Vision Could Spot Melanoma Early

Melanoma is the most serious type of skin cancer because it can spread rapidly, making early detection crucial.



Researchers are exploring the potential of using computer vision to track skin lesions over time to spot melanoma earlier. Melanoma is the most serious type of skin cancer because it can spread rapidly, making early detection crucial. If a person has many naturally occurring moles, their doctor may suggest total-body photography to track their growth over time.

The researchers say the new approach, which tracks across multiple scans from different patient visits, shows promise for identifying skin lesions that the human eye can miss.

In their new work, the researchers use geometry and texture analysis to track skin abnormalities via a 3D textured mesh. According to the team, the novel framework can find corresponding skin lesions regardless of changes in body pose and camera view, which is critical when it can't be guaranteed that a patient will be standing in the exact same position for each and every body scan.

The researchers' method begins by identifying key points on the body to estimate the location of a skin lesion that was identified previously on an earlier scan. They then use details such as size, shape, and texture to more precisely locate the lesion on the new scan.

"Imagine that we want to look for a house in New York City. If we're given the locations of some landmarks, like the Empire State Building, and how far the house is from those landmarks, we know the approximate region the house is located in," says Wei-Lun Huang, a doctoral candidate in the computer science department at Johns Hopkins University and a member of the Laboratory for Computational Sensing and

Robotics' Biomechanical and Image-Guided Surgical Systems Lab. He is advised by senior co-authors Mehran Armand, a professor of orthopaedic surgery with joint appointments in mechanical engineering and computer science, and a Misha Kazhdan, a professor of computer science. "The texture information we utilize is similar to using a picture of the house from Google Street View to narrow down our search," Huang says. "But what if the initial region doesn't include the house we want, or what if there are multiple similar houses nearby?"

"To make sure they've found the correct lesion on the new total-body scan, the researchers measure how similar it is to the lesion they're looking for in terms of texture similarity, landmark alignment, and uniqueness to the region it's located in. "If the lesion correspondence is found with confidence, we add it as a new landmark to help find the correspondence of the remaining regions of interest," says Huang.

The researchers evaluated their framework on private and public datasets with success rates comparable to those of a state-of-the-art method. Their next steps involve addressing limitations that naturally arise from human data. For example, their localization method currently struggles with the sudden addition of new tattoos, low-quality scans, dramatic changes in pose, and significant weight change in patients.

"Our ultimate goal is automatic full-body lesion detection to allow for automated longitudinal skin lesion tracking. In the computer science department at Johns Hopkins University and a member of the Laboratory for Computational Sensing and



Maggi and Rasgulla Chaat...



I had seen the recipe in one of those viral videos on the internet. Videos in which Indian street vendors create quirky, strange and sometimes outlandish inventions that keep Instagram and YouTube humming. Millions watch these videos with disbelief and despair, railing against the absurdity of the gimmicky, the bastardisation of their beloved classics, the vandalisation of their culinary tradition.



Priyadarshini Chatterjee
Food and Culture
writer, based in Kolkata

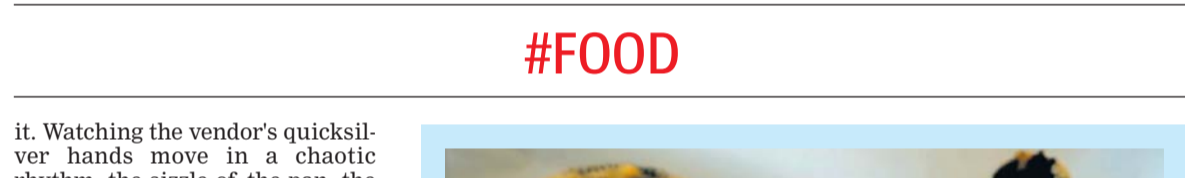
I never had I felt such anxiety in the kitchen. My mind reeled as I grated a bar of Dairy Milk chocolate onto a three-egg omelette sizzling in a pan with glistening onions, mushy tomatoes and fiery green chillies. A host of taste memories were running through my head. What will this dish be like? Will it be a sweet omelette? Or an eggy chocolate? Putting all doubts aside, I sprinkled generous shavings of Amul cheese into the pan. As the flakes melted into bubbling little springs, it was time for the final flourish - a liberal squirt of Hershey's chocolate syrup. Finally the omelette was complete but my mind had gone blank.

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Sometimes it does seem a little too much. Like when a vendor folds pulped masala dosa and frozen cream to make an ice cream roll and serves it with spiced potatoes, coconut chutney and sambar. Or when turmeric-tinted slices of bread are layered with mango ice cream, strawberry and mango syrup, nuts, raisins and grated cheese. Or when the spicy tamarind water of a puchka, the very thing that makes it heavenly to its admirers, is replaced with Thums Up.

But maybe there is a method to the madness. Maybe what these vendors are doing is simply responding to the exigencies of the times. Like any astute entrepreneur, they have realised that in a crowded market, where consumers tend to loyally stick to favourites, an easy way to stand out is to offer something different - or even shocking. A samosa filled with okra, then, is not just an experiment in food by a vendor but a response to the consumption culture that thrives on novelty and abundance of options. Besides, hasn't street food always existed outside the boundaries of lofty traditions and purist preoccupation with authenticity? I remember when I was in college in the 2000s, my friends and I would queue up outside Balwant Singh Eating House in Kolkata for doodh cola - a cloying concoction of milk and cola - all the while wondering why. Ingenuity on the street was what gave us successful wonders like Chinese bhel and tandoori momos (steamed momos smothered with tandoori spices and then charred in a tandoor).

Indian street food does not fit into the Western understanding of culinary sophistication. It is untamed, chaotic and even senseless, just like the streets themselves. Drama is indispensable to the madness.

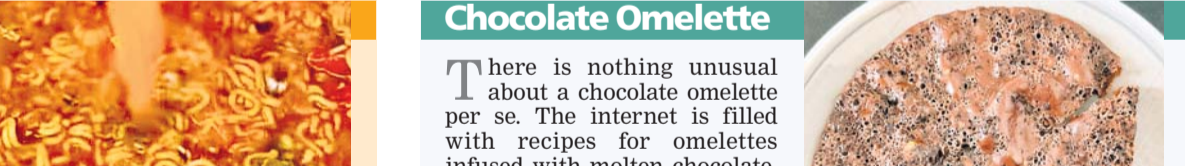


#FOOD



Watching the vendor's quicksilver hands move in a chaotic rhythm, the sizzle of the pan, the crackle of open flames, the clanking of utensils are all essential to the experience of eating on the streets. Sometimes the drama doesn't work, the ingredients are bizarre and the taste ghastly, but whatever the outcome, at least the experiments are refreshingly irrelevant - a break from the chokehold of tradition. In a country where tastes are shaped by class and caste, where food is a powerful marker of identity, they are a rebuttal of the domination of the taste-makers who judge food from a perch of privilege and access.

Unlike these taste-makers, I didn't want to dismiss viral food videos offhand. I wanted to try the whacky street creations. But since travelling around India in their search was not possible, I did the next best thing: I recreated the recipes in my kitchen by approximation. Granted, a few ingredients may have been off here and there, but then, I reminded myself, this exercise was about one thing: what happens when you don't follow the rules?



Chocolate Omelette

There is nothing unusual about a chocolate omelette per se. The internet is filled with recipes for omelettes infused with molten chocolate, covered with chocolate shavings or stuffed with chocolate mousse and garnished with whipped cream and berries. How the Indian street version differs is that it throws in generous amounts of onions, tomatoes, green chillies, salt, spices and cheese. One internet user called it garbage. I would not go that far, but I will admit that I found it confusing. Give it a miss.



Egg Paani Puri

Puchka topped with grated boiled eggs is a popular street snack in Bangladesh. The Indian street version is different. To make it, boiled eggs need to be halved and their yolk scooped out. After that, the yolk is cooked with onions, tomatoes and spices into a spicy mash, which is then spooned into hollowed-out boiled eggs. Think of it as devilled eggs with a desi tadka or a reconstructed anda ghotla. It is addictive and makes for a nice snack.

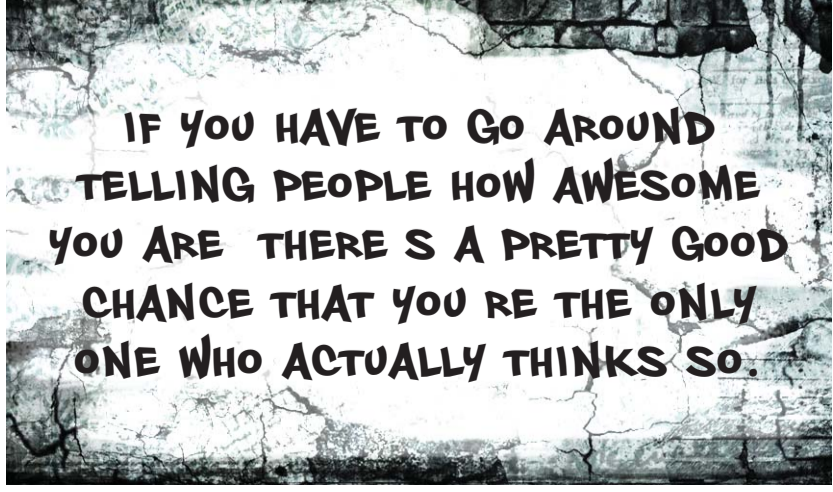


Rasgulla Chaat

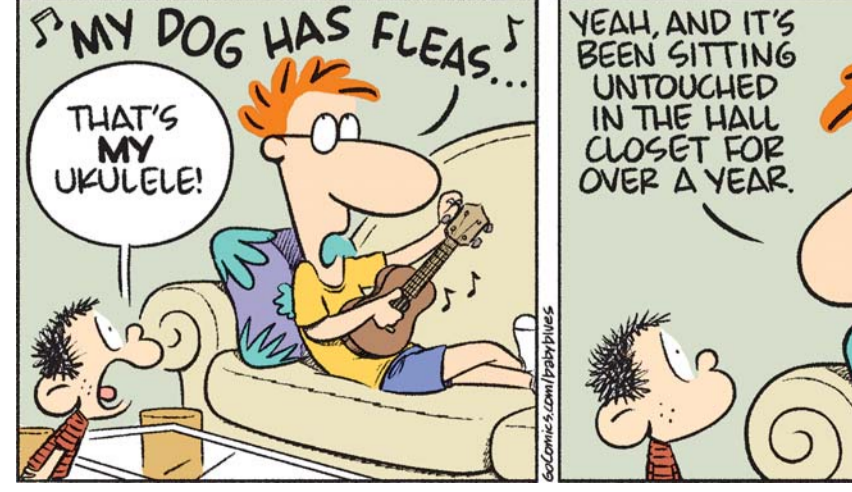


Chaat is the most versatile Indian street food. Its ingredients are not fixed. The goal is to layer flavours, colours and textures into a culinary cornucopia that is electric and mouthwatering. In many parts of the country, people add spongy ingredients like soaked lentil fritters and crumbled dhokla to chaat as a textural counterpoint to the crisp papdi, puris and sev. Replacing the dhokla with rasgulla, therefore, not a bad choice. The rasgulla syrup can be squeezed out or used to add a sweet element to the chaat. There are quite a few versions of the rasgulla chaat online. The one I tried featured panir puris stuffed with rasgullas and topped with sev, curd, chutneys and other condiments. It was delicious. I licked the plate clean.

THE WALL



BABY BLUES



ZITS



#JAIPUR EATERY

Tanjore Tiffin Room Comes to Town

For some of the North Indians whose idea of South Indian begins and ends at the iconic dosaidli sambhar Vada fare the authentic flavors and time honored recipes turned the 12 course meal into an everlasting memory. That it was a welcome exposure to heritage cuisine goes without saying.



Sadhana Garg
Journalist & social entrepreneur

It good things come to an end, sadly sometimes too soon. The Takeover of Shrot by The Tanjore Tiffin Room at Hyatt Regency Jaipur Mansarovar was one such short lived experience though hugely immersive. For the uninitiated Shrot is a white table cloth all day dining restaurant at this sprawling gem of a hotel at Jaipur Mansarovar. The Tanjore Tiffin Room - as the name suggests, is a happening Mumbai based bistro serving traditional Tamilian food at Versova and Bandra.

For some of the North Indians whose idea of South Indian begins and ends at the iconic dosaidli sambhar Vada fare the authentic flavors and time honored recipes turned the 12 course meal into an everlasting memory. That it was a welcome exposure to heritage cuisine goes without saying.

For starters the Yam cutlets and Beetroot Urandai served with tomato chutney and Chicken 65 and Mutton Chettinad, Paniyaram were something to die for.

Says Anudita a food blogger "As a hardcore non vegetarian I could not have enough of the mutton dishes. Lamb chops, fried prawns and Chintamani chicken were all packed with flavour and well cooked."

There are many versions about the affix "65" to a food dish. One is that it originated because of a simple dish made for soldiers in 1965. The other is, 65 chillies were added to the chicken dish. Be that as it may its popularity spans to vegetarian fare also as many restaurants serve "paneer 65" or "gobi 65".

The 4x4 food caddy with 16 different tastes to sample sublime. I stroked my foodie eye. The wide spectrum of chutney, four different kinds of rice and currys a great way to commence your gastronomical journey. That which you like in the sampler you order.



The Main course, Ghee roast Chicken, Prawns, Mutton, the famous Madras Railway Curry wherein you can again take your pick from chicken, mutton, prawns for vegetarians there is paneer.

No Tamil meal can be complete without the Chettinad paneer, or the three above options of non veg. The Kolumbu - a stew made with tamarind base, roasted coriander and fenugreek seeds, fresh coconut and tovar Dalandveggies is straight from Grandma's recipe book.

The Sambhar Sadamis something to write home about as its burst of flavour is in sharp contrast to that which is served in North India in the name of sambhar. The sampler caddy also had four kinds of rice- lemon, curd, coconut and steamed. As I lapped up the oodles of flavors I could not help but recall how my Tamilian aunt would always deem these different flavours of rice as "lifesavers" as they came in handy to take care of the left over rice from a previous meal.

Personally speaking for me the piece de resistance from the Tanjore Tiffin Room Takeover was the Paniyarams. Made from fermented rice and lentil batter, pan-fried dumplings they had a twist with four kinds of stuffing - coconut and jaggery for sweet, chilli and cheese, mutton, and chicken for those who like it tangy or sharp and are happy to be carnivorous.

Small soft marvel of culinary delight one hopes Shrot will offer boxes of paniyarams like that of doughnuts done in many hotels and bakeries. Or at least have a live counter for these sheer ball sized delights. What better example of time honoured heritage recipes or as Nikhil Gandhi GM Hyatt Regency Jaipur Mansarovar said "South Indian cuisine reimagined for today's culinary enthusiasts".

Also there is something to be said in finding happiness in a mocktail and a soul satisfying South Indian meal done to perfection at the three day food pop at Shrot. My only lament - Team Tanjore Tiffin Room forgot to pack coffee beans that still transport you to Malgudi days every time you sip iconic Madras filter Kapl. Surely another time- after all we live in hope!



By Rick Kirkman & Jerry Scott

By Jerry Scott & Jim Borgman