



World Jellyfish Day

Most people feel that the informal origins of World Jellyfish Day likely stem from a group of enthusiastic marine biologists—or simply through those who merely respect the simplicity of these strange and yet beautiful creatures. The largest populations are prevalent in the southern hemisphere, in places like Australia and South Africa where the beaches are teeming with these interesting creatures. Floating gracefully, this ocean creature displays a stunning dance of translucent elegance beneath the waves, an embodiment of the sea's mysteries.

#TRENDS & GADGETS

Gadgets That Practically Clean The House For You

Cleaning your home has never been easier



With the festival of Diwali just around the corner, we all want a home that's cleaner, and we want the process to be faster. Luckily, there are a ton of smart cleaning gadgets out there these days that can help you achieve just that. Check out today's roundup of must-have smart home cleaning gadgets for the smart devices that will keep your home cleaner than ever.

Cleaning your home has never been easier. You have smart vacuums, window cleaning robots, and even self-cleaning dog pads for those with pets in the house. Some of these robots will actually move around the house, quietly in the background, and do their jobs incredibly well.

So if you are looking forward to upgrading your cleaning setup for this Diwali, go for these smart home cleaning gadgets. They'll make it so simple to keep your home squeaky clean.

A robot vacuum that connects to Wi-Fi

Earning our pick for best robot vacuum, iRobot's three-stage cleaning system cleans several floor types, navigates around objects, responds to voice commands with Alexa or Google Assistant, and runs for an hour of continuous cleaning. Its strong suction and effective spinning side brush along with its ability to capture odors. It's a game-changer for anyone who's seriously affected by allergies and is sensitive to air impurities.

An air purifier

This 3-in-1 air purifier has a true HEPA filter to capture 99.97% of dust and allergens as small as 0.3 microns in size, UV-C light to kill airborne germs, and charcoal filter to capture odors. It's a game-changer for anyone who's seriously affected by allergies and is sensitive to air impurities.

A robot mop

Mopping is ideal for hard floors like hardwood, tile, and stone. This robot mop can get



It was during this time that a remarkable incident occurred, forever etched in the annals of our history. The wise King ordered a vessel filled with milk to the brim and sent a message to the Parsis: "Our kingdom is already full, and we cannot accommodate any newcomers." In response, a wise Parsi priest added a spoonful of sugar to the milk, signifying their intention to assimilate without causing any disruption. King Jadi Rana, touched by this symbolic act, understood the Parsis' willingness to adapt and contribute to the fabric of Indian society.

The Chronicles of the Bun-Maska and Irani Chai



Mariam Abuhaideri
Animal rights activist and a wonderlust

In a recent dining experience with a friend in Jaipur, my anticipation soared upon spotting Bun Maska listed on the menu. However, my excitement quickly dwindled as the waiter served me a mere toasted bun. This encounter sparked the inspiration for this article, a mission to enlighten people about the genuine Brun or Irani chai tradition.

As a Persian and a second-generation Indian, I am thrilled to share the captivating story of our remarkable community and the cherished tradition of Irani cafes that grace the bustling streets of Mumbai and Pune. Like brushstrokes on a canvas, my childhood memories are adorned with vibrant hues, painted with the rich flavors and warm atmosphere of our family-owned chain of Irani cafes. The aroma of freshly baked bread, the tantalizing taste of bun maska chai, and the lively tales that swirl around these iconic establishments have woven themselves into the very fabric of my being.

Like a super-fast scrubber
Like an electric toothbrush
Like a microwave cleaner
Like an automatic carpet cleaner

But before we embark on this captivating journey, let us take a moment to savor the comforting embrace of a steaming cup of chai and the delightful simplicity of buttered toast.

With a heart brimming with gratitude, Dastur Daad Behram accepted the king's benevolence, vowing to honor his hospitality and become loyal subjects of Sanjan. And thus, a pact was formed, sealing the bond between the Parsis and the land that would become their new home.

During the British Raj, the Parsis ventured from Gujarat to Mumbai in pursuit of new opportunities and a fresh environment. They took root in the fertile soil of this vibrant city, flourishing like seeds of progress. Their destinies intertwined with Mumbai's industrialization and commercial growth, weaving a tapestry of trade, craftsmanship, and innovation. With unwavering resilience,

#LIVES And the Story goes like this...

Deep within the annals of history, a tale unfolds, harkening back to the 7th century Persia. It was during this time that followers of the ancient faith of Zoroastrianism found themselves facing the shadows of religious tensions and escalating persecution by Arab invaders. As the waves of Islam swept across the region, the Zoroastrians, as the custodians of the world's oldest monotheistic religions, found themselves subjected to discrimination and severe restrictions on their religious practices. Over the passing centuries, this discrimination extended its grip, affecting the social, economic, and political standing of the Zoroastrians within Iranian society.

The flickering flame of hope refused to be extinguished, even in the face of such adversity. The Zoroastrians, driven by an unyielding spirit, sought a sanctuary where their faith could flourish once more. Thus, their gaze turned toward distant lands, their hearts yearning for a new beginning.

In their quest for freedom and prosperity, the Parsis, as they came to be known, set sail across treacherous seas, their ship cutting through unforbearing waves that threatened to dash their hopes upon the rocks of despair. Destiny guided their voyage, and the shores of Nargol Beach in Sanjan on the Gujarat-Maharashtra border welcomed these weary travelers, clad in their vibrant robes, as they set foot on Indian soil for the very first time, about thirteen centuries ago.

They laid the foundations of a thriving metropolis, leaving an indelible mark on the city's skyline. These establishments became cultural landmarks, serving as a testament to the Parsis' resilience and their desire to create a place where people from all walks of life could come together and find solace in good food, warm conversations, and heartfelt connections.

The story of milk-tea and bun-maska, the quintessential Irani combination, is steeped in history and tradition. The legacy of Irani chai can be traced back to our Persian roots, where tea holds a sacred place in our culture. The Persians were masterful in their art of tea-making, blending aromatic leaves with fragrant spices to create a brew that invigorates the senses and soothes the soul.

When the Parsis arrived in India, they brought with them this cherished tradition of tea, adapting it to suit the Indian palate. It was in the charming interiors of our tea houses that the magic truly unfolded. The art of preparing Irani chai became a revered ritual, with tea leaves carefully simmered in large copper pots, infused with cardamom, cinnamon, and a hint of saffron. The addition of creamy buffalo milk elevated the tea to new heights of decadence, creating a velvety texture that enveloped the taste buds with each sip.



The Story of the Arrival of the Parsis in India.

News of their arrival swiftly reached the wise and benevolent ears of Jadi Rana, the king of Sanjan. Intrigued by their tales and deeply moved by their plight, he extended a gracious invitation to the Parsis, summoning Dastur Daad Behram, a leader among their community, to his court.

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BABY BLUES



The Alluring Menus

Accompanying the delightful elixir of chai, the beloved bun maska takes center stage on the menu, showcasing the amalgamation of cultures. The humble bun, generously slathered with a dollop of butter, pays homage to the British influence on our culinary landscape. It is a testament to our ability to infuse our encounters with our own distinct flavors, creating a delightful fusion that transcends boundaries. Dipping the buttery bun into a glass of milky chai is a combination that I swear by—a perfect harmony of flavors.

Within the bustling world of Irani cafes, my heart always gravitated toward the irresistible dessert display. Among them, the Lamington cake reigned supreme, offering a burst of sweetness with every bite. Soft, jam roll cake rolled in desiccated coconut, these delectable treats became a symbol of indulgence in my childhood. Before embracing a vegetarian lifestyle, I delighted in the non-vegetarian delights of Irani cafes. The aroma of sizzling kebabs and the tempting allure of spicy kheema pao were hard to resist. The succulent kebabs, grilled to perfection with a secret blend of spices, served over berry pulao, satisfied even the most discerning taste buds. And the kheema pao, a delightful combination of spiced minced meat and fluffy bread rolls, offered a symphony of flavors. The egg section

holds a special place on the menus of Irani cafes, offering a variety of preparations. From the classic omelette, embracing a medley of vegetables, cheese, and herbs, to the sunny-side-up eggs with vibrant yolks, each dish is a delightful treat. The masala omelette, infused with aromatic spices, transports you to the bustling streets of Mumbai. For those seeking a spicy twist, the egg bhurji enchants with its fusion of flavors. And the iconic akuri, a scrambled egg delicacy infused with onions, tomatoes, and spices, dances on your plate. The selection of egg preparations showcases the versatility and creativity that elevates the humble egg to extraordinary heights.

The menus of Irani cafes also feature a set of unique rules, adding to their distinct charm. These rules, displayed prominently, reflect the culture and traditions of these iconic establishments. From reminders to enjoy tea without distractions like laptops to requests for refraining from smoking or playing cards, the rules reflect a sense of etiquette and community that has been upheld for generations. Lighthearted directives like "No flirting with the cashier" or "No discussing politics" add a touch of humor to the experience. Following these rules becomes an integral part of the overall nostalgic and authentic ambiance that makes Irani cafes so beloved.

Beyond the portraits, an enchanting scene unfolds as red checkered table covers adorn each table, their vibrant patterns infusing the ambiance with a nostalgic allure. And to protect these cherished covers while adding a touch of elegance, glass table tops are delicately placed atop, creating a harmonious blend of functionality and aesthetics.

So, step into the world of Irani cafes with an open mind and an appetite for the extraordinary. Embrace the unassuming settings, the mismatched furniture, and the bustling atmosphere that fills the air. In these unassuming spaces, you'll discover a magic that cannot be quantified, a charm that transcends fancy facades.



Mumbai Meri Jaan!

In the bustling metropolis of Mumbai, where the city's heartbeat reverberates through its streets, a journey through time awaits as we step into the enchanting world of five iconic Irani cafes. Our first stop takes us to Yazdani Bakery in Fort, Mumbai, a haven of aromas established in early 1950s by Mr. Mehrwan Zand, who brought with him the legacy of his father's bakery from Yazd, Iran. The bakery building, built in the

early 20th century, was originally a Japanese bank. The moment you step inside, the air is infused with the warm scent of freshly baked bread and the gentle whiff of cardamom-laced chai. Wooden counters and vintage glass display cases showcase an array of baked delights, from crusty brun pav to buttery khari biscuits, all crafted with love and tradition.

Continuing our journey, we arrive at Britannia & Co., an insti-

tution founded in 1923 by Mr. Rashid Kohinoor. The moment you step into its threshold, the old-world charm of the place embraces you. Dark wood paneling, vintage photographs adorning the walls, and antique ceiling fans spinning lazily overhead create an ambiance steeped in history. The iconic berry pulao, a fragrant rice dish layered with succulent meat, caramelized onions, and tangy berries, has become a symbol of Britannia's

The No-frills Interiors

Embark on a captivating journey through the humble interiors of Irani cafes, where time seems to stand still. Within these nostalgic havens, an old-world charm permeates the air, immersing visitors in an atmosphere steeped in authenticity. As you enter the cash counters, adorned with antique allure, serve as relics of the past, standing in delightful contrast to the modern-day dining establishments. Here, shelves proudly showcase a treasure trove of delights, from an assortment of biscuits and Ardeshir soft drinks to jars brimming with whimsical candy cigarettes and my favorite cream rolls, preserving the flavors of bygone days.

The faded beauty of the decor tells a tale of generations past, reflected in vintage photographs, posters, and weathered mirrors that grace the walls. Amidst these captivating sights, a surprising discovery awaits behind the counter: black and white portraits of the cafe's previous owners, capturing the essence of their legacy. Among these framed moments frozen in time, you may encounter photographs of Persian bodybuilders, a testament to the community's rich wrestling and bodybuilding traditions. These images serve as a reminder of the indomitable spirit and physical prowess that were celebrated within these very walls.

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Amchi Pune

Welcome to Pune, my city, where a captivating journey awaits through its bustling streets, where the legacy of Irani cafes intertwines history, culture, and an array of flavors. Our initial destination is the legendary Good Luck Cafe, a charming establishment that has been delighting patrons since 1935. As you step inside, the tantalizing aroma of bun-maska reaffirms Cafe Goodluck's waman roots. Though small and not the epitome of fine-dining, securing a table for two is no simple task. To outsiders, it may appear chaotic, but give it a few moments, and you'll witness the seamless operation of a well-oiled machine, perfected over the years. Cramped tables, narrow aisles, and an ambiance seemingly frozen in time—the weathered walls of this cafe-restaurant have countless tales to share.

Founded by Hussain Ali Yakshi in 1935, Cafe Goodluck proudly stands as Pune's oldest Iranian cafe, deeply ingrained in the city's identity and lifestyle. Nestled on Fergusson College Road, it entices Pune locals with its timeless offerings of classic Irani chai accompanied by the beloved bun-maska combination, complemented by a plate of flavorful egg bhurji. With over eight decades of unwavering dedication to their distinct style of food and service, one may wonder how this haven for breakfast enthusiasts manages to sustain its hardworking staff amidst the constant influx of customers. People have been flocking here for over 80 years, and the fact that Goodluck has maintained its menu, chefs, and cherished recipes largely unchanged is precisely what draws them in. It is the promised consistency that guests seek, a reassuring factor that evokes a sense of comfort. Sitting down

with family and friends, indulging in a classic childhood meal of bun-muskas and omelets, carries a nostalgic charm. Now let's visit Cafe Yazdan, a hidden gem tucked away in the bustling lanes of Pune. Established in 1964 by Mr. Yazdan, this humble cafe captures the essence of old-world charm. Its interiors are adorned with rustic photographs and vintage posters, painting a picture of nostalgia. The menu offers a delectable selection of Irani delicacies, with their iconic bun maska stealing the hearts of visitors. As you take a bite of the buttery bun, accompanied by a sip of their aromatic chai, you can't help but feel transported to a simpler time.

In another part of the city, Vohuman Cafe, a beloved establishment has been serving Pune since 1978. Affectionately known as Bawa Ji or Vohuman Uncle by the loyal patrons he has served over the years, Hormuz Irani embarked on a remarkable journey when he established the iconic Vohuman Cafe in 1978. Students particularly love hanging out here because it is easy on the wallet. My personal favorite apart from the bun-butter here is the cheese omelette.

And let me take you to my brother's Irani Cafe where you might find my dad at the counter. With its red checkered tablecloths held down by glass, the bustling ambiance filled with the chit-chat of people from all corners, and the captivating wall hangings of antiques and portraits from the past, Irani Cafe exudes an air of nostalgia that instantly transports you back in time. It's like meeting an old friend whose comities between 1965 and 2015, the charm of Irani Cafes began to fade, losing its luster and appeal.

However, a passionate desire to revive this fading culture ignited a vision to bring it back and make it thrive once again. It was during this time that my brother and his friend driven by their love for cooking and serving, embarked on a journey to establish Irani Cafe driven by their calling to carry on the families' legacy in 2016. Irani Cafe is a delicious tribute to the vanishing era of bun, brown, and Bentwood chairs, with prices that harken back to a bygone time. The Irani Cafe has many branches and I invite you to visit one on your next visit to Pune.

As I reflect on my own journey, I couldn't help but try my hand at it with Cafe Mishmish, named after my cat who now lives with my father. The idea of running an Irani cafe filled me with excitement and a sense of adventure. However, with my other professional commitments demanding my attention, I couldn't fully devote myself to its success. Nonetheless, the experience was incredibly enjoyable while it lasted. The hustle and bustle of the cafe, the aroma of freshly brewed tea and the laughter of patrons created a lively and spirited atmosphere. I cherished the moments spent interacting with customers, sharing stories, and serving them the delicious delicacies synonymous with Irani cafes. While my own path may have taken a different turn, I take delight in knowing that the tradition of Irani cafes continues to thrive through my brother and other Iranians.

And just like that, the timeless drink of tea became a strong symbol of the bond between our two countries, as the saying goes, "Where there is Tea, there is Hope."

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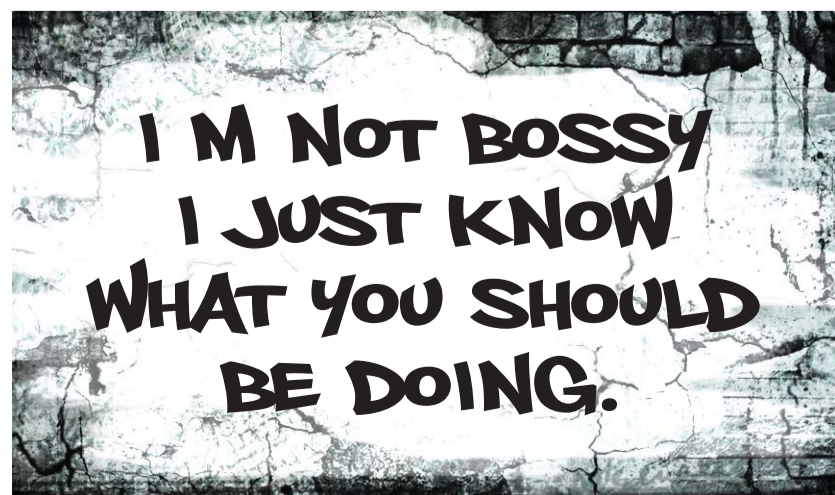
culinary prowess. Next, we find ourselves at Kyani & Co., a timeless establishment established in 1904 by the Irani family. Walking into Kyani is like stepping back in time. The vintage decor, with its ornate wooden arches, checkered table covers, and aged mirrors, exudes a nostalgic charm. Here, the famous maska pav, a buttery chutney, but served alongside a steaming cup of Irani chai, and the mouthwatering Parsi chicken patties and traditional mawa cakes are a cherished delight that have been savored by generations of Mumbaikars.

Our final destination is the legendary Koolar & Co. An enchanting time capsule that has captivated hearts since its inception in 1932. Crafted by the visionary Mr. Dinshaw Koolar, this cherished establishment holds an irreplaceable spot in the hearts of Mumbaikars. As you step into Koolar Cafe, you are instantly transported to a bygone era, surrounded by the allure of polished wooden furniture, checkered floors, and sepia-toned photographs that grace the walls. Each corner of this vintage haven reveals a story, whispered through framed newspaper clippings and faded memorabilia, paying homage to the cafe's remarkable history. Delving into the menu at Koolar Cafe is a journey through time, with their signature brun-butter-cheese taking center stage as a beloved crowd-pleaser. And their extensive selection of Maggi preparations is a crowd attraction. And the grand finale to this gastronomic adventure is none other than their iconic caramel custard. But perhaps what remains a constant at every table is perhaps the glass of garam-garam Irani chai!



THE WALL

THE WALL



By Rick Kirkman & Jerry Scott

ZITS



By Jerry Scott & Jim Borgman