



World Chimpanzee Day

These incredibly clever and delightfully social little primates are adorable to look at and fascinating to experience in person. Sadly, the populations of chimpanzees have gotten smaller and smaller due a variety of factors, and today, all four of the subspecies of chimpanzees are on the endangered list. *World Chimpanzee Day* is here to raise awareness regarding these fascinating creatures while encouraging humans to learn more about these primates. In addition, this day encourages people to advocate for and protect chimps, working to ensure a hopeful future for them.

#CAMOUFLAGE

With a Little Sunshine, & a Little Rain, Nature Bridles a Palette of Colors, Unfurling Life

Each creature wears a coat unique, a palette rich, a painter's streak, in nature's gallery so vast, where every shade and tone is cast!



Meeti Kotia
Software Engineer
by qualification,
Writer by profession

Earth's biodiversity, or variety of life, includes animals, birds, and insects, as well as plants and bacteria. In 2022, the IUCN Red List reported 2.16 million described species on the planet, including:

- **Insects:** 1.05 million species
- **Birds:** Over 11,000 species

- **Reptiles:** Over 11,000 species
- **Mammals:** Over 6,000 species

However, scientists estimate that there may be between 10 and 30 million insect species, which would make up about 40% of all known living species. The most diverse insect orders are Coleoptera (beetles), Lepidoptera (butterflies), and Diptera. Other large insect groups include flies, mosquitoes, butterflies, moths, true bugs, grasshoppers, locusts, crickets, and termites. Nature has painted these creatures in different colors. Intrigued? Know what makes them different!

Rainbow Grasshopper

Rainbow grasshoppers are very uncommon. They exhibit aposematism (warning coloration), which deters predators. Their coloring varies with adaptations that they develop according to the location. Rainbow grasshoppers are native to the US, Canada, and northern Mexico.



Fun Fact: They do not have wings and can't fly.

Mandarin Fish



Mandarin fish are renowned for their vibrant and intricate coloration, which includes shades of blue, green, orange, and yellow. Their bodies are adorned with intricate patterns of stripes, spots, and squiggles, making them resemble a living work of art. They are found in the Great Barrier Reef, Australia.

Fun Fact: They are best known for their ritual mating 'dance', which only occurs during sunset hours.

Pink Orchid Mantis



The orchid mantis mimics the appearance of the flower orchid. Its body structure and coloration closely resemble petals, and its posture makes it look like an orchid flower. This camouflage helps the mantis catch its prey. They are native to Southeast Asia.

Fun Fact: Orchid mantis can also exhibit different shades of pink, yellow, or even green.

Blue Crested Lizard



The Blue Crested Lizard is native to Southeast Asia. Their mottled green and brown coloration helps them blend in with the foliage of their forest habitats, making them difficult for predators to spot.

Fun Fact: They may flatten their bodies against tree trunks to blend in with their surroundings, when in danger.

Rosy Maple Moth

Rosy Maple Moth is known for their vibrant coloration. Their wings feature a combination of soft pink, creamy yellow, and hints of orange.

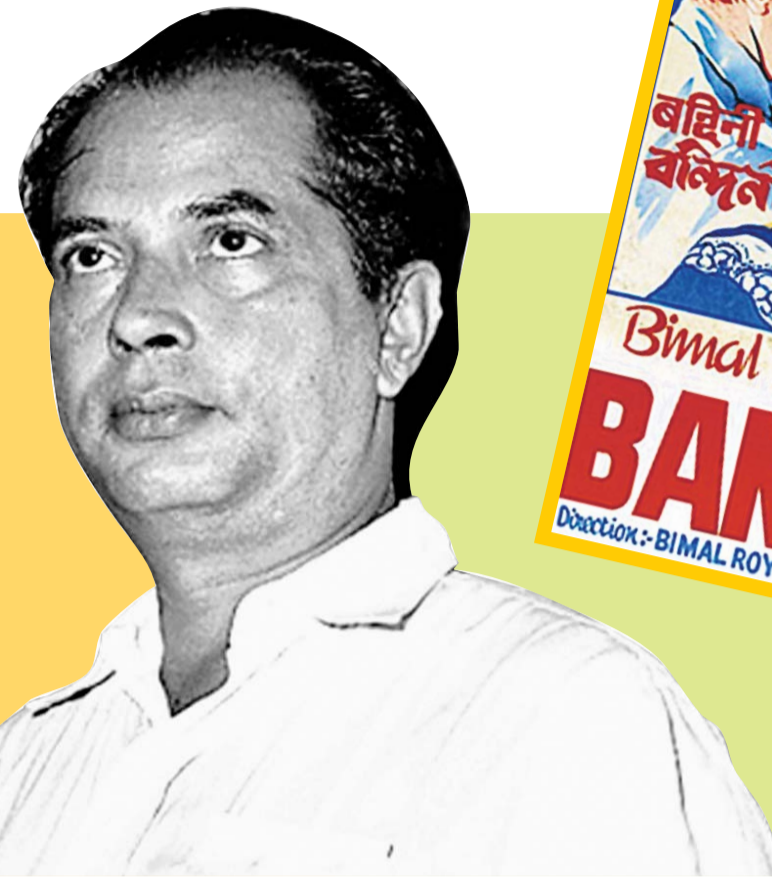
resembling the colors of a sunset. This unique coloration helps them stand out among other moth species. They are found in North America.



Birds to watch: Gouldian finch, Scarlet Macaw, Mandarin duck, Kingfisher, Rainbow lorikeet, Lilac-breasted roller, Painted bunting, Golden pheasant, Indian peafowl, Hummingbirds, Common kingfisher, European bee-eater, Keel-billed toucan, Violet sabrewing, Cotinga, Toucans, Wilson's bird-of-paradise, Resplendent quetzal, Paradise tanager, and many more.

Why His Films Will Run, Always...

Little else was available of *Maa*, the film, which Bimal Roy had set out to direct for Bombay Talkies at Ashok Kumar's invitation. With him, then were his immediate family members, wife Manobina and daughters Rinki and Taatu, and his extended family, Hrishikesh Mukherjee, Nabendu Ghosh, Asit Sen and Paul Mahendra. Nazir Hussain, Kamal Bose, Salil Chowdhury, Sudhendu Roy, Dilip Gupta would all join him soon. And these men would craft a history that still inspires filmmakers to dream of victory over adversities.



#BIMAL ROY



Ratnottama Sengupta

"Jivo jivo mere laal! Aaj khel khel mein Tu kamaal kar diya!! Long live dear director!! Playfully you crafted wonders..."

Three days after the T20 World Cup 2024 win, delayed by Hurricane Beryl, Rohit Sharma's men have returned from Barbados to a heroes welcome. The channels are filled with details of what Maurya is cooking for them in Delhi, and how Marine Drive is decking up for the victory ride in Mumbai. And my friends are bringing me this song from *Maa* (1952), which has not lost its sheen at 70 years and counting.

"Jivo jivo mere laal!" also has the following lines that continue to resonate with India, now euphoric about the trophy that its *Men in Blue* have brought home after 2007.

**"Teri aan baan shaan
pe jahan qurban,
Tu hai veer, randhir,
baanka Hind ka jawan!..."**

Yes, today, their dignity, honour and glory is the toast of the world. "You daring young men, steady in battle, are the hearthroth of *Hindustan...*"

The lyrics penned by Bharat Vyas were set to tune by S Paul. The situation ran this. Bhanu, an ace player, is the member of a foot-

ball club. The team has returned with a trophy, and the credit for the victory goes to the hero who has scored three goals in a row. Antara Nanda Mandal, an authority on songs in Hindi films, especially of yesteryears, informs me that 'someone uploaded one minute of a shaky print and it got 41,000 views.' But in 2017, when I was putting together *And They Made Classics*, to mark the birth centenary of Nabendu Ghosh, I had dug out this song after an extensive search.

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For four months, prior to boarding the train to Bombay, Bimal Roy had discussed with his team the storyline of *Maa*. After reaching on February 6, 1951 too, they had discussed threadbare the script, which they would read out to Dadamoni and Sabak Vacha. The narrative unfolded like this.

The father, a retired postmaster, takes up a job as an accountant for the *zamindar*, in order to supplement the meagre pension that is inadequate for the education of his two sons. The elder son, Rajan, is in the final year of Law while the younger son, the good-hearted Bhanu, does not succeed in the BA finals because of his involvement



This informal studio trio has, on the flanks, Dilip Kumar and director Bimal Roy. In the middle is Jaipr.



"Doston sab ki madat se Kaam ho insaan ka... Jung mein ladte hain sipahi Aur naam ho kaptaan ka!"

Yes, every player on the ground is a foot soldier; but the glory of a victory is deserved by the Captain of the Team! Since days from now, on July 12, we will mark the 115th birth anniversary of Bimal Roy, let me take you on a trip down memory lane.

Bimal Roy neither mimicked nor mocked life. He took his films along life's grain, not over or across them. And that is why *Do Bigha Zamin*, *Sujata* and *Bandini* strike chords, and always will.

These words were spoken by Gopal Krishna Gandhi, former Governor of West Bengal (2004-2009), at a festival, that I had curated, to mark Roy's birth centenary. That was 15 years ago, and the truth of his words is being realised more and more as the days go by.

So in 2019, when the Kolkata International Film Festival (KIFF) was celebrating 100 years of Bengali Cinema, we got to see Roy's immortal creations in the *Shata Barsha*/Centenary section. The titles included his debut film *Udayar Pathey* 1944, *Humrahi* in Hindi, and *Mukti*, the Pramatheesh Barua film, which had Roy's cine-



matography.

The Old Masters section of the same KIFF had featured *Maa*/1952, *Do Bigha Zamin*/1953, *Yahudi*/1956, *Pehla Aadmi*/1949, and *Sujata*/1959. Additionally, the Shorts and Documentaries section had screened Harbans Khanna's *Gotama the Buddha*/1956, which had been feted at Cannes, *Remembering Bimal Roy*/2007, son Joy Bimal Roy's Centenary Tribute to his father, as well as *And They Made Classics*/2018, directed by yours faithfully.

This line-up, many of which had not been seen for almost half a century, had underscored quite a few facts about Bimal Roy, about filmmakers from Bengal, and about their contributions to Indian cinema.

When Bimal Roy passed away on January 8, 1966, this writer, born six days after Joy, was yet to be eleven. But I distinctly remember him as an elegant, thoughtful, compassionate person, somewhat distant, somewhat formal, breaking his silence to speak only when he felt he ought to. But his eyes, they spoke love, affection, dreams. These qualities, I would later see, were the hallmark of Roy's films as much as they were traits of his life, within his family as with his extended family of men he led, when he set out to make *Maa* and then proceeded to boast.

And if I may add, *Om Shanti Om* (2007) had revisited the finale of Madhumati, while Shyam Benegal's *Welcome to Sajjanpur* (2008) reflected the same issues as Parakh, which had made fun of bigotry and political chicanery. Any wonder that Governor Gandhi said Bimal Roy's films will be seen, always!

And the team of composers, writers, technicians, and poets, who were drawn to him in their days of struggle? Roy groomed them with far-reaching consequences. For they all emerged as a pantheon of filmmakers whose contribution to Indian Cinema is not only singing about. One after the other, they gifted us films such as Ashirwad, Anupama, Abhiman, Majhi Didi, Anand, Golmaal (*Dadasaheb Phalke* winner Hrishikesh Mukherjee), Trishagni (Nabendu Ghosh), Pinjara Ka Panchhi (Salil Chowdhury), Aparadhi Kaun, Parivar (Asit Sen), Saudagar, Upahaar (Sudhendu Roy), Amanat, Maryada (Arabind Sen), Teesri Kasam, Anubhav (Basu Bhattacharya), Aandhi, Mausam, Mere Apne, Ijaazat (Gulzar, yet another Phalke winner).

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They can vary in colour and flavour, but they often share a nutty, earthy taste and thick texture that really bulks up a batter. Generally, the flavour will reflect how the bean tastes in its original form, so, if you like chickpeas whole, you'll probably enjoy its flour. Bean flours are gluten-free, and can be used in baking with other supporting ingredients to make up for the lack of structure. Try recipes like veggie *pakodas*, or bean flour brownies.

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#COOKING

Alternative Flours

Whether you're avoiding wheat gluten or simply curious about those small bags of bean flours in the baking aisle, here's an intro to alt flours.

We live in a world that's full of wheat-free and alternative flours, and you don't need gluten to have fun. You can have your cake and get a dose of beans in it, too. But sorting out the difference between spelt, buckwheat, and oat flours can be confusing, and some wheat flour replacements can still con-

tain gluten. Instead of getting lost in the dust, or accidentally consuming an allergen, use this simple guide as an introduction to what's what in the world of alternative flours. The word "flour" may have originally referred to a milled wheat powder in the Western gaze, but the definition has expanded to cover a wider variety of powdered products, and will surely continue

to expand even more. The understanding here is that "flour" can mean a powder, usually made from finely ground plant matter, that constitutes the bulk of batter in baking, and thickeners, binds, coats. Most of these flours can be found in the grocery store's baking aisle with alternative flours, or in the gluten-free section, if appropriate.

Amaranth Flour



Not only do starchy tubers and grains make great flours, but seeds do too. *Amaranth* is made by finely milling the seeds of the amaranth plant. The flour is gluten-free, has a tawny, light-brown colour, and a subtle nutty, malty flavour when used in baked goods. Similar to potato starch,

Amaranth flour is usually added to recipes in addition to other supporting ingredients because it won't provide much structure on its own. Even if you can't make a tall cake with 100% amaranth flour, you can certainly make pancakes with it. It's also used in flatbreads like *rajgira aloo roti*, or amaranth tortillas.

Barley Flour



Although barley is not wheat, but a grain, it isn't a viable replacement for folks with gluten allergies or sensitivities, it's low-gluten, but it's not gluten-free. It's made by grinding the dried, pearled or whole barley grain, and is similar in colour and texture to whole grain wheat flour.

Barley flour has a noticeably earthy, nutty flavour when used in baking. It contains about five to eight per cent gluten, so, it can hold its own as the sole flour in cakes, cookies, and breads with decent results.

Bean Flours



Bean-lovers will never have a shortage of flavourful and versatile flours to choose from. Almost any bean can be turned into flour, but chickpea, black, pinto, pea, fava, navy, and mung bean are popular. *Bean flours* are made by soaking whole beans, drying them, and milling them into a fine powder.

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Cassava Flour

What do cassava, potato, corn, and rice flour all have in common? They all have starch that gets pulled out to make a different product with which the flour can be confused. *Cassava flour* is different from cassava starch (also called tapioca starch).

The flour is gluten-free, grain-free, and made from the entire cassava tuber, including its starch. It's dried and processed into a fine, white powder, which is neutral to mild in flavour. Unlike other gluten-free flours, which can be gritty or sandy, cassava produces a powdery flour more similar to all-purpose flour.

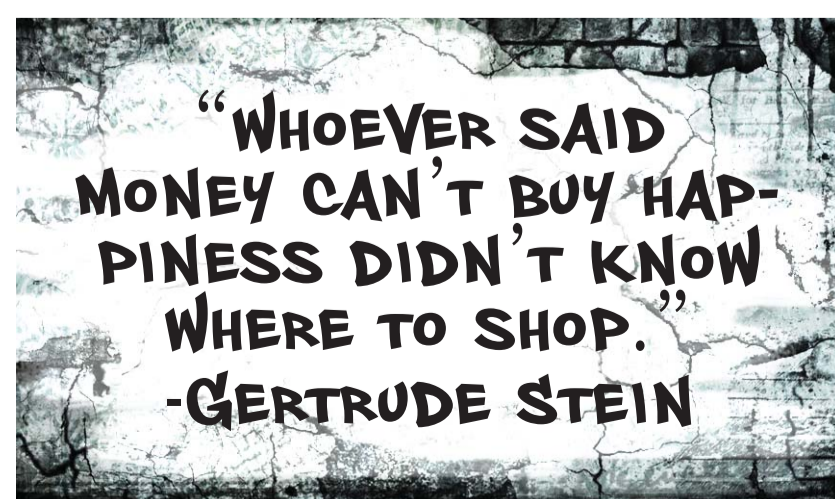
The natural starch in this flour also produces a tempting crust when used in baking, so, try it as a gluten-free breading, or in yeast breads like pizza crust.

Coconut Flour

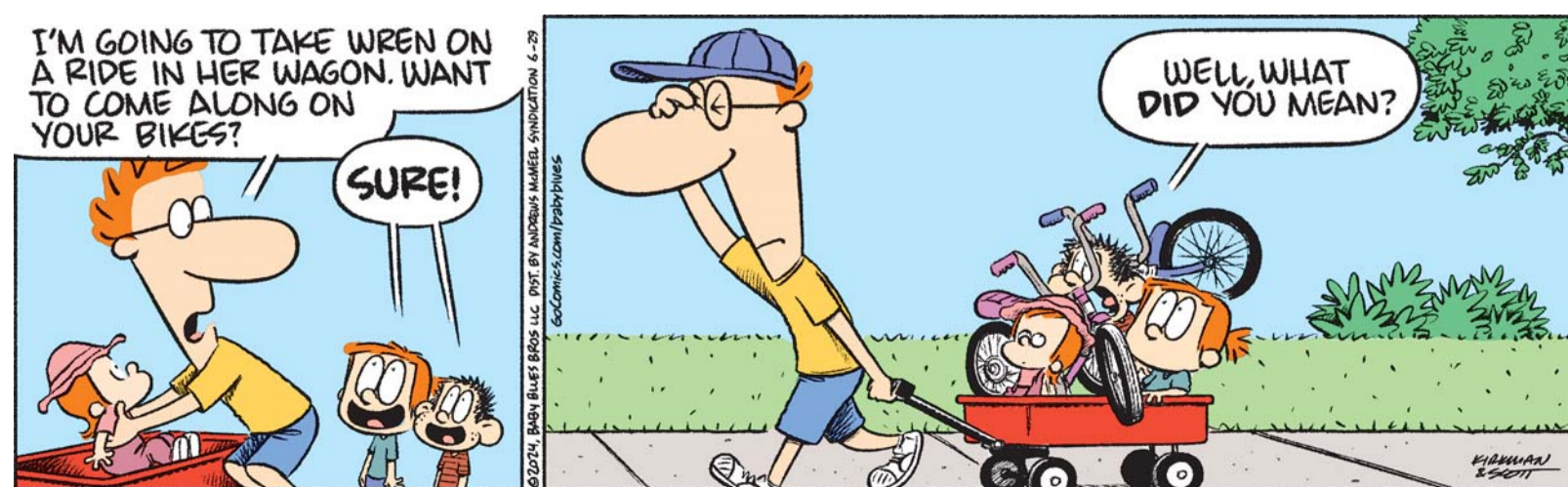
Coconut flour is made by processing the white 'meat' of mature coconuts. It's dried and finely ground into a powder, that's both gluten-free and grain-free. The texture of coconut flour is more free-running and loose than all-purpose flour. Substituting coconut flour for all-purpose is trickier than with other replacements. For one thing, though the flavour is mild, it still tastes like coconuts, so, if you're not a fan, you should skip it.



THE WALL



BABY BLUES



By Rick Kirkman & Jerry Scott

ZITS



By Jerry Scott & Jim Borgman