ARBIT it happens here...

One of Nirmal's pet peeve is horn blowing. She cannot stand for a moment if the vehicle behind us is blowing the horn unnecessarily. The commonest is when the red light goes green. There is always that fraction of a minute when the traffic in the cross direction is still in front. What gets her goat is when the car driver behind blows the horn because we have not moved. I have had to grab her once in a while from getting out of the car to belabour the driver behind. She will, of course, give her 1000 watt glare anyhow. In fact, horn blowing is a very Indian trait. To many drivers it seems that the car manufacturers have added the horn to the car for their entertainment. The small permitted toot to draw the attention of the neighbouring vehicle is forgivable. A huge blast has to be given if there is fraction of a delay. Once the horn is pressed the driver tends to continue the pressure on the horn for quite some time.





all our teeth is the accepted norm Peevishness is a trait that does not seem to have clear cut age relation ship. It can be seen in the smallest child when his I-pad has been snatched while he is watching his cartoons. At the other end to the grandparent who cannot stand & people who do not switch off the light and fan when they leave the

I like the word 'Peeve'. I like it better when it is used with its 'Chamcha' and called Pet Peeve. I have often wondered how it origi nated. The dictionary does not give a clue. It neither suggests an English word or some other language as a source. I was pleasantly surprised that the noun peeve seems to have originated in the United States of America early in the twentieth century. It is one of the back formations from the adjective peevish -meaning ornery or ill empered

The phrase 'pet peeve' has an interesting tale. It was introduced in a single panel comic strip called 'The Little Pet Peeve' in the Chicago Tribune in the period 1916 -1920 by a cartoonist called Frank King. It was the post-World War I era when there were huge shortages which kept the people irritable as it is. The cartoonist had hit a jackpot with his pet peeves cartoon. Each of his readers had a pet peeve (Just as much as we have one or more even today!) and could easily align with the daily comic strip. Most of these were trivialities like back seat driv-

Dr Goutam Sen CTVS Surgeon Traveller Story teller Metimes I feel that In becoming peevishs I grow older. Aren't Ider people supposed mellow as they age? ging gracefully with

#AVERSION

ers, fiddling with a pen or a paper knife, playing with a crinkly paper while listening to a sonata on the radiogram. They are endless. King's readers kept submitting their pet peeves to him. One of the prize winners was from a 12 year old boy who complained about his mother who came in to sweep when he had the pieces of a building toy spread out on the floor. I could easi empathise with him because 1 know how it feels to be told to go and do a trivial task when you are in the middle of setting up the large jig saw puzzle that you brought from your last visit to Hamleys in Soho, London.

Small Courtesies

In the modern era the niceties of behaviour are emphasised much more than the earlier centuries One has to be aware of the small courtesies that are now expected from all. For example you and your gang go to a restaurant. While the food is being prepared your chat with each other becomes noisier and noisier. Such behaviour is not acceptable and the other customers can be quite peevish about it. One of the other irritating traits is when little children are let loose in the restaurant. They then wander around screaming and screeching while the parents couldn't care less! I am sure each of us has long list! One of Nirmal's pet peeve is



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The worst kind is from the city buses which are wriggling between vehicles to gain that extra metre. It is a long toot which barely takes a break! There is another variety of horn which I call the 'Big brother' horn. Large buses and trucks have for 'God only knows why' been fitted with the loudest and craziest air horns (Which are actually meant for trains and can be heard from a mile away. That is meant to warn people who are doing things on the railway track which they should do in some secluded place!)). They have a deafening output of about 153 decibels at 150 PSI. These horns and the multi toned horns are illegal and banned for normal vehicles But who can prevent a pseudo VIP from installing all those in the new SUV they have bought? They are meant for police, fire fighters and ambulances. My feeling is that the people who blow horns are insecure drivers! They blow horns to get the space around themselves. Correct

me if I am wrong. Willy-nilly

One of my other pet peeves is the full page advertisement on the front page of a newspaper. I have written about this before too. But there is another version now in the Market Today's English daily had three pages of full page adverts alternat ing with the news page. This was in addition to a couple of half page ones. The name of the game is that if you wish to read the news you will have to 'willy-nilly' also see the adverts. I can understand to a degree the full page adverts from the online chains where they are offering discounts for the day. I can not for a moment stand the one which has a large airbrushed picture of a political leader who wishes to list his achievements as well as the announcement of all the pending projects. I cannot for the life of me understand why good deeds have to be repeatedly announced. If they are good the people will know about it anyhow.

These costly advertisements keep getting published frequently at the cost of the tax paver's money. The annual budget of Delhi Government for adverts is in The spending has Crores. increased from nearly Re.11.12 crore in 2012-13 to Re. 488.97 crore in 2021 under the AAP dispensation. This RTI revelation states that there is 44 times more expenditure. They need to tell rather than show the achievements. The problem is that some of them are on paper alone. Recently there have been accusations about the lack of verac-



ity in some of these adverts. The claims are very tall and when an RTI reveals the short comings it is enough to make my blood boil. It is my hard earned money they are spending to spread their canard. Limit to Tolerance

One of the newer varieties is full page one from the teaching factories which are shown as soon as the All India competitions results are announced. The page is full of photos of the students who have ranked high. It is amazing how many faces are common to the teaching factories. Every one of them is ready to claim the topper as their own. There must be a monetary aspect to it which I still do not understand.

I believe we should all have peeves and the need to vent them is the only way to maintain our equilibrium. It also shows that there is a limit to tolerance. The right to blow



Does Welfare Reduce Crime?

- A new study examines one program's impact on employment and incarceration
- There have been myths and tropes about welfare since it was created. We often hear critics say that welfare discourages people from working-but are these claims really true?
- This debate often plays out through theory and anecdotes, yet it's rare to get good data
- about the true effects of welfare. The new paper by University of Chicago economist Manasi Deshpande does just that.
- It's a first-of-its-kind study that tells a clear story about the life-

long effects of one kind of

welfare on employment and criminal involvement. Deshpande hopes they will entirely reframe the debate about welfare.



THE WALL

PERHAPS YOU WOULD BENEFIT 270

FROM ADULT

SUPERVISION

BABY BLUES







International Rabbit Dav

eld on the fourth Saturday or Sunday of September, this annual celebration of the long-eared, short-tailed mammal is not just in the name of the millions of bunnies kept as pets across the Western world but aims to promote a serious message about animal welfare. On International Rabbit Day we are encouraged to consider, not only the companionship offered by our favourite hutch-dwellers, but the various ways in which rabbits are harmed by medical and cosmetic testing, hunting, fur farming and, of course, casseroling.



our fuse should be enshrined in our constitution. Sometimes when we see our elected representatives speak or misbehave in the Lok Sabha I get the feeling that the only way they can be heard is by behaving peevish y. My readers will find it hard to recall a good speech given calmly. On

the other hand it is easy to remem ber all the people who jump into the well of the house. It matters little to them that their actions do not result in any constructive deed. I believe they are paid even if they walk out from the house.

Peeve we must. That is the only way you will be remembered when you are not there anymore. People will chuckle over some of the peevish acts and call them idiosyncrasies. Come let us join together and be peevish. Life is short. Make most of it at your peevish best!

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writetoarbit@rashtradoot.com

#RESEARCH

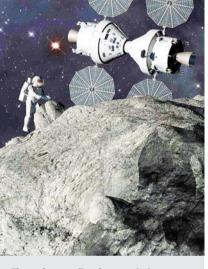
Humans **Could Land On An Asteroid**

The researchers propose that a spacefaring nation or a group of spacefaring nations will send a mission to the asteroid belt beyond Mars between 2071 and 2087.

t is possible that you may witness human astronauts landing on the moon within your lifetime, according to a recently authored research article. The researchers analysed how NASA's budget has changed over the years since the 1960s to gauge how likely it is that the space agency will deploy a mission to Asteroids beyond Mars in the next century.

While analysing how NASA's budget has changed since its inception in 1958, the researchers noticed many spikes in the amount of money that the space agency burned over the years. These spikes corresponded with the key events of the space age, including the early years of the Apollo program in 1966 and the announcement of man's impending return to the Moon with the Artemis project in 2018. The researchers propose that a spacefaring nation or a group of

spacefaring nations will send a mission to the asteroid belt beyond Mars between 2071 and 2087.



They also predict that a mission to the Jovian System, which includes Jupiter, its rings and moons, will happen between 2087 and 2101. A launch to the Saturn system is predicted to happen in the window between 2129 and 2153. For arriving at these numbers.

didn't just use NASA's budget numbers. They also analysed the evolution of technology capabilities related to deep space exploration over the years. The exploration of deep space required a variety of technological capabilities such as computing power, and the design, manufacturing and operation of

hardware such as launch vehicles, guidance systems and life support systems Since it is difficult to quantitatively ascertain the evolution of such technologies, they analysed the number of published peer-reviewed technology articles about deep space exploration over the years. This number showed a clear upwards trend which allowed the scientists to create a model with both the technology evolution data and the budget data; allowing them to arrive at their conclusions.

Putting Passion on a Plate

Meet passionate home chefs, bakers and culinary entrepreneurs from Jaipur who recently participated in a one-of-its-kind food festival in Jaipur and brought to the fore not just diverse food but also their interesting culinary stories.



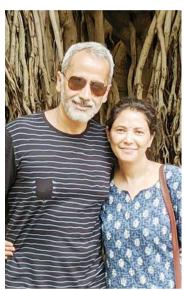
he second edition of 'The Chewy Chapter', a one-of-its-kind food festival, saw as many as 22 passionate home chefs, food entrepreneurs and restaurateurs from the Pink City bring delicacies from across the globe for the city's foodies to sample. While their food pleased everyone's palates, their inspiring stories of how they are pursuing their passion for food left us in sheer awe. Arbit brings to you some of the most interesting culi-

nary stories from the festival.

The Creative Creators The Chewy Chapter is the brainchild of Firangi Deli and Café Choubara. It gives a platform to passion driven cooks. home chefs, bakers, newly opened cafes and restaurants to showcase their products. The people behind the festival too have fascinating tales to tell. Firangi Deli is a sustainable delicatessen, where nost ingredients are prepared in the kitchen itself. It is the brain child of Naina Bhargava and Arahant Jain. While Arahant is a lawyer by education and was in corporate law for eight years. oday he is fondly referred to as khansaama' and he has no qualms about it. Naina, on the other hand, is an alumna of Le Cordon Bleu, London, with previous experience of almost 8 years in the food industry. They both bring to the table a variety of different skills but a common love and passion for food, be it cooking, feeding or eating. "Together we aim to bring to Jaipur, an array of world cuisine, using tra-



ditional methods and hand picking the best ingredients. We strive to bring flavours that are closest to the authentic ones" share Arahant and Naina.



Devendra and Soni.

Bitten by the travel bug and smitten by the love bug. Soni – a girl from Nepal and Devendra, a imachali lad together built their abode in the Pink City Thanks to the Covid-19 induced lockdown, their travel-related work came to a halt and the duo then opened a tea joint 'Chai Chowk'. This allowed them to bring to the table their love for food and culinary prowess Earlier this year they also opened another café. Choubara. What's interesting is that their offerings have no frills and their strength lies in delivering food that's sim ple, fresh and handmade with love. Be it their Chai. Vada Pav Omelettes or Dahi Bada, every dish satiates not just your palate but also your soul. They also pro mote local musicians and artistes of the city by giving them a platform to showcase their talent.

UP Ka Zaayka

Thanks to the Chewy Chapter, Anju Jain, at the age of 65 years, decided to bring her food for the world to taste. With delicacies like Nagori Poori and Halwa, Dahi Bada, Spinach and Garlic Kalmi Bada, the gastronomes of Jaipur had a chance to imbibe the flavours of Uttar Pradesh with her initiative 'UP Ka Zaayka'. Ask her about her love for food and cooking and she savs: "I have always been fascinated with food and even as a young girl I loved to look at recipes and kitchen arrangements and hacks in magazines. What I love about being a home chef is that it has the charm of 'andaaz'. There are no standardized measures and that's why the food does not taste the same every day." A nutritionist by education, Anju likes to tweak her recipes to in a way that it

becomes a healthy choice.

Naina Bhargava and Arahant Jain of Firangi Deli.

Pursuing the passion for food & social inclusion

A restaurateur and experienced menu engineer, Arpita Mehta Paliwal is currently pursuing her bread baking passion with a boutique bakery studio in Jaipur, 'Food Owl' and teaching the art of cooking globally. With her brand, she brings to Jaipur authentic British breads using organic ingredients. Her pull apart garlic bread, gud paras, baked vada pao, peri peri loaf are some of the bestselling items. "I am passionate about social inclusion and entrepreneurship and a I have a dedicated team of women who come socially less privileged backgrounds but are food-intelligent and manufacture bespoke mathris and pickles and



"Ever since I was a child, I felt that kitchen was the one true place where I belonged. Most of my fond food memo ries from childhood are centered around food - watching my mother cook, my grandmother making pickles, my father stepping in on special occasions to feed us his signature dishes", says the 24vear-old Aditya Singh Shekhawat, who started his home kitchen Santript in 2020, after working with reputed hotels of Taj and ITC. This passion led him to IHM Aurangabad to pursue culinary arts and during his internship he had to the rare opportunity to be a part of the catering team of Isha Ambani's wedding n Udaipur. Be in Laal maas or Dal Makhani, Aditya believes in not taking any shortcuts while making his food.

Authentic flavours of Gujarat

Aditva Singh.

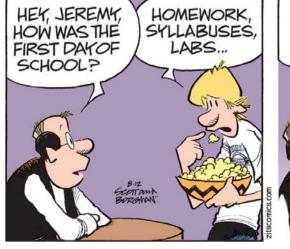
fessional ventures. She continued making the delicacies she used to savour in Gujarat such as dhokla, fafda, the pla, khandvi for her family. As luck would have it, a bak ery owner in Noida had the opportunity to sample her dhokla and that paved the way for her food to reach a much larger audience as she started taking bulk orders. Cut to the Covid-19 pandemic and she moved to the Pink City where she started a food stall in Bagdiva Bhavan that soon became popular for serving authentic Gujarati dishes. "I run the food stall from 7 am to 12 noon and people who go for morning walks often come to the stall for breakfast healthy options.' Shares the enthusiastic food entrepreneur

By Jerry Scott & Jim Borgman

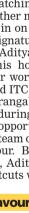




ZITS







#CULINARY CREATIVITY





Arpita Mehta Paliwal.

thus are learning financial independence with their inherent skill sets", shares Arpita.

Santript: Satiating the soul

Born and brought up in Ahmedabad, Satva Bhama (55) moved to Noida to accompany her husband in his pro-

