

#TRENDS&GADGETS

Tips and Tricks

Getting used to Apple iPad can take some time, but these tips and tricks make it easier than ever.



For many, the size and ease of the iPad make it a traditional laptop replacement. Perhaps what makes the iPad so interesting is that it offers the benefits of a laptop in a tablet form factor.

If you are new to the iPad, there are a lot of clever little features to elevate your experience to a whole new level.

Use Quick Notes on the iPad

Starting with iPadOS 15, Apple added a feature called Quick Notes to the iPad. With this feature, you can quickly jot down a note anywhere, at any time. It can be activated by swiping in from the bottom right corner of the iPad with the Apple Pencil. This creates a floating window that can be moved around the screen.

- To enable Quick Notes on the iPad, here's what you need to do:
- Open Settings and tap on General in the panel on the left.
- Now, locate Gestures amongst the options available on the right.
- Next, look for the Left Corner Swipe or Right Corner Swipe options
- Tap on both option and the next screen, and choose Quick Note.

Run two apps or more at the same time with Split screen and Slide Over

The iPad has slowly gotten improved multitasking features. The latest to join is Slide Over and Slide Out, the newest multitasking features. Slide Over essentially lets you view two apps on the screen with one app in a narrow pane floating on top of the other. While using an app, slide your finger from the bottom up to reveal the dock. Meanwhile, Split View allows you to dis-

play two apps on the screen in their own resizable panels.

Drag and drop files

Moving photos from the Photos app to another one is easy. All you need to do is simply press and hold a photo and it will start following your finger.

- Just pen the Photos app.
- In grid view, press and hold your finger down on a photo, until the quick action menu appears, and then move your finger around so that it floats under your finger.
- Use your other finger to leave the app and navigate to where you want to drop the photo.
- You will notice a green plus sign on the corner of the photo or video if you can drop it off there
- Lift your finger to drop the photo.

Make Widgets stick

One of the new features of iPadOS is to make a smart widget stack. A smart stack is essentially a collection of widgets, on top of one another.

To create a smart widget stack, here's what you need to do.

- Long press your Home Screen and tap the plus (+) icon that appears in the top left.
- Select Smart Stack from the widget options in the left-hand menu and choose the type and size of Smart Stack you want.
- Now your iPad will automatically create a Smart Stack. Once the Smart Stack is on your Home Screen, press and hold it to make changes.
- Scroll through the apps in your stack and remove any you don't want by selecting the relevant minus (-) icon



Suchitra Sen.



Dr. Shoma A. Chatterji
Film scholar
journalist & author

#AN ERA

spacious apartment, earlier a beautiful bungalow with a pretty garden of its own, where the famous Ritwik Ghatak once resided as tenant. She gave it away to real estate dealers and accepted four large apartments in a multi-storied estate. She lived in one of them. The rest she willed away to Moonmoon, her daughter and Raima and Ria, her two granddaughters, all actresses now. The four apartments are joined, but the one Suchitra Sen lived in was taboo for visitors.

One has almost lost count of the number of biographies written by journalists and authors. Editorial compilations used her name and photograph on the cover to attract sales. A few years ago, a house in the southern extremes of Calcutta built exclusively for shooting films was named Suchitra Sen House.

Satabdi Roy, a contemporary actress made her directorial debut with Abhinetri. The story bears a marked resemblance to Suchitra Sen's life. It opens with a top Bengali star who had sequestered herself from the public for 25 years. Such is the charisma she generated among her fans. There was nothing that would draw her out of her Ballygunge Circular Road apartment, not the top award for her contribution to cinema, not daughter Moonmoon Sen, nor granddaughters, Raima and Ria.

In Suchitrra Katha, Gopal Krishna Dev creates an image of the recluse actress who refused to collaborate or give interviews during his writing of the book. The

book unfolds the story of a social recluse who has left stardom behind her to lead a life of spiritual loneliness relieved occasionally with her interactions with her daughter and two grand-daughters. It is the strange story of a beautiful young girl who somewhat reluctantly stepped into films, became a star, but had to go through a broken marriage while trying to play the delicate balancing act between stardom and single motherhood.

"Suchitra Sen was an era," writes journalist Ranjan Bandopadhyay in Suchitra Sen Ebong Ananya, (Deep Prakashan, Calcutta, 2001). It is a term never been used before or after to define any film persona in the country, not even Uttam Kumar or Amitabh Bachchan. Yet, Suchitra Sen never won a National Award. Her work was never targeted at awards. The Moscow International Film Festival could not ignore her unforgettable performance in Saat Paake Bandha as a woman deeply in



Suchitra Sen and Ashok Kumar in Three.

In Aandhi, one could see in the character she played, glimpses of the mannerisms and characteristics of Indira Gandhi. Released during the Emergency, the film created a storm within the prime ministerial office and was briefly banned briefly because Mrs. Gandhi who was then the PM, felt it would carry negative reflections of the PM. When this writer spoke to Kamleshwar about who his inspiration for the story really was, he had a good laugh and confessed that it was fashioned after Rani Gayatri Devi of Jaipur and Mrs. Gandhi was nowhere in his mind when he wrote it. Suchitra Sen insists that she did not fashion the character after Mrs. Gandhi. "I do not believe in imitating. As an actress, I believe in creating and I created the character out of my own feelings and belief of what the character should look like, how she should walk, talk and so on," she summed up in response to a question from her school friend Phoolrani Kanjilal who wrote a book on the actress as a schoolgirl.

Suchitra Sen- A Legend Beyond Death

love with her husband but forced into a life of separation and loneliness brought on by her ever-interfering and affluent mother and an extremely arrogant husband who could not understand her.

Soft-focus Close Ups

Suchitra Sen made her debut in Shesh Kothai (1952). She was paired with Uttam Kumar for the first time in Saarey Chuattar (1953), an effervescent comedy marking a breakthrough in director Nirmal Dey's career. The two turned into overnight icons of Bengali romantic melodrama, sustaining the on-screen chemistry for more than twenty years. It created a distinct genre unto itself. They starred in 30 films, beating the Spencer Tracy-Audrey Hepburn pair hollow. When the young and beautiful Suchitra Sen emoted a love scene with Uttam Kumar in Chaoa-Paoa, Pathhey Holo Deri, Alo Amar Alo, Shaaede Chuattar, Kamallata, the electrically charged feelings between them came across so tangibly that one could stretch one's hand to touch them. Their films were famous for soft-focus close ups, particularly Sen's, and lavishly mounted scenes of romance against windswept expanses and richly decorated interiors with fluttering curtains and such mnemonic objects such as bunches of tuberose etc. Some popular films of the pair include Shap Mochan (1955), Sagarika (1956), Harano Sur (1957), Saptapadi (1961), Bipasha (1962) and Grihadah (1967).

Pathey Holo Deri (1962) was re-released almost 20 years after its first release. It celebrated a silver jubilee run! To generate this magic chemistry, Uttam Kumar and Suchitra Sen did not need even a single lip-to-lip kiss. Suchitra would almost always be draped in a sari with a sleeved blouse. She did not need to show skin, or flash a thigh or reveal a cleavage to exude sex appeal. "It was all there in her beautiful face," said Uttam Kumar once. "She is so beautiful that thousands come to the theatres just to look at her face. Where can you get a photogenic face like that? Roma is the most beautiful, the most glamorous among all my leading ladies," he said, adding, "I have been lucky to have had the exclusive right to be cast as the man she fell in love with". Every film starring the pair ended with the two going into a tight clinch. For the audience, it was happily ever after. That was all the physical intimacy they needed to send their fans into a tizzy. So, in her later days, when she crooned as a cabaret artist in some old film, the outcome was pathetic.

Suchitra Sen's was a beautiful, oval face, with large, almond-shaped eyes, a beautiful mouth, a long, graceful neck and lustrous black hair falling all the way down to her waist. She presented the typical Bengali girl stereotype with her sari draped around her slender frame to reveal the contours of a soft feminine body that appeared more sensuous because it was concealed, a loose lock of hair that fell over her forehead and which she moved away with the back of her hand. There was instant audience identification with the Suchitra-Uttam pairing. That is why it was such a big hit.

She was quick to silence people who felt she would fail to pull a film without Uttam Kumar. She came out



Lantern Festival

Also known as the Shang Yuan Festival or the Yuan Xiao Jie Festival, the Lantern Festival is a traditional Chinese holiday that falls during the first month of the lunar calendar, on the fifteenth day. The festival is a celebration of the end of the Chinese New Year celebrations and the start of the new year. It's a time for families to come together and enjoy food, entertainment, and the lighting of lanterns.



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you the right to call me by my first name?" leaving the shooting floor speechless with shock.

What does daughter Moonmoon have to say? "I respect and take pride in my mother not only because she entered films when very little technical know-how was available to play tricks with her looks and with her performance, but also because long before the hoo-haa about women's liberation began, she stood for the triumphant woman who won over her male peers. She brought respectability to her profession at a time when there was little of it to pass around. I respect her because she has defined herself as a legend in her lifetime – something even Uttam Kumar cannot boast of since he is no more. She was a woman who held herself with dignity through her long career. She has proved that she is a true sophisticate, in the manner in which she gave up her career when she did, proving her unwillingness to be greedy and thus keep the magic intact. She placed great importance to a good and solid education in my upbringing and I am grateful to her for that. She insisted that I learn drawing and painting and I completed my masters' too, thanks to my mother."

The Mystique

Suchitra Sen became a nationally renowned actress with a few meaningful Hindi films. Two of them are Gulzar's Aandhi, based on an original story by Kamleshwar and Mamta, directed by the late Asit Sen, where she portrayed the two diametrically opposite characters of the kothewalli mother of a sophisticated daughter who is a barrister. The film was the Hindi version of the original Bengali film Uttar Phalguni that turned out to be a box

with diverse and layered performances in films that did not pair her with the matinee idol. Among these are: Hospital opposite Ashok Kumar, Deep Jewel Jai with Basant Choudhury, Smriti Tuku Thaak (double role) with Asit Baran, Utttar Phalguni (double role) with Bikash Roy and Dilip Mukherjee, Sandhya Deeper Shikha (Dilip Mukherjee) and Saat Paake Bandha with Soumitra Chatterjee.

She acquired starry hang-ups. She never permitted anyone to address her by her first name. Everyone called her either 'Madame' or 'Mrs. Sen.' Uttam Kumar is perhaps the only person within the industry who sometimes called her "Roma." A story goes that when a very senior and respected character actor, by virtue of his seniority and his position in the industry called her by her first name, she raised her index finger at him and asked him point-blank: "who gave



Sanjeev Kumar and Suchitra Sen in Aandhi.

#TRIED&TASTED

Beyond Dreamy

A scoop of Nutella is the key to a person's heart.

Nutella can be paired with anything—there's a way to eat it for breakfast, lunch and dinner if you really want to. Sure, you might have to get a little creative with your uses, but it's worth the extra thought. For those of you who want to eat

Nutella in more creative ways, we have the solution to your problem. Recipes that incorporate Nutella are endless, and if you're feeling generous, invite your friends over to try them, too. Here are some creative Nutella recipes that will have you and your friends wanting so much more.

Nutella Hot Chocolate



Ingredients

- 1 empty container of Nutella
- 2 cup hot milk
- 2 tablespoon chocolate chips
- 2 tablespoon marshmallows

Preparation

1. Find an empty Nutella jar.
2. Add 2 cups of hot milk.
3. Mix.
4. Add 2 tablespoons of whipped cream.

Nutella Mug Cake

Ingredients

- 1/4 cup all-purpose flour
- 1/4 cup Nutella
- 3 Tablespoons milk
- 1/4 teaspoon baking powder

Preparation

1. Combine all ingredients in an oversized mug or heat-proof bowl. Whisk with a fork until smooth (batter will be thick). Microwave on high for 1 to 1-1/2 minutes (Start with 1 minute, then check for doneness and cook for more time, if necessary). A toothpick inserted into cake centre should come out clean. Let cool slightly before eating.
2. Enjoy!



Nutella Chocolate Chip Cookies



Ingredients

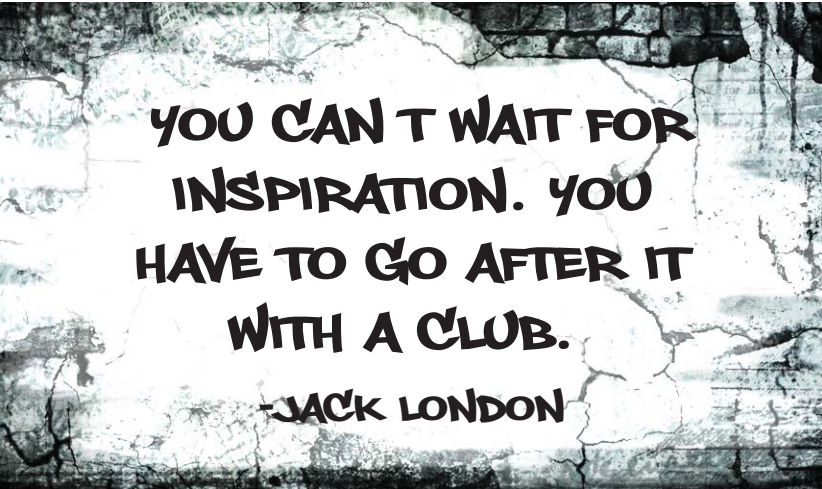
- 2 1/4 cups all-purpose flour
- 1 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter at room temperature
- 1 1/4 cup packed dark brown sugar
- 1/4 cup granulated sugar
- 1 large egg and 1 large egg yolk
- 1 1/2 teaspoon vanilla extract
- 1 tablespoon plain Greek yogurt
- 1/2 cup semi-sweet chocolate chips
- 1/4 cup milk chocolate chips
- 1/2 cup dark chocolate chips
- 1 jar of Nutella, chilled in the freezer for 1/2 hour

Preparation

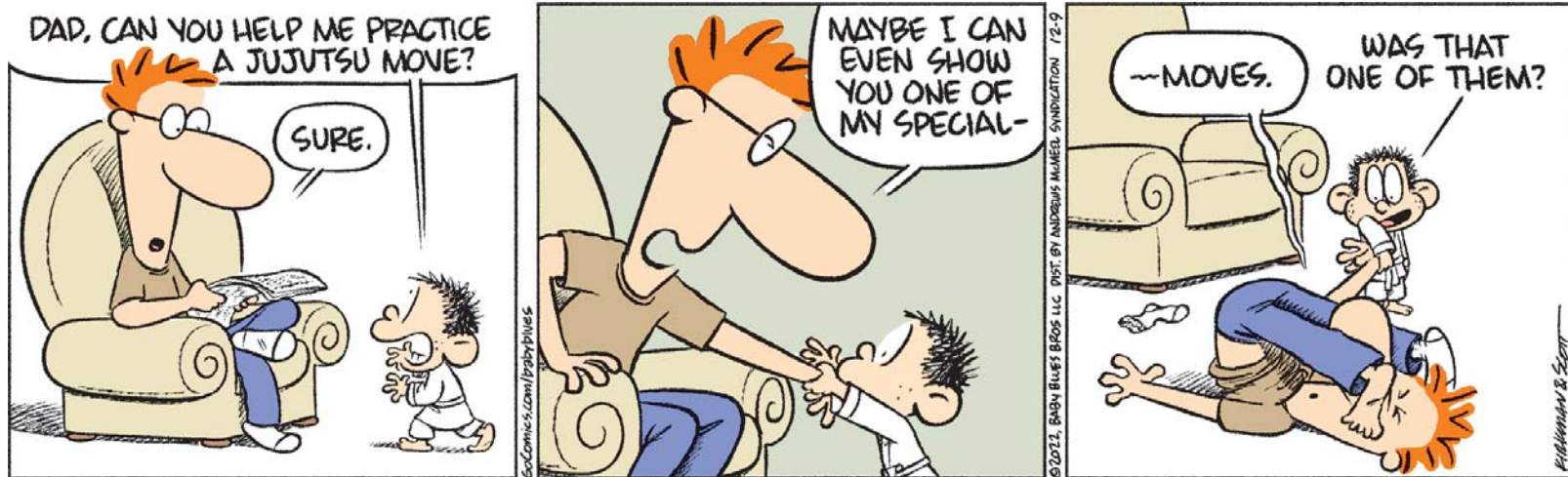
1. Mix flour, baking soda and salt in a large bowl until combined and set aside.
2. Melt butter in saucepan over medium heat. Eventually the butter will start to foam. Whisk consistently throughout this process.
3. After about 5-10 minutes, the butter will begin to brown at the bottom of the saucepan. Continue to whisk and remove the pan from heat when it begins to

4. brown. Transfer the butter to a large bowl to prevent burning and set aside to cool.
4. With a mixer, beat together butter and sugar until light and fluffy.
5. Beat in the egg and egg yolk (one at a time) and then vanilla and yogurt simultaneously until incorporated.
6. Gradually add the dry ingredients from step 2 to the mixture until smooth.
7. Gently fold in all of the chocolate chips.
8. Preheat the oven to 350°F. Chill dough and Nutella in the freezer for 1/2 hour.
9. Roll 1 1/2 tablespoon of dough into a ball and flatten it very thinly onto a buttered cookie sheet. Continue to do this with the remaining dough and place the dough circles inches apart from each other.
10. Place 1 1/2 tablespoon of chilled Nutella in the middle of half of all the flattened dough balls.
11. Place a circle of cookie dough on top of a dough circle with Nutella in order to make a sandwich. Crimp edges to seal.
12. Bake for 15-20 minutes or until edges turn golden brown.
13. Sprinkle with sea salt and let cool on wire racks.

THE WALL



BABY BLUES



By Rick Kirkman & Jerry Scott

ZITS



By Jerry Scott & Jim Borgman