



A Restaurant Just Turned 300 Years Old

But it's not just ghosts who visit Botin. Walk upstairs and you might be lucky enough to be seated at Hemingway's table

The Discovery of the Denisovans

The Perfect Love

Narcissus and the Tragedy of Falling in Love with One's Own Reflection

कायदे, कानून व प्रक्रिया की पूरी जानकारी न होना भारी पड़ रहा है, भाजपा पर संसद में

जो हश्र “प्रिवलेज मोशन” का हुआ, वह ही अंजाम राहुल को डिस्क्वालिफाई करने के हल्ले का होगा?

- “प्रिवलेज मोशन” नहीं लाया गया, क्योंकि “प्रिवलेज कमेटी” का अभी तक गठन नहीं हुआ है। प्रिवलेज कमेटी प्रस्ताव का अध्ययन करके अपनी रिपोर्ट देती है, जो “एथिक्स कमेटी” के सामने प्रस्तुत होती है। “एथिक्स कमेटी” की सिफारिश के बाद, निर्णय लिया जाता है, किसी व्यक्ति के खिलाफ “प्रिवलेज मोशन” लाया जाए या नहीं। जब “प्रिवलेज कमेटी” का गठन ही नहीं हुआ अभी तक, तो “प्रिवलेज मोशन” की कार्यवाही आगे कैसे बढ़ती।
- इसी प्रकार निशिकांत दुबे ने राहुल गांधी को “डिस्क्वालिफाई” करने की मुहिम शुरू की। पर, यह स्पष्ट नहीं था कि राहुल गांधी को किस “रूल” के अंतर्गत “डिस्क्वालिफाई” करने की मांग की जा रही है या किस प्रक्रिया के जरिए राहुल गांधी को डिस्क्वालिफाई करने का प्रयास किया जा रहा है।
- निशिकांत दुबे ने राहुल गांधी के खिलाफ शिकायतों की लाइन लगा दी, शून्यकाल में। पर, ये शिकायतें किसी भी “लैटर हैड” पर नहीं लिखी गई थीं तथा शिकायत पत्र पर किसी भी सांसद के हस्ताक्षर नहीं थे तथा यह भी स्पष्ट नहीं था कि यह शिकायत पत्र किस के पास भेजा जाए।

उन्होंने मांग की कि राहुल गांधी को अयोग्य घोषित किया जाए। लेकिन किस प्रस्ताव के तहत? किस नियम के तहत? किस प्रक्रिया के तहत? खुद सांसद को ही इसकी जानकारी नहीं है। उन्होंने विपक्ष के नेता के खिलाफ शिकायतों की लंबी सूची लिखी और उसे शून्य काल में पढ़कर सुना दिया। जिस कागज पर शिकायत लिखी

गई, वह न तो कोई लेटरहेड था और न ही उस पर कोई हस्ताक्षर। यह शिकायत किसे संबोधित की गई थी? किसी को भी इसकी जानकारी (शेष अंतिम पृष्ठ पर)

बांग्लादेश चुनावों से गायब हैं महिला नेता

–जाल खंबाता–
–राष्ट्रदूत दिल्ली ब्यूरो–
नई दिल्ली, 12 फरवरी। बांग्लादेश के चुनावी परिदृश्य में नाटकीय बदलाव आया है। कभी शेख हसीना और खालिदा ज़िया जैसी प्रभावशाली महिला नेताओं से पहचाने

- शेख हसीना और खालिदा ज़िया जैसी सशक्त महिला नेताओं का नेतृत्व देख चुके बांग्लादेश के आम चुनावों में मात्र 4 प्रतिशत महिलाएं ही चुनाव मैदान में दिखीं।

जाने वाले देश में अब मतपत्रों पर महिलाएं लगभग नवराद हैं। देशभर में केवल 4 प्रतिशत उम्मीदवार महिलाएं हैं, जिनमें से कई केवल पुरुष नेताओं से जुड़ी प्रतीकात्मक उम्मीदवार मानी जा रही हैं।

जहां कुछ इस्लामी दलों ने (शेष अंतिम पृष्ठ पर)

सुप्रीम कोर्ट ने हिंदी फिल्म “घूसखोर पंडित” का नाम बदलने का नोटिस दिया

–जाल खंबाता–
–राष्ट्रदूत दिल्ली ब्यूरो–
नई दिल्ली, 12 फरवरी। सुप्रीम कोर्ट ने हिंदी फिल्म “घूसखोर पंडित” के निर्माताओं को इसके कथित जातिसूचक शीर्षक को लेकर नोटिस जारी किया है। कोर्ट ने कहा है कि “फिल्म का नया नाम बताइए, नहीं तो रिलीज की अनुमति नहीं दी जाएगी।”

नीरज पांडे द्वारा निर्देशित और मनोज बाजपेयी अभिनीत फिल्म

- सुप्रीम कोर्ट ने माना कि फिल्म का नाम ब्राह्मण भावनाओं को आहत करता है। कोर्ट ने कहा, इसे बदलें, वरना रिलीज की अनुमति नहीं मिलेगी।

“घूसखोर पंडित” नैटफ्लिक्स पर रिलीज की घोषणा के बाद विवादों में घिर गई है। आरोप है कि फिल्म का शीर्षक ब्राह्मण समुदाय की भावनाओं को आहत करता है। अंग्रेजी में अनुवाद करने पर इस शीर्षक का मतलब एक भ्रष्ट ब्राह्मण होता है।

फिल्म निर्माताओं की ओर से पेश वकील ने अदालत को भरोसा दिलाया (शेष अंतिम पृष्ठ पर)

राहुल के खिलाफ विशेषाधिकार प्रस्ताव नहीं लाया जाएगा

लोकसभा सचिवालय ने कहा, ऐसा कोई प्रस्ताव विचार के लिए प्रस्तुत नहीं हुआ है

–जाल खंबाता–
–राष्ट्रदूत दिल्ली ब्यूरो–
नई दिल्ली, 12 फरवरी। लोकसभा में विपक्ष के नेता राहुल गांधी के खिलाफ प्रस्तावित विशेषाधिकार प्रस्ताव को लेकर जोर-शोर से शुरू हुए राजनीतिक टकराव को हवा निकलती लग रही है। लोकसभा सचिवालय के सूत्रों के अनुसार, ऐसा कोई प्रस्ताव फिलहाल सक्रिय रूप से विचाराधीन नहीं है।

इस घटनाक्रम ने राजधानी में तीव्र राजनीतिक अटकलों को जन्म दिया है, विशेषकर ऐसी खबरों के बाद, कि स्पीकर कार्यालय ने ऐसी किसी भी कार्यवाई से स्वयं को अलग कर लिया है।

विवाद की शुरुआत लोकसभा में बजट पर चर्चा के दौरान राहुल गांधी के तीखे भाषण के बाद हुई। अपने भाषण में, जिसमें आर्थिक आलोचना के साथ

- विशेषाधिकार प्रस्ताव नहीं लाए जाने पर यह चर्चा भी है कि स्पीकर के कार्यालय ने ऐसी कोई प्रक्रिया शुरू करने से खुद का अलग कर लिया है।

- गुरुवार सुबह भी संसद का माहौल उस समय काफी उग्र हो गया, जब भाजपा सांसद निशिकांत दुबे ने गांधी को संसद की सदस्यता से अयोग्य ठहराने की मांग कर दी।

- लेकिन शाम तक माहौल ठंडा पड़ चुका था, जब यह पता लगा कि न तो विशेषाधिकार प्रस्ताव का औपचारिक आवेदन आया है, न ही राहुल को “डिस्क्वालिफाई” करने का प्रस्ताव आया है।

- राजनैतिक पर्यवेक्षकों का कहना है कि सत्ता पक्ष का पीछे हटना उसकी कमजोरी नहीं, बल्कि रणनीतिक कदम है। भले ही भाजपा राष्ट्रीय राजनीति में हावी है, पर, संसद में उसके पास प्रचंड बहुमत नहीं है। नेता प्रतिपक्ष को डिस्क्वालिफाई करना न केवल उन्हें हीरो बना सकता है, बल्कि सहयोगी दलों को भी नाराज़ कर सकता है।

कड़ा राजनीतिक हमला भी शामिल था, गांधी ने कथित तौर पर तथाकथित “एस्पर्टोन फाइल्स” और उसके अंतरराष्ट्रीय संपर्कों का उल्लेख किया। सत्तापक्ष के सदस्यों के अनुसार, यह राष्ट्रीय सुरक्षा से जुड़े संवेदनशील मुद्दों की सीमा को स्पर्श कर रहा था। इसके तुरंत बाद, उनके भाषण के महत्वपूर्ण हिस्सों को संसदीय अभिलेखों से हटा दिया गया, और यह कदम स्वयं एक राजनीतिक विवाद का कारण बन गया।

गुरुवार सुबह राजनीतिक माहौल तब और गरमा गया, जब भाजपा सांसद निशिकांत दुबे, जो अपने आक्रामक तवरों के लिए जाने जाते हैं, को कथित तौर पर गांधी की लोकसभा सदस्यता समाप्त करने का प्रस्ताव प्रस्तुत करने का दायित्व सौंपे जाने की खबरें आईं। सत्तापक्ष के कुछ सदस्यों का तर्क (शेष अंतिम पृष्ठ पर)

कक्षा-10 की परीक्षा का फॉर्मेट बदला

–जाल खंबाता–
–राष्ट्रदूत दिल्ली ब्यूरो–
नई दिल्ली, 12 फरवरी। विद्यार्थियों को सलाह दी गई है कि वे संशोधित प्रश्नपत्र पैटर्न से परिचित होने के लिए सेन्ट्रल बोर्ड ऑफ सैकण्डरी

- सीबीएसई ने विद्यार्थियों को सलाह दी है कि नए फॉर्मेट को समझने के लिए सीबीएसई की वैंबसाइट पर उपलब्ध विज्ञान व सामाजिक ज्ञान के नमूना प्रश्न पत्र को हल करें।

एजुकेशन (सीबीएसई) की शैक्षणिक वेबसाइट पर उपलब्ध विज्ञान और सामाजिक विज्ञान के नमूना प्रश्नपत्रों का अध्ययन करें।

सीबीएसई ने कक्षा 10 की बोर्ड (शेष अंतिम पृष्ठ पर)



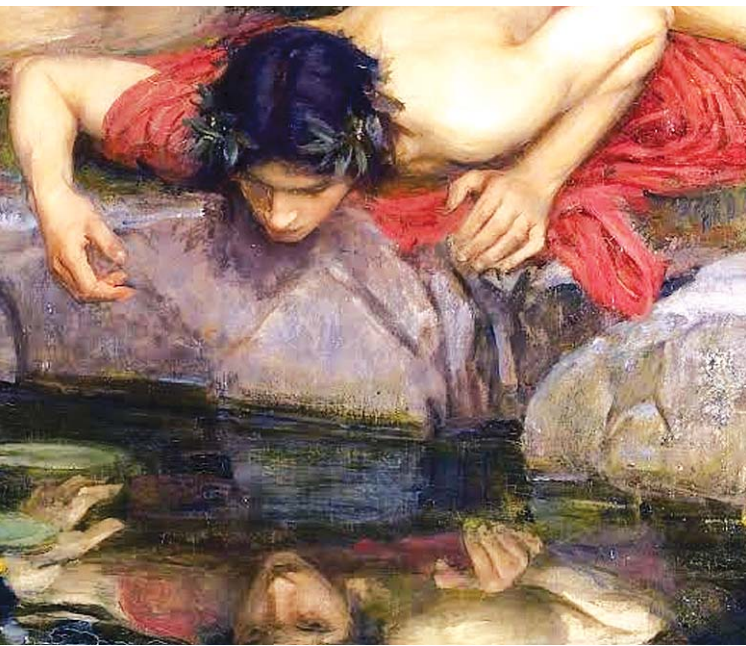
Tuning In: Celebrating World Radio Day

World Radio Day, observed every year on February 13, celebrates the enduring power of radio as a medium that informs, entertains, and connects people across the globe. From local news and music to educational programs and storytelling, radio continues to reach communities in ways no other platform can. It fosters dialogue, spreads awareness, and brings voices from every corner of society to the forefront. On this day, listeners and broadcasters alike acknowledge how radio transcends borders, languages, and cultures, reminding us that sometimes, all it takes is a simple broadcast to inform, inspire, and unite millions of people worldwide.

#CURSE

The Perfect Love

Narcissus and the Tragedy of Falling in Love with One's Own Reflection



The myth of Narcissus tells the story of a love that is doomed from the very moment it is born, a love directed not towards another person, but towards the self. Cursed by the gods, Narcissus becomes the embodiment of desire without fulfillment when he falls in love with his own reflection.

Narcissus was a youth of extraordinary beauty, admired by many and desired by all who saw him. Yet, he rejected every admirer with cold indifference, incapable of responding to affection or empathy. His cruelty towards those who loved him, especially the nymph Echo, drew the attention of the gods. To punish him, divine justice did not inflict physical suffering but emotional torment. Narcissus was condemned to experience unreturned love himself.

The curse took effect when Narcissus came upon a still, clear pool of water. As he leaned forward to drink, he saw a beautiful face gazing back at him. Unaware that the image was his own reflection, he became instantly enamored. The eyes that met his own, the lips that seemed to smile in response, appeared alive and full of promise. Yet, no matter how deeply he desired this figure, it remained untouchable.

What makes this moment tragic is Narcissus' ignorance.

He does not recognize himself; instead, he believes he has found another being worthy of his love. Every attempt to reach the beloved image disturbs the water, causing the reflection to vanish, only to return once the surface becomes still again. This endless cycle traps Narcissus in longing. He is close to what he loves, yet, forever separated from it.

The beauty of the myth lies in its symbolism. Narcissus' love is pure but fatally misplaced. It lacks reciprocity, growth, and connection. Loving one's own reflection becomes a metaphor for emotional isolation, a self so absorbed that it cannot truly encounter another. The punishment fits the crime: having denied love to others, Narcissus is denied fulfillment in love himself.

Unable to tear himself away from the pool, Narcissus slowly wastes away, consumed by desire and despair. After his death, a flower blooms where he once lay, forever bending towards the water. The Narcissus Flower stands as a quiet reminder of the danger of self-obsession and the necessity of outward-looking love. In the end, Narcissus' story is not merely about vanity, but about misunderstanding love itself. It teaches that love cannot survive when it has no 'other,' and that seeing only oneself is the surest way to lose everything else.



Botin's continuously burning, wood-fired, granite oven is practically a living artifact.

● Bulbul Joshi

Legend has it that 18th-century Romantic painter Francisco Goya was once a porter here. Ernest Hemingway set the closing scene of *The Sun Also Rises* at a table in an upstairs dining room, and the signatures of Spanish kings throughout the centuries adorn one of the walls. There is also most definitely a ghost in the wine cellar.

Sobrinó de Botín, confirmed by the Guinness Book of World Records as the oldest restaurant in the world, just celebrated 300 years of scintillating history.

Opened in 1725 in the center of Madrid, it's the longest continuously running restaurant on record, they kept the soldiers fed during the Spanish Civil War, and they even stoked the flames of their 300-year-old oven every day during the Covid-19 pandemic when the world was on lockdown.

But this upscale eatery, lovingly known as Botín, is not revered for its sophisticated gastronomy. On the contrary, its food, especially the renowned slow-roasted suckling pig that Hemingway's characters ordered, and classic style are intentionally simple. "Casa Botín is about traditional flavors. We have lasted this long because we have great respect for authenticity," says Antonio González, the third-generation co-owner.

Determined to find out how a restaurant thrives and remains relevant over three centuries, I called my friend who was heading to Madrid last fall, where I uncovered the secrets of Botín's intriguing past, and what's in store for its future.

History in the making

She is a history buff, she writes, As I walked through the historic

Austrias's neighbourhood and along Calle de Cuchilleros, a tree-lined street named for the knifemakers who sold their wares to local butchers as early as the 17th century, the first thing I noticed was Botín's brick facade. The four-story building, originally a private home, dates to at least 1590, not long after Phillip II moved his royal court to Madrid. In the 18th century, a man named Candido Remis took over the building and opened a tavern, naming it Sobrinó de Botín, or 'nephew of Botín.' French chef Jean Botín, Remis' famous uncle by marriage, had worked in the Court of the Hapsburgs.

Back then, restaurants were very different than the establishments of today. Botín was a casa de comida, a house of food, meant for weary merchants and traders who peddled their goods in the nearby Plaza Mayor market, just outside the city walls. "There's a myth that people were worried that if taverns served food, the men would never go back home to their wives," says culinary anthropologist Floriana Gennari. To eat at a casa de comida, travelers would bring their own ingredients and the tavern cook would prepare a meal for them.

It wasn't until the 1800s that Botín became a confectionery, and then finally began calling itself a restaurant, emulating the new style of dining in France, characterized by table service and a refined menu, an indulgence meant only for the upper class. "They were actually making pastries and sweets before they started focusing on pig and meat from the land," says Gennari.

Botín remained in Remis' family until 1930, when it was sold to González's grandparents, Amparo Martín and Emilio González. They started with seven employees. In its 300-year history, Botín has been owned by only two families. "This is a huge responsibility," González admits.



The 21-day-old piglet is roasted whole with salt and lard for two to three hours, ensuring that the meat remains tender while the skin becomes golden and crisp.

A Restaurant Just Turned 300 Years Old

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#HAPPY BIRTHDAY



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Stepping into a living museum

Before passing through the unassuming entryway, I gazed up at the small balconies above. "One of the balconies is broken due to the shrapnel from the Spanish Civil War," says historian and tour guide Alfonso Muñoz de Walks, the only company that offers both a behind-the-scenes tour and a meal with a Botín expert.

Upon entering the ground floor dining room, featuring exposed beams, ceramic tile from Talavera de la Reina and traditional handicrafts, I immediately encountered a head waiter meticulously playing the Spanish violin, the local term for artfully carving an Iberian ham leg.

A few steps farther and I couldn't help but peer into the room where some of the approximately 20,000 suckling piglets served to patrons each year were played out on platters, ready for roasting in Botín's continuously burning, woodfired, granite oven, it's practically a living artifact. González says that the restaurant serves about 800 patrons daily, roasting about 60 whole piglets and 20 lambs every day.

As I descended the wooden steps to the musty wine cellar, the oldest part of the building, it felt as though I had walked through a time portal. There are remnants of the old confectionary and dining tables with white linen on either side of the cavernous brick-arched room. Head to the very end, and there's a secret passageway.

If you're brave enough to enter the claustrophobic space, you'll find bottles with fluffy black mold growing from the humidity, along with the hidden door to a tunnel that once connected the whole city. Muñoz explains that the tunnels provided easy access for merchants to bring in their goods, but it also served far

more dire purposes. "We know that during the rule of Ferdinand VII in the 1800s, this is where liberals being chased by the government and the Inquisition used to hide," the guide says.

As one might expect, this is also where the ghost lingers, adds Muñoz. Legend has it that the spectral being is a disgruntled diner who smashed some dishes and is destined to remain in Botín's cellar for eternity as penance.

Open since 1725, Botín still uses its original firewood oven, which crisps the skin and gives a smoky flavor to the restaurant's signature suckling pig.

But it's not just ghosts who visit Botín. Walk upstairs and you might be lucky enough to be seated at Hemingway's table. "Botín has an important relationship with writers," says González. Spanish author María Dueñas used Botín as a setting for her 2010 novel *The Time in Between*, as did Benito Pérez Galdós, who wrote about the restaurant in his 1887 work *Fortunata y Jacinta*, to name just a few.

With royalty, political figures and celebrities in the Botín guest book, its A-list reads like a red-carpet event. The Spanish royal family, King Hussein of Jordan, Jackie Kennedy, Henry Kissinger, and actors, from Antonio Banderas to Catherine Zeta-Jones, have broken bread here.

Before sitting at a table, I wandered around, stopping to read a framed letter from Nancy Reagan and admiring the famous painting *Matrium Urbis Regia* by Russian artist Pierre Schild. The piece depicts the former Royal Alcázar of Madrid before the fortress' burning in 1734, and it is thought to be one of the most accurate paintings of Madrid in that era.

The main event

Botín's history and art are only part of the story. The simple Spanish and Moorish-inspired dishes, garlic prawns, squid, partridge and seasonal gazpacho to name just a few, rely on freshness and quality rather than heavy spices, and have stood the test of time.

Much of the original menu remains. "A lot of restaurants in Spain have started to modernize and innovate, and there is a huge movement towards fusion cuisine," says Gennari. Botín's culinary choices stand out because it has taken the opposite approach.

Until the 1960s, dictator Francisco Franco kept Spain isolated from global influences, meaning eclectic, spicy food was hard to come by. Instead, the foundation of Spain's cuisine focuses on unpretentious fare and high standards. "You'll get the best quality ingredients available and recipes passed down through the centuries, but there is nothing whipped, foamed or emulsified at Botín. The restaurant continues to lean into this philosophy. "The idea is that if the food is fresh, it doesn't have to be hidden under other flavors," says Gennari.

I began my meal with huevos revueltos, creamy scrambled eggs with baby asparagus and wild garlic, by far the best I've had in Spain. I chose the white, flaky hake cooked in a mild paprika sauce as my main dish, which was unassuming and melt-in-your-mouth divine.

My dining companions selected the juicy, mild lamb and the suckling piglet, which are sourced from nearby Avila and Segovia, respectively. The 21-day-old piglet is roasted whole with salt and lard for two to three hours, ensuring that the meat remains tender while the skin becomes golden and crisp.



The back of the house is a scene of organized chaos where servers are ranked and the food goes through three tiers of inspection before arriving to your table.

"This is the way aristocrats once ate, or those who could afford this type of food," says Muñoz. And while you might be inclined to begin munching on the giant bread rolls before your meal arrives, you're better off waiting. They're meant for sopping up the garlicky, creamy sauces. Though I could barely take another bite, the tarta de queso, also known as grandma's cheesecake, with blueberry coulis is a worthy indulgence. The smooth, creamy cheese gushes out as you sink your fork into it.

Where the real action happens

While the front of the house runs like a well-oiled machine, the back of the house is a scene of organized chaos where servers are ranked and the food goes through three tiers of inspection before arriving to your table. "Our filters are strict because our focus is the raw materials, the ingredients," says González.

The first filter is González's nephew, who's responsible for picking up the ingredients from their vendors. The second is the kitchen. If they don't approve of the quality, it's tossed. The third are the servers. "It's their obligation to accept the final results," he says. Dressed in white jackets and bow ties, the approximately 100 staff usually start at 18 to 20 years old, learning the particularities of the restaurant, including how the best oak wood is chosen for the oven. "Every server becomes a specialist in their job," says González. It's not unusual for a Botín server to spend their entire career moving up the ranks. "They've been working there for decades and are still happy to provide you with good service," adds Muñoz.

As I sat at my table sipping the last of the house rioja, the waiters were jovial, often joking with one another, adding to the festive atmosphere and making guests feel like one big family.



González says that the restaurant serves about 800 patrons daily, roasting about 60 whole piglets and 20 lambs every day.

Looking to the future while preserving the past

González knows that the restaurant can't rest on its laurels. To commemorate 300 years of legends, intrigue and traditional Spanish cuisine, the restaurant recently hosted a celebrity-filled event. It also held a micro-storytelling contest for customers to write about their favourite Botín memories, many of which are included on its website.

This year, the restaurant has taken the leap into the digital age with a sleek new image, including an updated website and a new logo. There is a special 300th anniversary menu featuring its most iconic dishes, including baby eel, and new cocktails. "The menu has adapted without losing its identity," explains Muñoz.

While the family looks to the future, some things will never change, like their famous oven, which was itself named after Denis, a 16th-century hermit who lived near the cave. The discovery of these mysterious remains would go on to challenge previously held ideas about human evolution. While the family looks to the future, some things will never change, like their famous oven, which was itself named after Denis, a 16th-century hermit who lived near the cave. The discovery of these mysterious remains would go on to challenge previously held ideas about human evolution.

The DNA revealed that the Denisovans were a distinct species or subspecies of Homo that lived alongside Neanderthals and early modern humans. Denisovans share a common ancestor with Neanderthals, and the two groups are thought to have diverged from a common lineage around 500,000 to 600,000 years ago. Genetic evidence suggests that Denisovans and Neanderthals also interbred with each other, as well as with modern humans, contributing to the genetic diversity of populations across the globe.

But González makes one thing clear: "Botín has its own personality, and it has to stay that way."

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#GENETICS

The Discovery of the Denisovans

Immune function, skin pigmentation, and altitude adaptation in modern humans have Denisovan origins

In 2010, a groundbreaking discovery in human evolution took place in the Altai Mountains, located near the borders of Russia, Kazakhstan, and Mongolia. This discovery revealed the existence of a previously unknown group of humans called the Denisovans, named after the Denisova Cave where the initial evidence was found.

Discovery of the Denisovans

The Denisova Cave is a prehistoric site that had previously yielded traces of Neanderthals and early modern humans. However, in 2008, researchers unearthed a small fragment of a finger bone from a young girl, along with a tooth, in a layer of sediment that was about 40,000 years old. These remains were significantly different from those of Neanderthals and modern humans. DNA extracted from the bone led to the revelation that it belonged to a distinct species of human, the Denisovans.

The name 'Denisovan' was derived from the cave's name, which was itself named after Denis, a 16th-century hermit who lived near the cave. The discovery of these mysterious remains would go on to challenge previously held ideas about human evolution.

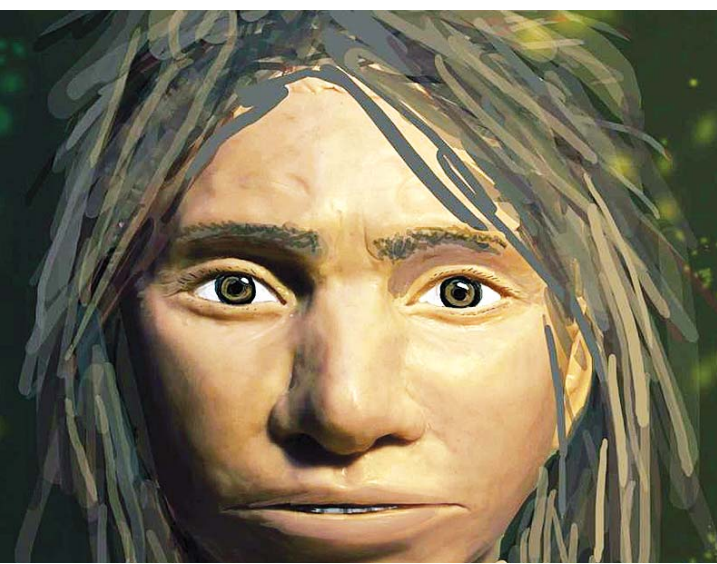
Denisovan DNA and Genetic Insights

Through detailed genetic analysis, researchers were able to extract and sequence DNA from the Denisovan remains. This was the first time that DNA had been extracted from such ancient, fragmentary remains, marking a significant achievement in paleogenomics.

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Physical and Cultural Traits of the Denisovans

Because the only remains initially found were a few bone fragments and teeth, much about the Denisovans' physical appearance and cultural practices remains speculative. However, through comparisons with Neanderthals and modern humans, scientists have made some educated guesses. It's believed that the Denisovans were likely physically robust,



Denisovans and Neanderthals: A Complex Family Tree

The Denisovans' existence also highlights the complexity of human evolution. For many years, the idea of human evolution was portrayed as a linear progression from one species to the next, starting with early human ancestors like Australopithecus, followed by Homo habilis, Homo erectus, Neanderthals, and ultimately Homo sapiens. However, discoveries like the Denisovans have shown that human evolution was not a straightforward line, but rather a web of interactions, with different human species living alongside one another and even interbreeding. The Denisovans' relatively recent existence (they lived as recently as 40,000 years ago) makes them one of the last groups of humans before modern Homo sapiens became the dominant species on the planet. The discovery of Denisovan DNA provides a more nuanced view of human history, demonstrating how different human populations coexisted, interacted, and contributed to the genetic makeup of today's humans.

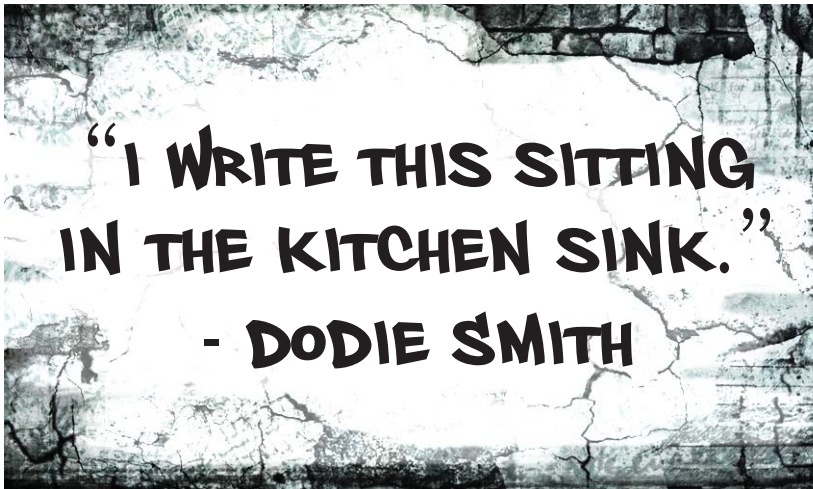
Denisovans and Modern Humans

One of the most remarkable aspects of the Denisovan discovery is the fact that their genetic legacy is still present in many modern human populations today. People of East Asian, Southeast Asian, and Oceanian descent carry traces of Denisovan DNA, and geneticists estimate that between 4-6% of the DNA of modern humans living in Melanesia and some other populations outside of Africa can be traced back to the Denisovans. This interbreeding likely took place tens of thousands of years ago, during periods of overlap between Denisovans, Neanderthals, and early Homo sapiens in Eurasia.

Interestingly, modern humans in regions such as South Asia and parts of Southeast Asia also show genetic traces of Denisovans, which is believed to have resulted from interbreeding events that occurred as modern humans migrated out of Africa and into Eurasia. The fact that certain genes associated with immune function, skin pigmentation, and altitude adaptation in modern humans have Denisovan origins further supports the idea of interbreeding between the species.

By Jerry Scott & Jim Borgman

THE WALL



BABY BLUES



ZITS

