## Programme Schedule at a Glance

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
<th>Programme</th>
<th>Venue</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thursday, 9 October</td>
<td>4:30 pm</td>
<td>Exhibition: Pahari Imli – Window to a Lost World</td>
<td>Conference Room I</td>
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<td></td>
<td>5:30 pm</td>
<td>Installation: Emergence</td>
<td>Gandhi-King Plaza</td>
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<td></td>
<td>6:30 pm</td>
<td>Inauguration of the Festival</td>
<td>Fountain Lawns</td>
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<td>6:30 pm</td>
<td>Performance: Rida and The Musical Folks from Meghalaya</td>
<td>Fountain Lawns</td>
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<td>8:00 pm</td>
<td>Food Festival: A Taste of Europe &amp; from the Swedish Smorgasbord</td>
<td>Rose Garden</td>
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<td></td>
<td>8:00 pm</td>
<td>Film Festival: The Grand Illusion</td>
<td>Auditorium</td>
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<tr>
<td>Friday, 10 October</td>
<td>11:00 am</td>
<td>Exhibition: The Stirwell Road</td>
<td>Annexe Art Gallery and Lecture Room</td>
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<td></td>
<td>11:00 am</td>
<td>Film Festival: The Blue Max</td>
<td>Auditorium</td>
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<td>2:00 pm</td>
<td>Film Festival: Passchendaele</td>
<td>Auditorium</td>
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<td>5:00 pm</td>
<td>Exhibition: Jaisalmer Yellow</td>
<td>Art Gallery, Kamaladevi Complex</td>
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<td>6:30 pm</td>
<td>Performance: Koto Recital</td>
<td>Fountain Lawns</td>
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<td>8:00 pm</td>
<td>Film Festival: Forty Thousand Horsemen</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Food Festival: Japanese Cuisine - Seasonality and Variety</td>
<td>Rose Garden</td>
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<tr>
<td>Saturday, 11 October</td>
<td>11:00 am</td>
<td>Film Festival: Deep Jele Jaai</td>
<td>Auditorium</td>
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<td>2:00 pm</td>
<td>Film Festival: Saat Paake Bandha</td>
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<td>5:00 pm</td>
<td>The Great War: Poetry from the Trenches</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Performance: An Evening of Classical Jazz</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Film Festival: Aandhi</td>
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<td>8:00 pm</td>
<td>Food Festival: Brazil on a Plate</td>
<td>Rose Garden</td>
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<td>Sunday, 12 October</td>
<td>11:00 am</td>
<td>Performance: Carnatic Vocal Recital</td>
<td>Auditorium</td>
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<td>1:00 pm</td>
<td>Food Festival: A Taste of South India</td>
<td>Rose Garden</td>
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<td>2:00 pm</td>
<td>Film Festival: No One Writes to the Colonel</td>
<td>Auditorium</td>
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<td>6:30 pm</td>
<td>Performance: Folk Dance and Songs of the Cossacks</td>
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<td>8:00 pm</td>
<td>Film Festival: Of Love and Other Demons</td>
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<td>8:00 pm</td>
<td>Food Festival: Russkaya Kukhnya</td>
<td>Rose Garden</td>
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<td>Monday, 13 October</td>
<td>11:00 am</td>
<td>Film Festival: La France</td>
<td>Auditorium</td>
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<td>2:00 pm</td>
<td>Film Festival: Between Wars</td>
<td>Auditorium</td>
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<td>4:00 pm</td>
<td>Film Festival: The Woman and the Stranger</td>
<td>Auditorium</td>
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<td>6:30 pm</td>
<td>Performance: Natwari Kathak Nritya</td>
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<td>8:00 pm</td>
<td>Film Festival: Oh! What a Lovely War</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Food Festival: Jaunpuri Dastarkhwan</td>
<td>Rose Garden</td>
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<td>Tuesday, 14 October</td>
<td>11:00 am</td>
<td>Film Festival: Dead Poets Society</td>
<td>Auditorium</td>
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<td>2:00 pm</td>
<td>Film Festival: Good Will Hunting</td>
<td>Auditorium</td>
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<td>5:00 pm</td>
<td>Release of the IIC Quarterly: Autumn 2014</td>
<td>Gandhi-King Plaza</td>
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<td></td>
<td>6:30 pm</td>
<td>Performance: Hindustani Vocal Recital</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Film Festival: The Poll Diaries</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Food Festival: Maharasthtra on a Plate</td>
<td>Rose Garden</td>
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<tr>
<td>Wednesday, 15 October</td>
<td>11:00 am</td>
<td>Film Festival: Paris 1919: Un Traité pour la paix</td>
<td>Auditorium</td>
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<td>2:00 pm</td>
<td>Film Festival: War Horse</td>
<td>Auditorium</td>
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<td>6:30 pm</td>
<td>Performance: Draupadi (60 mins.)</td>
<td>Auditorium</td>
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<td>8:00 pm</td>
<td>Food Festival: A Naga Table</td>
<td>Rose Garden</td>
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It is with great pleasure that I introduce another IIC Experience. In the last decade we have presented a range of performances, exhibitions, films and cuisine. This year we have two sub-sections — a focus on the Northeast and a focus on the First World War.

The Northeast is represented by a photographic exhibition on the Stilwell Road that runs from Assam to the Yunan province of China. The road came into existence in the Second World War. Findlay Kember, a British journalist, travelled the entire length of the road recently. The opening event is a Concert by Rida and The Musical Folks from Meghalaya. The group will use traditional instruments and through music, story-telling and recitations they will bring to life the Khasi and Jaintia traditions. We close with Heisnam Kanhailal’s interpretation of Mahasweta Devi’s short story, Draupadi, on marginalized peoples in remote areas of India who are continuously oppressed by the forces in power. Kanhailal is the Founder Director of Kalakshetra Manipur, the vanguard of the experimental theatre movement in Manipur for the last three decades.

This year is the centenary of the outbreak of the First World War and we present readings — The Great War: Poetry from the Trenches, and a Festival of 12 international feature films on and around the Great War.

From abroad we have a Koto Recital by Noriko Matsuzaka and Tomoya Nakai from Japan and Folk Dance and Songs of the Cossacks by Stanitsa Group from Krasnodar, Russia.

From India we feature An Evening of Classical Jazz presented by Aditya Balani Group from Delhi; Carnatic Vocal Recital by Lalitha and Haripriya, The Hyderabad Sisters; Natwari Kathak Nritya by Vishal Krishna from Benaras; and Hindustani Vocal Recital by Manjusha Patil of the Gwalior Gharana.

The exhibitions present a variety of visual experiences. Pahari Imli – Window to a Lost World is an exhibition of photographs, books, frontispieces and objects from the collection of the Hazrat Shah Waliullah Public Library; and from the private collections of Abdul Sattar and Naseem Beg Khan Changezi; Pierre Legrand of Auroville’s multi-media installation, Emergence, that invites the viewer to walk through light, translucent architecture, made of poetry and experience, a porous, luminous and musical space; and Jaisalmer Yellow — paintings by twenty-five leading artists from eight SAARC countries – Afghanistan, Bangladesh, Bhutan, India, Maldives, Nepal, Pakistan and Sri Lanka.

The film festival — People, Places and A War also includes tributes to Gabriel Garcia Márquez, Suchitra Sen and Robin Williams.

Cuisines are part and parcel of The IIC Experience and this year we feature food from the European continent, Japan, Brazil, South India, Russia, Jaunpur, Maharashtra and Nagaland.
Thursday, 9 October 2014

4:30 pm  Exhibitions

**Pahari Imli – Window to a Lost World**

An exhibition of photographs, books, frontispieces and objects from the collection of the Hazrat Shah Waliullah Public Library; and from the private collections of Abdul Sattar and Naseem Beg Khan Changezi

Photographs by Neeraj Singh; Saurabh Prasad; and photographs of Matia Mahal by Ram Rahman

Demonstration by Shri Ammeenur Rahman, calligrapher from Pahari Imli on Friday, 10 October and Sunday, 12 October from 11 am to 6 pm

Inauguration by Dr. Kapila Vatsyayan Chairperson, IIC Asia Project and Life Trustee
On view in Conference Room I

5:30 pm  Emergence

A multi-media installation by Pierre Legrand and Anuradha Majumdar
The installation invites the viewer to walk through light, translucent architecture, made of poetry and experience, a porous, luminous and musical space

Inauguration by Dr. Kapila Vatsyayan
On view in the Gandhi-King Plaza

6:30 pm  Inauguration of the Festival

By Shri Soli J. Sorabjee, President IIC

**Concert Presented by Rida and The Musical Folks from Meghalaya**

Rida Gatphoh (songwriter & vocals); Bah Rojet Buhphang and Bah S. Malngiang (duhaliyas – traditional folk musicians); Peter Marbianiang (duitar & guitar); Amarnath Hazarika (composer & guitar); Sean Menzies Nongrum (percussion & bass); Benedict Skhemlang Hynniewta (flute); Bahduh Risingbor Kurkalang (duhalia artist; duitar, maryngod & sitar); and Shaun Nonghuloo Morehead (percussion & kising)

The artists will present an evening of music, story-telling and recitations from the Khasi and Jaintia traditions

8:00 pm  People, Places and A War: A Festival of Films

**The Grand Illusion** (La Grande Illusion; France)
(114 min; 1937; dvd; b/w; English subtitles)
Director: Jean Renoir
Recipient of the NBR Award for Best Foreign Film & Top Foreign Films, National Board of Review, USA 1938; Award for Best Overall Artistic Contribution, Venice Film Festival 1937; and NYFCC Award for Best Foreign Language Film, New York Film Critics Circle Awards 1939

Food Festival: A Taste of Europe and from the Swedish Smorgasbord

Prepared by Vijay Thukral, Executive Chef IIC and Embassy of Sweden

Friday, 10 October 2014

11:00 am  The Stilwell Road

An exhibition of photographs
By Findlay Kember who traveled the length of the Stilwell Road from Ledo in Assam to northern Myanmar and to Kunming in the south-western Chinese province of Yunnan
Inauguration by Shri P. C. Sen, former Director IIC
On view in the Annex Art Gallery and Lecture Room II

11:00 am  People, Places and A War: A Festival of Films

**The Blue Max** (UK)
(156 min; 1966; dvd; English)
Director: John Guillermin
Recipient of the BAFTA Award 1967 for Best British Art Direction

2:00 pm  Passchendaele (Canada)
(114 min, 2008; dvd; English)
Director: Paul Gross
Multiple award winner including CSC Award for Best Cinematography in Theatrical Feature, Canadian Society of Cinematographers Awards 2009; DGC Craft Award for Production Design – Feature & DGC Team Award
for Feature Film, Directors Guild of Canada 2009; Genie for Best Motion Picture, Best Achievement in Art Direction/Production Design, Best Achievement in Costume Design, Best Achievement in Sound Editing & Golden Reel Award, Genie Awards 2009; and Audience Award, Sudbury Cinéfest 2008; among others

5:00 pm  Jaisalmer Yellow

An exhibition of paintings by twenty-five leading artists from eight SAARC countries – Afghanistan, Bangladesh, Bhutan, India, Maldives, Nepal, Pakistan and Sri Lanka

Works by Abdul Shokoor Khasrawe and Dr. Yousof Asefi from Afghanistan; Abdus Shakoor Shah and Murtaja Baseer from Bangladesh; Tshewang Tenzin from Bhutan; Akhilesh; Anjana Mehra; Anupam Sud; Bandeep Singh; Gopi Gajwani; Jatin Das; Manish Pushkale; Manisha Gera Baswani; S. Harshavardhana; Shamshad Husain, and Yogendra Tripathi from India; Ragini Upadhyay from Nepal; Afzal Hasab Shaafi (Afu) from Maldives; Ali Raza, Roohi Shafiq Ahmed; Saba Khan; and Waseem Ahmed from Pakistan; Anoma Wijewardene; Anup Vega; and Jagath Ravindra from Sri Lanka

Conceptualised and curated by Sanjeev Bhargava

Inauguration by Shri Satish Mehta, Director General, ICCR

On view in the Art Gallery, Kamaladevi Complex

The exhibition will remain on view until 26 October 2014

(Collaboration: Indian Council for Cultural Relations; and Seher)

6:30 pm  Koto Recital

Concert by Noriko Matsuzaka and Tomoya Nakai from Japan

The artists will present a concert ranging from classical to contemporary

(Collaboration: The Japan Foundation)

8:00 pm  People, Places and A War: A Festival of Films

Forty Thousand Horsemen (Australia)
(100 min; 1941; dvd; b/w; English)
Director: Charles Chauvel

People, Places and A War: A Festival of Films
Tribute: Suchitra Sen (1931 – 2014)
Deep Jele Jaai (To Light a Lamp; Bengali)
(132 min; 1959; b/w; dvd; English subtitles)
Director: Asit Sen
With Suchitra Sen, Anil Chatterjee

Saat Paake Bandha (Marriage Circle; Bengali)
(133 min; 1963; b/w; dvd; English subtitles)
Director: Ajoy Kar
With Suchitra Sen, Soumitra Chatterjee
Silver Prize for Best Actress, Moscow International Film Festival 1963

The Great War: Poetry from the Trenches

Readings by Bhaskar Ghose, Rukmini Bhaya Nair, Keki N. Daruwalla, Sunit Tandon and Soumya Dasgupta who will read from War Poets of England, Australia, Canada and Germany. Letters from Indians who fought in Europe and Mesopotamia will also be read

Venue: Auditorium

An Evening of Classical Jazz

Presented by Aditya Balani Group from Delhi – Smiti Malik (vocal); Aditya Balani (guitar & voice); Pawan Benjamin (saxophone); Jayant Manchanda (bass); Kartikeya Srivastava (drums); and Rohit Gupta (piano)

People, Places and A War: A Festival of Films
Tribute: Suchitra Sen (1931 – 2014)
Aandhi (Storm; India)
(133 min; 1975; dvd; English subtitles)
Sunday, 12 October 2014

11:00 am  Carnatic Vocal Recital
By Lalitha and Haripriya, The Hyderabad Sisters
Accompanists: R. Dinakar (violin); D.S.R. Murthy (mridangam); and P.V. Ramanamurthy (ghatam)
Venue: Auditorium

1:00 pm  Food Festival: A Taste of South India

2:00 pm  People, Places and A War: A Festival of Films
Tribute: Gabriel García Márquez (1927-2014)
No One Writes to the Colonel (El colonel no tiene quien le escriba; Mexico)
(118 min; 2009; dvd; English subtitles)
Director: Hilda Hidalgo
Recipient of the Latin American Cinema Award, Sundance Film Festival 2000

6:30 pm  Folk Dance and Songs of the Cossacks
Presented by Stanitsa Cossack Dance Ensemble from Krasnodar, Russia
Director of the ensemble: Anatoly Krugly
Dancers: Manakova Maria, Buneeva Julia, Moiseenko Anzhela, Chekemes Maria, Volkova Iulia, Pogorelaia Anastasia, Buneev Dmitry, Kovalev Andrey, Kopitun Aleksandr, Kanashian Sarkis, Zheltonoga Vladislav, Nichegovskii Aleksandr, and Kruglyy Dmitry

Monday, 13 October 2014

11:00 am  People, Places and A War: A Festival of Films
La France (France)
(102 min; 2007; dvd; English subtitles)
Director: Serge Bozon
Recipient of the Prix Jean Vigo 2007 for Feature Film; Festival Award for Best Director-Fiction, Mexico City International Contemporary Film Festival 2008

2:00 pm  Between Wars (Australia)
(100 min; 1974; dvd; English)
Director: Michael Thornhill
Winner of the Cinematographer of the Year, Australian Cinematographer’s Society 1976

4:00 pm  The Woman and the Stranger
(Die frau und der Fremde; Germany)
(98 min; 1985; dvd; English subtitles)
Director: Rainer Simon
Recipent of the Golden Berlin Bear, Berlin International Film Festival 1985; Jury Prize for Best Direction, Best Young Actress, Best Cinematographer, Best Film Score & Best Art Direction, Eberswalde Film Festival 1986

**6:30 pm**

**Natwari Kathak Nritya**
By Vishal Krishna from Benaras
Accompanists: Pt. Mohan Krishna (bol padhant); Kushal Krishna (tabla); Brijesh Mishra (vocal & harmonium); Sanish Gyawali (flute)

**8:00 pm**

**People, Places and A War: A Festival of Films**

**Oh! What a Lovely War** (UK)
(144 min; 1969; dvd; English)
Director: Richard Attenborough
Multiple award winner including Golden Globes, USA 1970 for Best English Language Foreign Film; BAFTA Awards 1970 for Best Supporting Actor; Best Art Direction; Best Cinematography; Best Costume Design; and Best Sound Track; among others

**5:00 pm**

**Release of the IIC Quarterly: Autumn 2014**
Edited by Omita Goyal, Chief Editor IIC
To be released by Shri Soli J. Sorabjee, President IIC
Venue: Gandhi-King Plaza

**6:30 pm**

**Hindustani Vocal Recital**
By Manjusha Patil, Gwalior Gharana, disciple of Pt. Ulhas Kashalkar
Accompanists: Shriram Hasabnis (harmonium); and Mayank Bedekar (tabla)

**8:00 pm**

**People, Places and A War: A Festival of Films**

**The Poll Diaries** (Poll; Germany)
(129 min; 2009; dvd; English subtitles)
Director: Chris Kraus
Multiple award winner including Bavarian Film Awards 2011 for Best Production Design, Best Actor & Best Young Actress; Film Award in Gold for Best Performance by an Actor in a Supporting Role; Best Cinematography; Best Production Design & Best Costume Design, German Film Awards 2011; Politeama Catanzaro Award & Special Jury Prize, Rome Film Festival 2010; among others

**8:00 pm**

**Maharashtra on a Plate**
Prepared by Machindra Kasture, Executive Chef, Ashok Group of Hotels
**Wednesday, 15 October 2014**

11:00 am  **People, Places and A War: A Festival of Films**
- **Paris 1919: Un Traité pour la paix** (Canada)
  (90 min; 2008; dvd; English subtitles)
  Director: Paul Cowan
  Recipient of the Banff Rockie Award for Best History & Biography Program, Banff Television Festival 2009; Gemini Awards 2010 for Best History Documentary Program

2:00 pm  **War Horse** (USA)
- (146 min; 2011; dvd; English & with subtitles)
  Director: Steven Spielberg
- Multiple award winner including AFI Awards USA 2012 for Movie of the Year; NBR Award for Top Film of the Year, National Board of Review, USA 2011; NYFCO Award for Top Films of the Year, New York Film Critics, Online 2011; among others

6:30 pm  **Draupadi** (60 mins)
- Adaptation of Mahasweta Devi’s short story ‘Draupadi’
- Presented by Kalakshetra Manipur
- Director: Heisnam Kanhailal

8:00 pm  **Food Festival: A Naga Table**
- Prepared by Karen Yepthomi, Dzükou Restaurant

**Saturday, 11 October 2014**

5:00 pm  **The Great War: Poetry from the Trenches**
- Bhaskar Ghose, Rukmini Bhaya Nair, Keki N. Daruwalla, Sunit Tandon and Soumya Dasgupta will read from War Poets of England, Australia, Canada and Germany. Letters from Indians who fought in Europe and Mesopotamia would also be read.
- **Venue**: Auditorium

The Great War changed the face of poetry. Trench Poetry as it tended to be called, changed the face of the language used by poets. After a year of patriotism and emotional surge, poetry became hard edged, sharp, at times cynical, borrowing its imagery from the rat-infested trenches, festering wounds and barbed wire et al. It may be worth noting that I.A. Richards, the great critic of those times, described pre-War poetry as “a living lie (“it pleases, it flatters, it charms, it soothes: it is a living lie.”)

Readings will include excerpts from:
- **Indian Voices of the Great War: Soldiers’ Letters, 1914-18**
  By David Omissi (Penguin India, 2014)
Pahari Imli – Window to a Lost World

An exhibition of photographs, books, frontispieces and objects from the collection of the Hazrat Shah Waliullah Public Library; and from the private collections of Abdul Sattar and Naseem Beg Khan Changezi.

Photographs by Neeraj Singh; Saurabh Prasad; and photographs of Matia Mahal by Ram Rahman.

Demonstration by Shri Ameenur Rahman, calligrapher from Pahari Imli on Friday, 10th October and Sunday, 12th October from 11 am to 6 pm.

Inauguration by Dr. Kapila Vatsyayan, Chairperson, IIC Asia Project on Thursday, 9 October 2014 at 4:30 pm.

On view in Conference Room I.

Where once there were the ateliers of miniaturists, calligraphers, artists of book-making, today in Shahjahanabad there are shops selling cheap clothes, textbooks, shoes, down market printing presses, eating places and the ubiquitous butcher. Even the bookshops of Urdu Bazaar are overwhelmed by food and butcher shops. The patronage of the Court and the aristocrat have long since vanished into history. The remnants of this world can be found tucked away, behind closed doors or embedded in lanes as is the Hazrat Shah Waliullah Public Library, the small yet fine collections belonging to Abdul Sattar and Naseem Beg Khan Changezi, or the book binder, Sikandar Mirza, who uses a room in his house to restore old books manually.

The Exhibition highlights the Hazrat Shah Waliullah Public Library and its collection. The library is named after the Islamic scholar and reformer, Hazrat Shah Waliullah who lived in Delhi in the eighteenth century. Located in Churiwalan, in the Pahari Imli area of Shahjahanabad, the library was founded in 1994. The Library is the initiative of the local Delhi Youth Welfare Organisation. The collection which now has 15,000 books, was acquired through gifts, donations, scouring old bookshops and bazaars.

Abdul Sattar is a private collector. His library has 600 books, mainly in Urdu, although there are some Persian and Arabic texts too. The main focus of his collection is on Delhi.

Naseem Beg Khan Changezi is a collector of books and calligraphy and had a private library of 9000 books, mainly in Urdu. A part of the collection has been given to the Hazrat Shah Waliullah Public Library of which his son Sikandar Changezi is Secretary. A large part of the exhibits are from the Changezi family collection.
**Emergence**

A multi-media installation by Pierre Legrand and Anuradha Majumdar

Inauguration by Dr. Kapila Vatsyayan
on Thursday, 9 October 2014 at 5:30 pm

On view in the Gandhi-King Plaza

The installation will feature a small portion of the original Light Matter installation of 1999/2000 in Auroville, by Pierre Legrand, consisting of self-standing frames, each supporting two poems from the collection, Light Matter, by Anuradha Majumdar.

The installation invites the viewer to walk through a light, translucent architecture made of poetry and experience a porous, luminous and musical space. The music was composed conceptually from the letters of the poems, making this a unique multimedia environment where the poems structure the translucent panels which give rise to an architecture, which in turn, translates itself in music: a simultaneous emergence made of light, sound, form and word in space.

**Pierre Legrand** Born in Paris, an engineer by profession, Pierre Legrand’s artistic journey began after he came to India in 1968. It led to the invention of a coded script which structured all his work; painting, sculpture, installations and, sometimes, even music.

Pierre exhibited extensively in Europe and India from 1989 to 2001, with solos that include the Resonance installation at UNESCO, Paris; and Light Matter in Auroville. His work was featured alongside Mark Tobey, ion Dimensions of the infinite, Paris; and with Richard Serra in Schwarz, Colone. His work then shifted to the exploration with architecture. His trysts with painting were experiments with different kinds of support, with a focus on porosity, lightness, and space that blur the boundaries between the human being and the environment. He lives and works in Auroville.

**Streaming white banners**
Flow quietly through the being
Building palaces and open cities
Where the heart finally
Consents to see
How clear the truth is
When it rises
Crystalline from within...

**Light matter 2.12**
Poem by
Anuradha Majumdar

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**The Stilwell Road**

An exhibition of photographs by Findlay Kember

Inauguration by Shri P. C. Sen, former Director IIC
on Friday, 10 October 2014 at 11:00 am

On view in the Annexe Art Gallery and Lecture Room II

Over the course of the last four years, I made a series of journeys travelling the length of The Ledo-Burma Road – also known as The Stilwell Road. The road starts in the town of Ledo in India’s north-eastern state of Assam, crosses northern Myanmar and ends in Kunming in the south-western Chinese province of Yunnan.

This project was born out of a desire to provide a tribute to the sacrifice of those who laboured through the jungles of South Asia, and to understand how the population of the present day are now using the road.

Named by Chinese Nationalist Leader Chiang Kai-shek after US Army General Joseph ‘Vinegar Joe’ Stilwell who commanded US and Chinese troops in Myanmar, the road was built during World War II to deliver arms and supplies to the Chinese regime as an alternative to using an air route called ‘The Hump’, which involved Allied Forces flying from Ledo in India over the eastern Himalayas to Kunming.

Due to present day border restrictions it is not possible to cross the national borders across which the road travels. So, starting in late 2010, I made different trips to the three countries involved – India, Myanmar and China. I have just concluded the final section of travel between Muse on the Myanmar/Chinese border and Pangsau Pass on the Myanmar/India border.

The final section which we undertook was as passengers on tiny Chinese 125cc scooters along the hilly jungle track between Namyun village and Pangsau Pass in northern Myanmar. This six-hour journey was the highlight of the trip, not only because it was the end of our odyssey along the Stilwell Road, but mainly because the enthusiasm of the young men who piloted us through the heavily rutted muddy track was symbolic of the drive and determination of those men and women who built The Stilwell Road, surely the most fitting of tributes to them.

- Findlay Kember

**Findlay Kember** has been working as a photographer since 1990. Based in Delhi, he is currently Chief of The South Asia Photo Desk, Agence France-Presse (AFP).
Jaisalmer Yellow

An exhibition of paintings by twenty-five leading artists from eight SAARC countries – Afghanistan, Bangladesh, Bhutan, India, Maldives, Nepal, Pakistan and Sri Lanka

Conceptualised and curated by Sanjeev Bhargava

Inauguration by Shri Satish Mehta, Director General, ICCR

on Friday, 10 October 2014 at 5:00 pm

On view in the Art Gallery, Kamaladevi Complex

The exhibition will remain on view until 26 October 2014

(Collaboration: Indian Council for Cultural Relations; and Seher)

Works by Abdul Shokoor Khasrawe and Dr. Yousof Asefi from Afghanistan; Abdus Shakoor Shah and Murtaza Baseer from Bangladesh; Tshewang Tenzin from Bhutan; Anjana Mehra; Anupam Sud; Bandeep Singh; Gopi Gajwani; Jatin Das; Manish Pushkale; Manisha Gera Baswani; S. Harshavardhana; Shamshad Husain; and Yogendra Tripathi from India; Ragini Upadhayay from Nepal; Afzal Hasab Shaafiu (Afu) from Maldives; Ali Raza; Roohi Shaﬁq Ahmed; Saba Khan; and Waseen Ahmed from Pakistan; Anoma Wijewardene; Anup Vega; and Jagath Ravindra from Sri Lanka.

The body of work on display was created at the SAARC Artist’s Camp held in Jaisalmer from 14 to 23 January 2007. Organised by ICCR and Seher to celebrate the spirit of SAARC, the Camp brought together twenty-five leading artists who shared ten days together in a city known for its colour and history. While each of them brought their own histories, stories and experiences, the works created reflect the individuality and bond they shared as a group.

“All the artists carry within themselves and in their art, traces of distinct cultural inheritance, racial memories, resonances of both personal and aesthetics pasts, experiences of their specific socio-political backgrounds, elements of their individual imaginations. The outcome is, therefore, a rich plurality, passionate and intense, refusing to be straight-jacketed into any homogeneity. On the other hand, it is thankfully, full of variety, vindicating once again that in art they are together because they are so different. Heirs to a grand civilizational enterprise, they, yet again, assert its survival through rich, vibrant and dynamic plurality.”

- Ashok Vajpeyi

Tuesday, 14 October 2014

5:00 pm  Release of the IIC Quarterly: Autumn 2014

Edited by Omita Goyal, Chief Editor IIC

To be released by Shri Soli J. Sorabjee, President IIC

Venue  Gandhi-King Plaza

IIC Quarterly: Autumn 2014

The Autumn volume of the IIC Quarterly gathers together an eclectic range of issues. The photo essay, Death and Despair in India’s North East, by Vivek Singh is a reminder of what man-made brutality has done to the northeast. Much of this is and more is failure of governance, and a few of the papers in this issue deal with it in some way or another.

Ajay Mehra negotiates The Democracy Question in the Maoist Movement in India in his paper; India’s democracy is also under scrutiny in Ajay Dandekar’s paper, Invisible People, Inaudible Voices on the denotified tribes of India; In Quantify to Qualify, Dipankar Gupta writes that ‘threshold markers’ are knee jerk reactions that can distract us from rigorous social policy; Vinay Sitapati takes on the judiciary in his paper, The Impact of the Supreme Court; Rainuka Dagar shows how police organisations have to introduce reforms to better protect citizens in Promoting Citizen-Centric Police Stations. In Theatre: A Playwright’s Illusion, Poile Sengupta defines theatre as performance which, she says, plays out in daily life; Axel Michaels sees The Plurality of Hinduism and Religious Tolerance; Geeti Sen’s association with Nepal is brought out with imagery of Hindu and Buddhist iconography in Icons Sacred and Secular; and finally, Uma Dasgupta ‘connects’ us with Tagore’s Life and Work.

Other contributors include Eric Gonsalves, Sanjay Srivastava, Jaivir Singh, Manju Kak, Naman P. Ahuja, Radha Chakravarty, Mushirul Hasan, and Malavika Karlekar
Bah Rojet Buhphang and Bah S. Malngiang – Duhalias or traditional folk musicians from Meghalaya who play the tangmuri, kising, padiah, singphong, bisli and bom. They are founders of the Sieng Riti Institute for Traditional Folk Music in Wahkhen, a village in East Khasi hills. Apart from performing they teach music and are engaged in making traditional folk instruments. Bah Rojet Buhphang has been awarded the Ustad Bismillah Khan Yuva Puraskar in 2007 for his contribution to traditional music of Meghalaya.

Peter Marbaniang is ceramic artist who has travelled and worked with craftsmen across Meghalaya. He is a self taught duitara and guitar player.

Amarnath Hazarika - composer and guitarist whose music spans an eclectic mix of sounds from Contemporary Jazz to Urban Soul.

Sean Menzies Nongrum plays the bom and bass, and is a sound engineer. With many years of experience as a session musician and a live performer he has played with a number of bands and musicians like Soulmate, Lou Majaw, Jayen Varma etc.

Benedict Skhemlang Hynniewta is a painter and musician based in Shillong. While a student at Shantiniketan, he learnt music under Uwe Neumann. Besides playing the bamboo flutes he also makes them.

Risingbor Kurkalang is a duhalia who has been making and playing the duitara, maryngod, sitar and other traditional instruments since childhood.

Shaun Nonghuloo Morehead is a self taught drummer, artist and kising player based in Shillong. He is a session musician and works with experimental sound and design.
**Friday, 10 October 2014**

**6:30 pm  ** Koto Recital

**Concert by Noriko Matsuzaka and Tomoya Nakai from Japan**

The artists will present a concert ranging from classical to contemporary

**Chief Guest** Shri N.N. Vohra, Governor, Jammu & Kashmir and Life Trustee IIC

**Venue** Fountain Lawns

(Collaboration: The Japan Foundation)

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**Koto**

The national instrument of Japan, the Koto is a stringed instrument. The most well-known among traditional musical instruments, the koto is an essential part of the music played during New Year celebrations. The six-foot (1.8m) long instrument is made from kiri wood (Paulownia tomentosa) and usually has 13 strings, but 17, 21, 25 and 30 string examples are also sometimes seen. The tightly stretched strings, are balanced on an ivory or plastic bridge along the width of the body of the instrument, and are plucked using ivory picks (plectra) on three fingers. The musician sits behind the instrument, using the left hand for tuning (by pressing down on the strings) and occasionally for plucking. The picks are only used by the right hand.

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**Noriko Matsuzaka** A koto and shamisen musician, Noriko has studied under her mother Naoko Matsuzaka since she was three years old. She received her Master’s degree from the Department of Traditional Japanese Music, Tokyo University of the Arts. Noriko won first prize at the first Kenjun Commemoration Music Competition, sponsored by the Japanese Agency for Cultural Affairs.

With her refined technique and musicality, Noriko is an artist who carries forward the traditional arts to the next generation. Her repertoire ranges from classical to contemporary music, as well as theatre music. An accomplished artist, she has presented many concerts abroad and has taken part in various international cultural exchanges.

**Tomoya Nakai** Tomoya’s started learning koto at the age of six years and graduated from the Department of Traditional Japanese Music of the Tokyo University of the Arts where he received the highest award for practical skills.

A traditional koto and jiuta-sangen (three-stringed shamisen for performing traditional folk ballads) artist, he also performs out-of-genre music on his 25-stringed koto, which has a very wide musical range, in order to break from the elitist image of Japanese traditional music.

A critically acclaimed artist who has presented concerts in Mexico, Chile and the Dominican Republic, he was sent as a Cultural Ambassador to Thailand and Vietnam by the Japanese Ministry of Foreign Affairs in 2009.
An Evening of Classical Jazz

Presented by Aditya Balani Group from Delhi
- Smiti Malik (vocal); Aditya Balani (guitar & voice); Pawan Benjamin (saxophone); Jayant Manchanda (bass); Kartikeya Srivastava (drums); and Rohit Gupta (piano)

Chief Guest: Shri Soli J. Sorabjee, President IIC
Venue: Fountain Lawns

Aditya Balani Group

Smiti Malik is a vocalist from Delhi. She started her vocal training in Hindustani Classical at the age of four and pursued this tradition for nearly seven years. Her interests gradually shifted to contemporary western vocal styles – particularly jazz, blues and folk music. She is the vocalist of Delhi-based band Kitchensink and draws inspiration as a singer and songwriter from jazz and contemporary folk music.

Aditya Balani, an eclectic guitarist, composer and songwriter, has worked with bands like Ad va ita, Artistes Unlimited, Crimson, Think Floyd, Incognito and performed with international artists like Kenwood Dennard, Shubha Mudgal, Shye Ben-Tzur, David Fiuczynski, and Carl Clements to name a few. In 2010 he graduated (summa cum laude) from Berklee College of Music (USA), where he received the Berklee Achievement Scholarship, won the Kenwood Dennard artist competition and performed at various celebrated events like the International Folk Music Festival and Guitar Night Showcase. After moving back to India, Aditya has been performing extensively across the country in festivals like the Delhi International Arts Festival, NH7 Weekender, Jazz Utsav, Congo Square Jazz Festival, Shisha Jazz Fest, TEDx, Aquajam Festival, Tablu Jaipur and Literary Fest.

Aditya is a rare guitarist who performs microtonal music, with a unique approach to fretless guitar. Aditya also shares a passion for music education, he is the Co-Founder and Academic Director at Global Music Institute in New Delhi.

Pawan Benjamin studied saxophone from an early age under avant garde jazz legend, Roscoe Mitchell. An alumnus of Manhattan School of Music and Chhandayan Centre for Indian Music, he has performed at some of the most prestigious venues across the world from USA to Europe, and throughout India.

Jayant Manchanda is a Bass player, composer and music educator based in Delhi. Formally trained in music, he studied at the Global Music Institute and Swarnabhoomi Academy of Music. A regular live session bass player, Jayant is a first call for a lot of bands in and around the Delhi music circuit.

Kartikeya Srivastava is a drummer and composer currently based in Delhi. He recently graduated from Berklee College of Music with a Bachelor of Music in Drumset Performance. Kartikeya’s deep interest in musical improvisation has led him to places all over the world to study with teachers such as Ian Froman, Casey Scheuerell, George Garzone and Vince Cherico among others.

Rohit Gupta started playing the Piano at the age of 14. Since his formal studies in music started much later, he explored his instrument listening to Indian Classical and playing with a Fusion Ensemble in high school. While he was studying literature in college, he started performing within the Delhi University circle at various festivals and events. As a composer he leads his own trio. His music is influenced by Jazz and World music.
The Hyderabad Sisters

Lalitha and Haripriya, popularly known as ‘Hyderabad Sisters’. As disciples of Sangeetha Vidwan T.G. Padmanabhan, a direct disciple of Sri Alathur Venkatesa Iyer, the Hyderabad Sisters belong to the Alathur Sishya Parampara. They have received vigorous and intensive training in the pure classical style for a number of years and have developed an excellent manodharma (improvisation within the tenets of Carnatic classical music) which has attracted knowledgeable connoisseurs.

The Hyderabad Sisters have performed extensively in almost all the prestigious sabhas in the country and abroad. They are one of the very few artists invited from Andhra Pradesh to present concerts on special occasions like Papanasam Sivan’s birthday celebrations, Daasara Jayanthees, Annamachaya Jayanthees, etc. to sing exclusively, the compositions of the Vaggeyakaras, in whose memory, these functions are conducted. Winners of All India Radio competitions, the Sisters are ‘Top’ grade artists of A.I.R. and Doordarshan. Apart from giving regular programmes over Radio and Television, they have been featured in important National Programmes of Music, Radio Sangeet Sammelan and special programmes of Radio and Doordarshan.

The Hyderabad Sisters have also trained in Hindustani music under Guru Sri. V. U. Rajurkar of Gwalior Gharana and have given Hindustani Carnatic jugalbandi concerts.

The Stanitsa Cossack Dance Ensemble was established in 1990 and includes 370 dancers ranging from the ages of 3 to 27 years. Since its inception, the ensemble has participated at folk festivals

Stanitsa Cossack Dance Ensemble is one of the leading folkloric dance ensembles from Krasnodar, Russia. Its repertoire and performances reflect the songs, dances and folklore of the Kuban Cossacks who have settled in this area since 1792 when Empress Catherine the Great granted the Black Sea Cossacks from Ukraine land in order to protect the Southern borders of Russia. A unique region in Russia with a subtropical climate, Krasnodar; the capital is situated on the river Kuban from which the region derives its name. Home to over a hundred and forty different nationalities, the Kuban Cossacks are also keepers of the orthodox Christian belief. Their language spoken in the region is a dialect called balachka.

With its unique history and geography, the Kuban Cossack identity has produced one of the most distinct cultures not only amongst other Cossacks but throughout Russia. The Kuban Cossacks have incorporated three main cultures – Ukrainian, Russian and North Caucasian.

The Stanitsa Cossack Dance Ensemble presents a programme of Cossack dance and songs.

Venue: Auditorium

The Hyderabad Sisters will perform a Carnatic Vocal Recital.

Venue: Auditorium

Sunday, 12 October 2014
11:00 am
Carnatic Vocal Recital
By Lalitha and Haripriya, The Hyderabad Sisters
Accompanists: R. Dinakar (violin); D.S.R. Murthy (mridangam); and P.V. Ramanamurthy (ghatam)

Chief Guest: Justice Shri B.N. Srikrishna, Life Trustee IIC

Venue: Auditorium

Sunday, 12 October 2014
6:30 pm
Folk Dance and Songs of the Cossacks
Presented by Stanitsa Cossack Dance Ensemble from Krasnodar, Russia
Director of the ensemble: Anatoly Krugly

Dancers: Manakova Maria, Buneeva Julia, Moiseenko Anzhela, Chekemes Maria, Volkova Iuliia, Pogorelaia Anastasia, Buneev Dmitry, Kovalev Andrey, Kopitun Aleksandr, Kanashian Sarkis, Zheltonoga Vladislav, Nichegovskii Aleksandr, and Kruglyy Dmitry

Vocalists: Borisenko Anastasia, Gorokhova Liliya, Gorokhov Andrey and Pinchuk Andrey

(Collaboration: Embassy of the Russian Federation; and Russia Beyond the Headlines)

Chief Guest: Shri Eric Gonsalves, former Director IIC

Venue: Fountain Lawns
in the region and beyond. They have toured Russia, Belarus, Ukraine, Poland, the Czech Republic, Slovakia, Germany, Bulgaria, Cyprus, Turkey, Spain, Portugal and France. The ensemble of dancers, musicians and singers present highly skilled, acrobatic Cossack dance. Their unique cultural heritage is the driving force behind this ensemble dressed in spectacular costumes, who perform an exciting programme of music and dance that portrays all the boisterous courage of the Cossacks, through a kaleidoscope of sound and movement. They retell tales of battle, glory, love and betrayal through inspired dancing and thundering rhythms. The Cossacks of Russia were legendary horsemen and warriors, but it was really through their music and dance that they unleashed their relentless energy and passion for life and freedom.

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**Monday, 13 October 2014**

**6:30 pm**  
**Natwari Kathak Nritya**  
By Vishal Krishna from Benaras  
Accompanists: Pt. Mohan Krishna (bol padhant); Kushal Krishna (tabla); Brijesh Mishra (vocal & harmonium); Sanish Gyawali (flute)

**Chief Guests**  
Prof. M.G. K. Menon, Life Trustee IIC and Smt Leela Venkataraman

**Venue**  
Fountain Lawns

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**Vishal Krishna**

Born in 1991, Vishal belongs to the illustrious family of the late Acharya Pt. Sukhdev Maharaj, founder of the Benaras Gharana of Kathak, who was his great grandfather. Vishal represents the 11th generation of this gharana. The grandson of Kathak Queen, Smt Sitara Devi and son of Pt. Mohan Krishna, he was initiated into this art form at the age of 3 years, first training under the guidance of his grandmother and later under his father, Pt. Mohan Krishna and Pt. Ravi Shankar Mishra.

Over the years, Vishal has given recitals at leading dance platforms and festivals across India. These include Maihar Festival and Khajuraho Festival in Madhya Pradesh; Swami Haridas Sangeet Sammelan and Anubhuti Festival in Mumbai; Dagar Chalat Festival in Pune; Kathak Mahotsav and Vasant Utsav in Delhi; Virasat Festival in Dehradun; Kathak Festival in Chandigarh; Nalanda Festival in Bihar; Shravan Festival in Ujjain; Sankatmochan Festival in Varanasi; Taj Mahotsav in Agra; at ITC Sangeet Research Academy Music Festival in Kolkata and at Bengal Music Festival in Dhaka, Bangladesh to name just a few.

Vishal is a recipient of the Pt. Birju Maharaj Sangeet Samriddhi Samman Award; and Shringar Mani Award.

Apart from performing, Vishal has also been teaching Kathak for the last few years. He is gifted with a special ability to adapt himself as a teacher to both adults and children.

“... Vishal Krishna, whose effortlessly explosive Kathak with all the unique flavours of Benarsi culture, from the Shiv vandana with one legged stances showing the tandav Shiva “Varanasim Bhaje Viswanathami” to the squatting in full split on the sama, brought the..."
audience to its feet. Here was a regional parampara in full flow. Like a cherubic little Krishna enjoying himself, his chakkars, the acrobatic poses and the insouciance of rhythmic brilliance projected another Gopi Krishna who, hopefully, will be carefully nurtured by the family ... As for the sheer rhythmic variety of Vishal’s “Thali Dance” he could be an inspiration for the Kuchipudi dancer whose ability for new rhythmic combinations dancing in tarangam has dried up.”

Leela Venkataraman, The Hindu

Tuesday, 14 October 2014

6:30 pm Hindustani Vocal Recital
By Manjusha Patil, Gwalior Gharana, disciple of Pt. Ulhas Kashalkar
Accompanists: Shriram Hasabnis (harmonium); and Mayank Bedekar (tabla)

Chief Guests Dr. Karan Singh, M.P.
Venue Fountain Lawns

Manjusha Patil
Manjusha Patil was born in Sangli, a small town in Western Maharashtra, which has a long tradition of having produced many renowned musical maestros. With an inborn talent for music, Manjusha was groomed from an early age and received initial training from Pt. Chintubua Mhaiskar of Sangli. She completed “Sangeet Visharad” from Akhil Bharatiya Gandharva Mahavidyalaya, Miraj and was awarded the Gold Medal for Masters in Music from Shivaji University, Kolhapur.

A turning point in her career came when the late Sangeetacharya Pt. D. V. Kanebua of Ichalkaranji heard Manjusha sing at a music competition, and noticed her rich potential. She continued her taalim under his guidance in the Guru-Shishya parampara tradition of the Agra and Gwalior Gharanas. Later she trained with the late Pt. Narendra Kanekar, a senior disciple of Pt. Kanebua and from Dr. Vikas Kashalkar as well. Manjusha is presently studying under the guidance of Pt. Ulhas Kashalkar.

Manjusha regularly presents concerts at leading musical platforms in India and abroad which have been received with critical acclaim by critics and music lovers alike. Gifted with a forceful and seasoned voice, a confidence of rhythm, purity in exposition of Raga, complex patterning of ‘Taani’, speed and clarity are a few highlights of her singing. She also excels in semi classical music and light music, especially Marathi stage (Natya Sangeet) songs.

A “Top” grade artist of All India Radio, New Delhi for classical as well as Light Classical Music, Manjusha is the recipient of a number of prestigious awards including Ustad Bismillah Khan Yuva Puraskar 2010 presented by Sangeet Natak Akademi; Pt. Ramakrishnabuwa Vaze Puraskar in 1996 to name just a few. She was selected for the 2008 Mani Mann Fellowship by the Sanskriti Foundation, Govt. of India. She studied “Rare Bandishes” and “Sangeet Prakar” (pattern) from the late Dr. Ashok Ranade, well-known musicologist.
Wednesday, 15 October 2014
6:30 pm  Draupadi (60 mins)
Adaptation of Mahasweta Devi’s short story ‘Draupadi’
Presented by Kalakshetra Manipur
Director: Heisnam Kanhailal

Chief Guest  Dr. Kapila Vatsyayan, Chairperson IIC Asia Project and Life Trustee, IIC
Venue  Fountain Lawns

The Play
Draupadi is an adaptation of Mahasweta Devi’s story about marginalized peoples in remote areas of India who are continuously oppressed by the forces in power. The protagonist Draupadi, or Dopdi as she is known in her community, is a Santhal woman who fights against the atrocities that are being committed against her tribe. The play depicts the life of this tribal community in the outskirts of Bengal.

Director’s Note
In the Mahabharata, Draupadi is infinitely clothed and cannot be publicly disrobed. The episode of her disrobing is yet another instance of Krishna’s miracle. Dopdi in the play is also someone Draupadi could never be – presented as she is, in the patriarchal and authoritative sacred text, as proof of male power. Dopdi is therefore at once an example and a contradiction.

In the play, we do not explore Dopdi’s act as a refutation of the ancient tradition, but we analyse the spontaneous emergence of the female politico-sexual exploitation.

The method used in creating a performance out of this story is deconstruction. The performance invokes natural simplicity instead of simplification, in making art.

The play encapsulates the attempts in the post-colonial era to convey the pain of the oppressed.

The Group
Established in 1969 in Imphal, Kalakshetra has evolved a distinctive theatrical style, which is predominantly non-verbal. Steeped in the Meitei culture, the group has crystallized the most crucial realities of oppression and resistance through plays like Pebet and Memoirs of Africa, making the spectators alert of the resilience of the human spirit in countering the dominant anxieties of the time.

The Director
Heisnam Kanhailal has been active in theatre for the last 40 years as a playwright, actor and director. He is the Founder Director of Kalakshetra Manipur, which has been at the vanguard of the experimental theatre movement in Manipur for the last three decades. Kanhailal has experimented widely with alternate theatre forms, using the rich traditions of Manipuri performing arts and culture as a springboard. He has written 15 plays and directed 30, and has also worked with various international theatre groups. He is a recipient of the State Sangeet Natak Akademi Award for Theatre in 1982, the Kendriya Sangeet Natak Akademi Award for Stage Direction in 1985, Sangeet Natak Akademi Fellow 2011 and Padmashree in 2003.

Cast
H. Sabitri
S. Bembem
G. Koken
A. Upendra
S. Brojen
Th. Muhindro
S. Bimol
P. Tyson
H. Sanjukta
Rojio Usham

Music H. Tomba
Light L. Ibochouba
Sound Haripriya & Rojio
People, Places and A War: A Festival of Films

It was on 28 July 1914 – a month after the assassination of Archduke Franz Ferdinand sparked a diplomatic crisis across Europe – that the opening shots of ‘the war to end all wars’ were fired, as Austria-Hungary prepared to invade Serbia. On the eve of Britain’s declaration of war on Germany on 4 August, with German forces occupying neutral Belgium, British Foreign Secretary Sir Edward Grey is said to have remarked: “The lamps are going out all over Europe, we shall not see them lit again in our lifetime.” Four years later, the First World War had claimed almost 17 million lives and was the first war that used advanced weapons, such as tanks, submarines, aircraft, aerial bombardments and chemical warfare.

Although the First World War gets less attention than its successor, it was really the watershed event of the 20th century. This conflict shaped the world that came after to this day. It was the catalyst for the rise of Soviet communism in Russia; Germany’s defeat provided the opportunity for fascism; the demise of the Austro-Hungarian Empire; the defeat of the Ottoman Empire during the First World War and the diplomatic and political morass that followed was the precursor for the reconstitution of Israel and eventually brought the Middle East into centre stage today.

To mark the centenary year of the First World War, the festival will present 12 feature films and a documentary looking at the war. The films present the all too human story of people caught in the war; of friendship and love; the events leading up to the war; and the impact of the war on soldiers. The festival opens with Jean Renoir’s 1937 masterpiece, The Grand Illusion which serves as a manifesto for dignity in the context of pervasive inhumanity.

This year the world of cinema is poorer with the passing on of two leading luminaries – Suchitra Sen and Robin Williams. The festival pays tribute to them and to Gabriel Garcia Márquez, literary giant, storyteller, novelist, journalist and cultural activist.
Thursday, 9 October 2014

8:00 pm

**The Grand Illusion** (La Grande Illusion; France)
(114 min; 1937; dvd; b/w; English subtitles)
Director: Jean Renoir

Recipient of the NBR Award for Best Foreign Film & Top Foreign Films, National Board of Review, USA 1938; Award for Best Overall Artistic Contribution, Venice Film Festival 1937; and NYFCC Award for Best Foreign Language Film, New York Film Critics Circle Awards 1939

Friday, 10 October 2014

11:00 am

**People, Places and A War: A Festival of Films**

**The Blue Max** (UK)
(156 min; 1966; dvd; English)
Director: John Guillermin

Recipient of the BAFTA Award 1967 for Best British Art Direction

2:00 pm

**Passchendaele** (Canada)
(114 min; 2008; dvd; English)
Director: Paul Gross

Multiple award winner including CSC Award for Best Cinematography in Theatrical Feature, Canadian Society of Cinematographers Awards 2009; DGC Craft Award for Production Design – Feature & DGC Team Award for Feature Film, Directors Guild of Canada 2009; Genie for Best Motion Picture, Best Achievement in Art Direction/Production Design, Best Achievement in Costume Design, Best Achievement in Overall Sound, Best Achievement in Sound Editing & Golden Reel Award, Genie Awards 2009; and Audience Award, Sudbury Cinéfest 2008; among others

Saturday, 11 October 2014

8:00 pm

**Forty Thousand Horsemen** (Australia)
(100 min; 1941; dvd; b/w; English)
Director: Charles Chauvel

Recipient of the BAFTA Award 1967 for Best British Art Direction

Saturday, 11 October 2014

11:00 am

**Tribute: Suchitra Sen** (1931 – 2014)

**Deep Jele Jaai** (To Light a Lamp; Bengali)
(132 min; 1959; b/w; dvd; English subtitles)
Director: Asit Sen
With Suchitra Sen, Anil Chatterjee

2:00 pm

**Saat Paake Bandha** (Marriage Circle; Bengali)
(133 min; 1963; b/w; dvd; English subtitles)
Director: Ajoy Kar
With Suchitra Sen, Soumitra Chatterjee

Silver Prize for Best Actress, Moscow International Film Festival 1963

8:00 pm

**Aandhi** (Storm; India)
(133 min; 1975; dvd; English subtitles)
A film by Gulzar
With Sanjeev Kumar, Suchitra Sen

Filmfare Awards 1976 for Best Actor and Best Film-Critics

Sunday, 12 October 2014

2:00 pm

**Tribute: Gabriel Garcia Márquez** (1927-2014)

**No One Writes to the Colonel** (El coronel no tiene quien le escriba; Mexico)
(118 min; 1999; dvd; English subtitles)
Director: Arturo Ripstein

Recipient of the Latin American Cinema Award, Sundance Film Festival 2000
Monday, 13 October 2014

11:00 am   La France (France)  
(102 min; 2007; dvd; English subtitles)  
Director: Serge Bozon  
Recipient of the Prix Jean Vigo 2007 for Feature Film; Festival Award for Best Director-Fiction, Mexico City International Contemporary Film Festival 2008

2:00 pm   Between Wars (Australia)  
(100 min; 1974; dvd; English)  
Director: Michael Thornhill  
Winner of the Cinematographer of the Year, Australian Cinematographer’s Society 1976

4:00 pm   The Woman and the Stranger (Die frau und der Fremde; Germany)  
(98 min; 1985; dvd; English subtitles)  
Director: Rainer Simon  
Recipient of the Golden Berlin Bear, Berlin International Film Festival 1985; Jury Prize for Best Direction, Best Young Actress, Best Cinematographer, Best Film Score & Best Art Direction, Eberswalde Film Festival 1986

8:00 pm   Oh! What a Lovely War (UK)  
(144 min; 1969; dvd, English)  
Director: Richard Attenborough  
Multiple award winner including Golden Globes, USA 1970 for Best English Language Foreign Film; BAFTA Awards 1970 for Best Supporting Actor;

Tuesday, 14 October 2014

11:00 am   Tribute: Robin Williams (1951-2014)  
Dead Poets Society (USA)  
(128 min; 1989; dvd; English)  
Director: Peter Weir  
Multiple award winner including Oscar for Best Writing, Screenplay Written Directly for the Screen, Academy Awards, USA 1990; BAFTA Film Award for Best Film & Best Original Film Score, BAFTA Awards 1990; César for Best Foreign Film, César Awards, France 1991; and David for Best Foreign Film, David di Donatello Awards, Italy 1990; among others

2:00 pm   Good Will Hunting (USA)  
(126 min; 1997; dvd; English)  
Director: Gus Van Sant  
Multiple award winner including Best Actor in a Supporting Role; Best Writing, Screenplay Written Directly for the Screen, Academy Awards, USA 1998; Golden Globe for Best Screenplay-Motion Picture, Golden Globes, USA 1998; Silver Berlin Bear for Outstanding Single Achievement, Berlin International Film Festival 1998; ALFS Award for Best Supporting Actress of the Year, London Critics Circle Film Awards 1999; among others

8:00 pm   The Poll Diaries (Poll; Germany)  
(129 min; 2009; dvd; English subtitles)  
Director: Chris Kraus  
Multiple award winner including Bavarian Film Awards 2011 for Best Production Design, Best Actor & Best Young Actress; Film Award in Gold for Best Performance by an Actor in a Supporting Role; Best Cinematography; Best Production Design & Best Costume Design, German Film Awards 2011; Politeama Catanzaro Award & Special Jury Prize, Rome Film Festival 2010; among others
Wednesday, 15 October 2014

11:00 am
Paris 1919: Un Traité pour la paix (Canada)
(90 min; 2008; dvd; English subtitles)
Director: Paul Cowan
Recipient of the Banff Rockie Award for Best History & Biography Program, Banff Television Festival 2009; Gemini Awards 2010 for Best History Documentary Program

2:00 pm
War Horse (USA)
(146 min; 2011; dvd; English & with subtitles)
Director: Steven Spielberg
Multiple award winner including AFI Awards USA 2012 for Movie of the Year; NBR Award for Top Film of the Year, National Board of Review, USA 2011; NYFCO Award for Top Films of the Year, New York Film Critics, Online 2011; among others

Thursday, 9 October 2014

8:00 pm
A Taste of Europe and from the Swedish Smorgasbord

Prepared by Vijay Thukral, Executive Chef IIc, and the Embassy of Sweden
Continental food was brought to India by the British. It originated in Italy and went with Catherine de Medici to the French court where it reached its present form through the imagination and creativity of legendary French chefs. Hot sauces— the béchamel or white sauce and the brown sauce— and the cold sauce, mayonnaise, form the bedrock of continental cuisine. Buffets are very popular and comprise an array of cold cuts, salads and a variety of dressings. The classic dishes are the roasts, stews, and the ubiquitous fried fish. Soufflés, hot and cold, savoury and sweet, too are favourites.

The Smorgasbord is a Swedish term meaning an abundant buffet meal set with several hot and cold dishes, from appetizers to desserts, laid out together on the table. Here we present some dishes from the smorgasbord, prepared by the Embassy of Sweden.

MENU

Swedish Meatballs · Gravlax (marinated Salmon) · Potato Salad
MAIN COURSE  
Non Vegetarian Fish Walewska (fish and prawn roll in a white wine sauce, garnished with mushrooms) · Chicken Roll stuffed with sundried tomatoes and basil · Orange Glazed Lamb (lamb marinated in orange sauce and roasted)  
Vegetarian  Asparagus with Mornay Sauce (fresh asparagus served with a classic cheese sauce) · Artichoke with red and yellow capsicum · Brussels Sprout with Celery Sauce · Croquette and Carrot ribbons · Baby Potatoes cooked in whisky · Green Peas Timballe
Rice Creole (rice cooked with herbs, mushroom, capsicum and tomato) · Assortment of Breads and Rolls · Assortment of Salads

DESSERT  Lemon Meringue Pie · Chef’s Special Ice Cream · Fruit Savarin

Rs. 700 +10% service charge +12.5% VAT
Japanese cuisine – Seasonality and Variety

Prepared by Kuuraku Restaurant

Japan is blessed with a variety of topographical features such as mountains, lakes, rivers, the sea and islands, as well as the four distinct seasons. This allows Japan to offer the world’s widest range of ingredients, which includes not only rice, wheat, buckwheat, vegetables and fruit, but also edible wild plants, seafood and seaweeds.

It is a myth that the Japanese food is only non-vegetarian. The truth is, the Japanese cuisine offers many vegetarian dishes, and their ingredients and their preparation are so diverse.

We are pleased to present many Japanese vegetarian dishes in this event, including:

**Tempura**, seasonal vegetables deep-fried in a Japanese traditional style, and genuine charcoal grills, which brings out the flavour of the ingredients. For non-vegetarian food lovers, we will serve “Charcoal grilled chicken” cooked by our seasoned “Grill Chefs”, just in front of you!

Enjoy the variety of the delicious Japanese food!

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Brazil on a Plate

Prepared by Embassy of Brazil

Brazilian cuisine was developed from indigenous, European, and African influences. It varies greatly by region, reflecting the country’s mix of native and immigrant populations. Root vegetables such as cassava (locally known as mandioca, aipim or macaxeira, among other names), yams, and fruit like açaí, cupuaçu, mango, papaya, guava, orange, passion fruit, pineapple, and hog plum are among the local ingredients used in cooking.

The many waves of immigrants brought some of their typical dishes, replacing missing ingredients with local equivalents. For instance, the Europeans were accustomed to a wheat-based diet, and introduced wine, leafy vegetables, and dairy products into Brazilian cuisine. When potatoes were not available they discovered how to use the native sweet manioc as a replacement. The African slaves also had a role in developing Brazilian cuisine, especially in the coastal states. The foreign influence extended to later migratory waves such as the Japanese immigrants who brought most of the food items that Brazilians would associate with Asian cuisine.

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**MENU**

**STARTERS**
- Coxhinhas de Galinha (chicken croquettes)
- Empadinhas de Queijo (cheese tarlets)
- Pão de Queijo (cheese buns)

**MAIN COURSE**
- Feijoada (traditional pork and bean stew)
- Peixe com Molho de Coco (fish in coconut milk)
- Galinha Marajóara (marinated chicken)

**Vegetarian**
- Moqueca de Banana (a tomato and coconut based vegetable stew with green banana)
- Baked Cheese Polenta with Tomato Sauce

**DESSERT**
- Pineapple Cream
- Chocolate Mousse
- Apricot Pudding

Rs. 700 +10% service charge +12.5% VAT

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**MENU**

**STARTERS**
- Green Salad with Japanese dressing
- Green Salad (and egg) with sesame dressing
- Tomatoes and Lady Fingers with Wasabi Sauce
- Sauteed Carrots and Lotus Roots
- Green Beans with Sesame seasoning
- Sauteed Eggplants and Capsicum
- Miso Soup
- Sushi Roll
- Tempura of assorted vegetables
- Stewed Hamburgh (with chicken)

**YAKITORI (JAPANESE GRILL)**
- Paneer
- Onions
- Chicken and Leeks
- Chicken

**DESSERT**
- Plain Cake with a Red Bean Sauce

Rs. 700 +10% service charge +12.5% VAT
The diversity of Kerala cuisine is best classified on the basis of the various communities and cultural influences. Sadya, meal served on special occasions is a vegetarian one, served with rice and other delicious side dishes. Payasam, which is also called Ada Pradhaman is also served with the Sadya.

Most traditional dishes use a combination of spices such as cinnamon, ginger, cardamom, red and green peppers, garlic, cloves, cumin seeds, turmeric, coriander combined with coconut. Various types of chutneys and pickles along with crisp Pappadums accompany the main meal.

Breakfast dishes are Puttu, a steamed dish of rice powder and grated coconut; idlis and dosas; Appam or Nooil puttu,a rice flour pancake with a few drops of toddy. The Appam is eaten with vegetable or chicken stew. A flat bread, Porotta, is served with vegetarian and non-vegetarian food.

Apart from the well known avial and olan there are popular dishes like Meen Molee, which is a tapioca and fish curry, rice kanji and Payaru, a green moong bean preparation. The Syrian Christian and the Mappila communities have a distinct cuisine, with an emphasis on non-vegetarian food. The Malabar biryani is perhaps one of their great dishes.

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**MENU**

**STARTER** Rasam

**MAIN COURSE**

- *Non-vegetarian* Meen Porichathu (shallow fried masala fish)
- Kerala Lamb
- Koli Arachi Molagu (chicken pepper fry)

*Vegetarian*

- Vendakka Vazbulhaga Masala (okra and aubergine spicy masala)
- Cabbage Porrial
- Urulakizhangu Kari (spicy Potato Curry)
- Vegetable Stew
- Onion Sambhar
- Tyar Vada
- Bissibele Bhath (mix vegetable rice)
- Green poori/idli/appam

**DESSERT**

- Almond Kheer
- Pumpkin Halwa
- Mysoor Pak

Rs. 500 +10% service charge +12.5% VAT

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## FOOD FESTIVAL

**Sunday, 12 October 2014**

### A Taste of South India

1:00 pm

**Prepared by Embassy of the Russian Federation**

Russian food is a product of its geography where cultivation of vegetables is not viable and where miles and miles of thick forest provide enough fuel to support a stove that allows extended cooking for several hours at temperatures from 200°C to 80°C. Hence their cuisine is based on baking and stewing.

Amongst the popular favourites are different kinds of shchi – cabbage soups, and all sorts of different porridges. A typical hearty lunch in a peasant family would traditionally have included one tureen of long-stewed cabbage soup, and another of boiled, crumbly porridge of either buckwheat, wheat, millet or rye. There are many different kinds of cold soups, such as okroshka and botvinie, which are made using kvass – the famous non-alcoholic beer fermented from brown bread.

Russian vegetables and mushrooms are traditionally salted with the help of natural lactic acid fermentation, and are usually called kvashennie, (sour) – a major branch of Russian cuisine. The brine from pickled cucumbers and cabbage once played the same role in Russian cooking that soy sauce has today in the countries of Southeast Asia.

River fish of every kind, which were always in plentiful supply, is a favourite and so is Russian black caviar. The pies made with fish fillings are really only known in Russia – coulibiac, fish pasties, and rasstegai, open-top brioches. Pies and other pastry goods are the calling card of the Russian kitchen. No number could be put upon the variety of stuffing, the assortment of pastry dough, or the panoply of pies themselves.

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**MENU**

**STARTERS**

- Pickled Cucumber and Cabbage
- Pies stuffed with Cabbage; egg and onion; mushroom and potato

**SALADS**

- Vinigret
- Russian Salad "Olivie"

**SOUP**

- Borscht (Beetroot soup - vegetarian)

**MAIN COURSE**

- Fish stew
- Chicken in onion-tomato-coriander sauce
- Potato and Meat Stew
- Buckwheat with Mushrooms
- Boiled Potato with butter and dill
- Aubergine stew
- Mushroom with a Sour Cream and Cheese sauce

**DESSERT**

- Apple Pie
- Russian eclairs
- Sweet "potato" (chocolate balls)

Rs. 600 +10% service charge +12.5% VAT
Awadhi home food prepared by Atiya Zaidi and Kababs by Ateeq Kababwale from Sambhal, UP

The historical city of Jaunpur lies along the Gomti river off the Grand Trunk Road, 55 kms from Varanasi. Jaunpur was the capital of the Sharqi kings in the 14th-15th century. The kingdom extended over Awadh and the Doab.

Jaunpur was known as the Shiraz of the East. It grew to become a cradle of art, culture, music and a cuisine distinctly different from Delhi and the Frontier. This cuisine over the centuries assimilated the best from the kitchens of the Thakurs and the Kayasthas. The metamorphosed cuisine, still served on the dastarkhans of the genteel is notable for subtlety of flavours, a holistic balance between meats and vegetables and the use of mustard oil, mild spices and fresh herbs.

Pasanda prepared from diagonally cut mutton, qaliya, mutton cooked with a vegetable (potato, arbi, beetroot, turnip, gourd, etc), bharta (of potato, turnip, dal, khaskhas, etc), steamed dal dumplings cooked in gravy, a wide range of halwas and kheers, are some ‘home-only’ dishes of this cuisine, not available in your fashionable Awadhi restaurants.

FOOD FESTIVAL

Monday, 13 October 2014

8:00 pm  Jaunpuri Dastarkhwan

Awadhi home food prepared by Atiya Zaidi and Kababs by Ateeq Kababwale from Sambhal, UP

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MENU

KEBAB
Shaami Kabab (shallow fried Lamb kababs with chana dal, homegrown herbs and spices) · Galaoti Seekh, (melt in the mouth kababs infused with subtle spices) · Zimikqand ke Kabab (vegetarian shaami kabab made from yam, as delicately flavoured) · Allo ki tikiyan (potato patties stuffed with chopped herbs, kishmish, chiraunji, coated with rice flour batter)

STARTERS
Dahi Pakori (gram flour pakodis in yoghurt infused with roasted cumin and garlic, tempered with onions) · Kala Channa Chaat (boiled Bengal gram slow-cooked in fried onion, roast chilli paste) · Tale Makhane ke Phool (talmakhanas shallow-fried on a low flame, tempered with salt and pepper) · Hari Matar ki Ghugni (fresh green peas, stir fried with chopped ginger and green chillies)

CHUTNEYS
Khaskhas ki Chutney (roasted poppy seeds, ground with garlic and red chillies) · Onion Chutney (chopped onions, mint, green chillies, tossed in raw mustard oil) · Kachhi Kairi,Dhaniya, Chilli and Jaggery Chutney · Fried Hari Mirchka Achaar (with amchoor, roasted and powdered, methi, ajwain, zeera, kalonji)

MAIN COURSE
Non-vegetarian
Avadhi Pasanda (mint flavoured, smoky lamb pasanda, distinctly different from the Mughalai version) · Chicken Korma Jaunpuri (saffron flavoured chicken curry in yoghurt and whole spices) · Methi Fish (fish curry cooked in mustard oil flavoured with fenugreek) · Motia pulao (tiny keema koftas dum cooked with rice) · Kathal do Piaza (jack fruit stew, cooked in raw and fried onions, with whole spices) · Hari Kele ki Subzi (fenugreek flavoured raw banana curry cooked in mustard oil) · Tori Channa ki Dal (sponge gourd with chana dal and ground spices, a dry preparation) · Arbi ka Korma (a cousin of the mutton korma)

Arhar Dal (arhar dal cooked with dried mango pieces and tempered with garlic) · Hari Moong Dal Pulao (split moong roasted in ghee, cooked with rice)

Vegetarian
Badinjan Burani (eggplant cooked in yogurt, a dish which has travelled all the way from Iran) · Kathal do Piazza (jack fruit stew, cooked in raw and fried onions, with whole spices) · Hare Kele ki Subzi (fenugreek flavoured raw banana curry cooked in mustard oil) · Tori Channa ki Dal (sponge gourd with chana dal and ground spices, a dry preparation) · Arbi ka Korma (a cousin of the mutton korma)

Dessert
Muzaafar (fried vermicelli cooked with saffron, almonds and khoya) · Channa dal ka Halwa · Lauki ke Kheer (grated bottle gourd cooked in milk, sugar and cardamom)

Rs. 750 +10% service charge +12.5% VAT
Maharashtra has two major cuisines — Konkan and Varadi. Coastal Maharashtra is known as the Konkan with its own distinct cuisine, which is a combination of Malvani, Gaud Saraswat Brahmin and Goan cuisines. Interior Maharashtra or the Vidarbha area has Varadi cuisine.

Maharashtrian cuisine ranges from the subtly flavoured vegetarian delicacies to the hot aromatic meat and fish curries. Konkan food uses a lot of coconut, spicy masalas, red chillies and coriander; Kolhapuri food is spicy and is known for its mutton dishes; the food of the Vidarbha region is prepared strong in red chilli powder and garlic.

A typical Maharashtrian meal usually starts with Poli (chapati), accompanied by one or more bhaaji (cooked vegetables) and a koshimbir (vegetable salad) along with some sides dishes, usually pickles, chutney, papad. This is usually followed by a second course of varan (light, unspiced dal), aamti (spicy dal) or rassa (vegetable curry) with rice. As with most of Indian cuisine however, each region and/or community has its own quirks, preferences and variations of the above general format.

Mumbai has its own potpourri of street food like vadapav, missal, pav bhaji, batata vada, panipuri and golachuskis which are famous throughout India. There are also the cuisines of the Muslim communities, the Parsis, Gujaratis as well as East Indian food of the Catholic community who live in Byculla, Bandra and Malad.

Tuesday, 14 October 2014

8:00 pm Maharashtra on a Plate

Prepared by Machindra Kasture, Executive Chef, Ashok Group of Hotels

Prepared by Karen Yepthomi, Dzükou Restaurant

There are sixteen main communities in Nagaland, each with similar yet unique traditions and practices. While food from each community overlaps, there are also certain dishes that are specifically known from a certain community. A typical Naga table consists of a meat dish, a boiled vegetable dish or two, rice and chutney (tathu). A distinctive characteristic of Naga cuisine is that dishes are cooked by boiling the ingredients instead of frying them.

Organic edible leaves are used extensively in Naga cooking and the dominant and unifying ingredient common to most communities is fermented bamboo shoots or bastenga. Pork meat with bastenga is a popular dish of Naga cuisine. Axhone (soyabean boiled, fermented and either smoked dried or sun dried) cooked with smoked pork and beef; Anishi– fermented taro leaves made into patties and smoked over a fire or sun dried with smoked pork, smoked eel, fish. Since the cuisine is spicy in nature, seasonings occupy an important place in the preparation of food items. Chillies are an integral part of Naga cuisine and are used in most of the dishes.

### MENU

**STARTERS**
- Sabudanavada/batatavada
- Bhel/Kanda Bhaji/Pav Bhaji

**ASSORTMENT OF SALADS**

**MAIN COURSE**
- Non-vegetarian: Malwani Mutton Curry • Chicken Khandeshi • Pork Vindaloo • Goan Fish Curry
- Vegetarian: Mixed Vegetable Kolhapuri • Bharli Wangi (stuffed brinjal) • Sukhi Batata Bhaji (dry potato masala) • Bharli Bhendi (stuffed bhindi) • Zunka Bhakar • Matkichi Ussal
- Masala Bhaat • Matatha • Chapati/Pooris/Jwari • Steamed Rice

**CHUTNEYS**
- Shengdana Chutney • Mirch ka Techa

**DESSERT**
- Puran Poli • Shrikhand • Empade de Coco Semolina

Rs. **700** +10% service charge +12.5% VAT
ACKNOWLEDGMENTS

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Machindra Kasture, Executive Chef, Ashok Group of Hotels
Atiya Zaidi
Kuuraku Restaurant
Karen Yephthomi, Dzukou Restaurant
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Embassy of Brazil
Embassy of the Russian Federation

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Ashish Kumar, Anupama Productions
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Luz Elena Garcia, Embassy of Colombia

AshaRani Mathur
Vidura Jang Bahadur

Cover photo credit Vidura Jang Bahadur
Tea/Coffee and snacks will be served in the Gandhi-King Plaza from 11 am to 7 pm on payment.

Admission to all the cultural programmes are free of charge. For the film screenings, entry passes will be issued 30 minutes before each screening. Dinners on payment for IIC members only.

**Venues**

- Cultural performances
- Fountain Lawns
- Film screenings
- Auditorium
- Cuisine
- Rose Garden

### Screening Schedule at a Glance

<table>
<thead>
<tr>
<th>Date and Time</th>
<th>Title of the Film</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thursday, 9 October 2014, 8:00 pm</td>
<td>The Grand Illusion (La Grande Illusion; France)</td>
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<tr>
<td>Friday, 10 October 2014, 11:00 am</td>
<td>The Blue Max (UK)</td>
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<td>Friday, 10 October 2014, 2:00 pm</td>
<td>Passchendaele (Canada)</td>
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<tr>
<td>Friday, 10 October 2014, 8:00 pm</td>
<td>Forty Thousand Horsemen (Australia)</td>
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<td>Saturday, 11 October 2014, 11:00 am</td>
<td>Deep Jele Jaai (To Light a Lamp; Bengali)</td>
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<tr>
<td>Saturday, 11 October 2014, 2:00 pm</td>
<td>Saat Paake Bandha (Marriage Circle; Bengali)</td>
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<tr>
<td>Saturday, 11 October 2014, 8:00 pm</td>
<td>Aandhi (Storm; India)</td>
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<tr>
<td>Sunday, 12 October 2014, 2:00 pm</td>
<td>No One Writes to the Colonel (El coronel no tiene quien le escriba; Mexico)</td>
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<td>Sunday, 12 October 2014, 8:00 pm</td>
<td>Of Love and Other Demons (Del amor y otros demonios; Colombia)</td>
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<td>Monday, 13 October 2014, 11:00 am</td>
<td>La France (France)</td>
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<tr>
<td>Monday, 13 October 2014, 2:00 pm</td>
<td>Between Wars (Australia)</td>
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<td>Monday, 13 October 2014, 4:00 pm</td>
<td>The Woman and the Stranger (Die frau und der Fremde; Germany)</td>
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<td>Monday, 13 October 2014, 8:00 pm</td>
<td>Oh! What a Lovely War (UK)</td>
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<tr>
<td>Tuesday, 14 October 2014, 11:00 am</td>
<td>Dead Poets Society (USA)</td>
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<tr>
<td>Tuesday, 14 October 2014, 2:00 pm</td>
<td>Good Will Hunting (USA)</td>
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<tr>
<td>Tuesday, 14 October 2014, 8:00 pm</td>
<td>The Poll Diaries (Poll; Germany)</td>
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<tr>
<td>Wednesday, 15 October 2014, 11:00 am</td>
<td>Paris 1919: Un Traité pour la paix (Canada)</td>
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<tr>
<td>Wednesday, 15 October 2014, 2:00 pm</td>
<td>War Horse (USA)</td>
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**Venue:** Auditorium