

ht for mumbai

There's something for everyone at the Hindustan Times Kala Ghoda Arts Festival. What will you attend? What will you take away? What memories will you treasure most? Write in and let us know

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High on cheese, thrills, music

DAY 7 Visitors watched a film on Kala Ghoda's beloved music store, discussed writing on art and shared fan moments with a fiction author

Manali Shah

manali.shah@hindustantimes.com

MUMBAI: What better way to start your day than sampling cheeses from around the world?

Fifty lucky early birds attended a cheese appreciation workshop on Friday as part of the HT Kala Ghoda Arts Festival's Bertolli Food Festival co-powered by Chef's Basket.

On the tasting table at Artist's Centre was a delicious array of cheddar, mozzarella, gouda, feta and blue cheese.

The interactive session was conducted by physicist-turned-cheese-maker Aditya Raghavan, and it had participants riveted. Some took notes, others asked questions.

One participant even wanted to know how much dairy produce a man can eat in a day, a question that drew hearty laughs.

Dr Raghavan started the workshop by explaining the science of cheese, and how fermentation is the key to cheese, chocolate and wine.

He also discussed some of the lesser-known cheeses that are native to India, like the Parsi's toplinu paneer and West Bengal's bandel.

"Bandel is a smoked, salty and hard cheese. Of late, chefs have started using it in their restaurants," he said. "In Kashmir, semi-nomadic tribes make a roti shaped cheese called kalari, which has a stretchy and dense texture. Even the rasmalai is considered a kind of cheese!"

"I decided to attend this workshop because I love to cook. And I don't like traditional recipes, so I'm always looking to innovate and learn more," said Poddar Road homemaker Neelam Agarwal, 33. "I have been attending workshops at KGAF from morning to evening every day."

Meanwhile, 19-year-old medical student Aastha Bijwe from Yavatmal timed her visit to Mumbai to coincide with KGAF. "I didn't know much about cheese before today," she said. "I've been trying a lot of new things over the past few days. I have also realised that blue cheese is not my thing," she added, laughing.



Dr Aditya Raghavan demonstrates his cheese-making skills at the cheese appreciation workshop; Parveen Sultana performs at an event hosted by RJ Anuraag from Fever 104 FM, at HT KGAF on Friday.



BEHIND THE SCENES WITH ASHWIN SANGHI

Poorva Joshi

poorva.joshi@hindustantimes.com

MUMBAI: Author Ashwin Sanghi took the audience behind the scenes of his latest book, *Private Delhi*, on Friday.

The second book in the India-centric Private series, it is a sequel to *Private India* (2014) and continues to follow the life of fictional private investigator, Santosh Wagh.

The Private series is the brainchild of New York Times best-selling author, James Patterson, and Sanghi and Patterson have collaborated on it.

"James has collaborated with many regional authors for the series. The stories are all rooted in places the local authors belong to. For instance, there are Private Sydney and Private LA books as well. I work on the India series," said Sanghi, speaking at the David Sassoon Library gardens at an HDFC Home Loans literature event held as part of the HT Kala Ghoda Arts Festival.

A psychological thriller, *Private Delhi* sees protagonist Santosh Wagh fight to prove his innocence after being accused of killing his childhood friend.

"My research took me to the most bizarre places," the author said. "I've had to visit a morgue. I also had to log into the dark net."

It is this experiential writing, combined with Patterson's action sequences, that has made the books so popular, and many in the audience on Friday were fans of Sanghi.

"I love The Krishna Key. I'm here to get my copy signed by him," said Arushi P, a writer from Chembur, waiting in line with a number of other audience members to meet Sanghi after the session.



Ashwin Sanghi. SATYABRATA TRIPATHY

Audience moved to tears at premiere of documentary on Rhythm House

Anesha George

anesha.george@hindustantimes.com

MUMBAI: When the lights came on at the Coomaraswamy Hall of the Chhatrapati Shivaji Maharaj museum on Friday, most of the audience was reaching for their handkerchiefs.

The Last Music Store, a documentary on Kala Ghoda's beloved Rhythm House, had just been screened as part of the Snapdeal cinema section of the HT Kala Ghoda Arts Festival, marking its premiere in Mumbai.

The store shut in March 2016, and the film chronicles its contribution to the Mumbai music scene, through the eyes of its staff.

In the audience on Friday were Amir and Mahmood Curmally, the erstwhile owners of the establishment; Megha Ramaswamy, 34, director of the film; and its producer Aliya Curmally, 37, daughter of Amir Curmally.

"It's been nearly a year and, with today's screening, I feel we have come full circle," said Aliya. "I cry every time I



Producer Aliya Curmally and director Megha Ramaswamy. ARJUN SEN/HT PHOTO

watch the film, but in a sense, this premiere feels like closure."

It was closure for some of the viewers too. "I would go to the store when I was young and couldn't afford to buy anything," said Pushpa Doongurse Bhatia, 79. "I would invariably end up in the listening booths. I also remember how I saved up to buy my first cassette, of music by Talat Mahmood. Oh, the joy it gave me. When they announced they were going to

shut shop last year, I visited the place one last time and cried."

Ramaswamy said the film had evoked similarly strong reactions in New York. "After the screening at an international film festival there, we had people tell us how they were moved to tears," Ramaswamy said. "They too could relate to the concept of beloved music stores shutting down, rendered obsolete by newer technology."

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Kala Ghoda Arts Festival
4-12 February 2017

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ALL EVENTS ARE FREE AND OPEN TO ALL. To view the full schedule, go to kalaghoda.hindustantimes.com

LIC MUSIC FESTIVAL CO-POWERED BY FOX LIFE

Bop your head to the beat of Baba Sehgal, followed by Pepe Jeans presents Shilpa Rao, at the *Asiatic Library steps* | 6 pm onwards

SONY LIV DANCE FESTIVAL

Colonel & Co presents salsa performance: Watch the winners of the Let's Do the Salsa contest
Cross Malden | 5.45 pm to 6 pm

FOX LIFE HERITAGE WALKS

Fox Life presents Celebrating the Lifeline of the City: A tour inside the glorious Unesco world heritage site, the Chhatrapati Shivaji Terminus
Meeting point is the parking lot outside Eros Cinema | 9.30 am

SPACES STREET FESTIVAL

Fortis Nukkad Natak: A street play on the theme More To Give, a Fortis initiative for organ donation
Rampart Row | 3 pm

BERTOLLI FOOD FESTIVAL POWERED BY CHEF'S BASKET

Bajaj Electricals presents a masterclass in innovative cooking methods, with award-winning chef Hemant Oberoi
Cross Malden | 7 pm to 8 pm

PEPE JEANS KIDS' FESTIVAL POWERED BY SPACES