

# NIFTFLICK

NIFT Bengaluru  
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**Kaleidoscope**  
A Play of Colours

*Illustration by  
Rushil Khatri(MDes 2)*



Illustration by  
Vagisha Palak(FC-6)

## ...Viva-cious...

It is safe to say that NIFTians are always in tune with the zeitgeist. In fact, some of our fellow students saw the potential of Viva Magenta- Pantone's fearless colour of the year 2023, much earlier than its debut, and embraced it in their very own NIFT isstyle.

It is said that *NIFT mein char kos par redo milte hain, aur kos kos par new hair colour.*

Let's meet some of these trend-setters of our own campus who embraced this hue of vigour and optimism for experimentation and self-expression.

**Amisha FP(myass.bitchless)**- For her, the shade derived from red, makes her feel more connected to nature, and yet stand apart from the crowd.

**Diganta AD6 (a\_pink\_bubblegum)**- Now more famous for his username than his actual name, this AD student should be declared as the official ambassador of the colour Pink!

Fun fact: He once dyed his eyebrows pink too!

**Tejaswini FD6 (tejaswini1501)**- a pink hair colour veteran, who has been donning pink hair for 4 years surely knows how to style it pink!

### Watched Kaleidoscope?

Scramble all the titles of the articles to make a meaningful poem.

Shhh...dont flip to the last page!

## WHY WEAR GULAL WHEN YOU CAN BE ONE!!

Avni Joshi (FC-6)

# ...From core colors to accent...

## *Director's Message*

It smells a lot like spring spirit! Basant is here and as we gallop to mid semester, there is so much fun and revelry in the air. The fever of Spectrum is still to subside and Holi is on our heads. As a national institution, we celebrate some festivals with holidays while we celebrate some others on campus with everyone together. I remember when I was posted in Rajasthan, Onam would be so drab while Holi and Gangaur were extra special. Teej was something I had never heard of, but soon began to love what with ghewar and leheriya and swings. And that is the beauty of this country. The multi story narrative.

There is a huge construction drive happening around library area. Please put up with the minor inconvenience for the greater common good of a brand new academic block called Amrit Soudha. Swacchta Pakhwada is going on and I hope you will take care to reduce, reuse and recycle, saving water and electricity.

It is also Women's day , colour pink being associated with the feminine. Gulal is the go to color for Holi, our very own magenta, the colour of the year.

I hope each one of you evolve to be a feminist. Men, women and others who believe in the equality of the sexes, aware of gender rights and is an advocate for equal treatment for all. H3N2 is in the air too, and so please be vigilant of it. Work on your immunity, hand hygiene and stay well.

As always, have fun, stay cool but be tempered with responsible conduct and respect for others.

**Happy Holi and greetings on Women's day!**



# ...Holier than Thou...

If you were a color, which  
one would you be?

Indigo - because I want to be  
Classic any day and everyday. It is  
never out of fashion.

Ms Yashaswi,  
Asst professor, FD  
department

"The soul  
becomes  
dyed with  
the colour of  
its thoughts."  
-Marcus  
Aurelius.

You wear colour on  
your eyes like a second  
skin. When you can't separate it from  
your sense of self, it's more than  
just a feeling. We all experience the  
same kinds of emotions when we see  
certain colours. For example, red can  
evoke feelings of elation, passion,  
love, or even anger, while blue can  
make us feel calm and relaxed.

Holi, a festival of colours not only  
celebrates these emotions that we  
carry within each one of us but also  
offers a safe space for each feeling  
to be expressed. We can all agree  
that despite numerous attempts  
to understand the psychological  
impacts of colour, the existence of  
colour in our life will always remain a  
mystery, much like how we can never  
fully comprehend the meaning of our  
existence.

**Aparna Prasad(FC 6)**

## ...We-are our colors...

देखो कोई आया है  
फागुन का मौसम छाया है  
खुशियों की फूलों में कोई रंगों का त्योहार लाया है  
नीला पीला लाल नारंगी मिठाई भी आया है  
ना जाने कितनों के साथ यह "होली आया है"

मीठी मीठी मिठाई आई  
नीली नीली रंग भी लाई  
पीली ने पूछा मुझे क्यों ना लाई  
लाल ने कहा मैं तेरे साथ जो आई  
पिकी ने कहा पीछे से देखो मैं भी आई  
सब ने पूछा तू भला क्यों आई  
"होली ने कहा क्योंकि मैं हूँ आई"

भागो वह आई है  
उधर देखो वह छाई है  
ना ना मुझे नहीं लगाना  
यह कहते हुए सब ने "होली मनाई है"

बुरा ना मानो होली है  
देखो कितनों ने भांग पी ली है  
अभी भी दिल भर हो तो  
यह कहते भुला दो  
कि बुरा ना मानो "होली है"

किसी की हाथ पीली है  
तो किसी की हाथ नीली है  
किसी की हाथ में लाली है  
तो किसी की हाथ हरियाली है  
किसी ने भांग बनाई है  
तो किसी ने मिठाई भी लाई है  
क्योंकि हमारे यहां "होली जो आई है"

**Muskan(MDes 2)**

Illustration by  
Yashasvi Rana(FC-6)





Illustration by Vagisha Palak (FC-6)

"The Dance of the enchantress", echoed in my head as I watched the beautiful Dr Honey Unnikrishnan take the stage. Attired in her glowing Kasavu saree and resplendent with her Kashumalai and Jimikkis, Dr Honey lit the stage with her gracious movements, her ever expressive eyes and her darting Mudras, all weaving stories from the days of yore. Stories that I have heard and read, but never visualised with the finesse in which they were presented on stage.

Dr Honey took the stage to explain each nuance of the performance, before enacting the stories, at once playing multiple characters with ease. *Radha* and *Krishna* came alive and playfully romanced each other as she performed Jayadev's *Geeta Gobind*, set to the music gracefully capturing the arcs in the movement of the dancer.

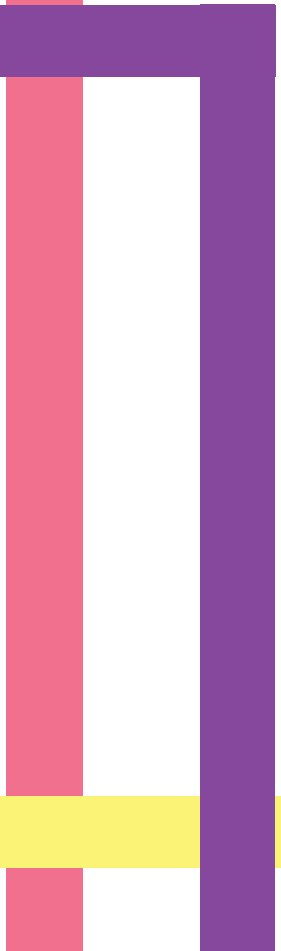
This was followed by an emotional tribute to Lord Shiva, told through the awe inspiring story of Markandya, the 16 year old devotee who made Yama, the god of death, return and give him a lease of life, due to the blessings of the lord due to his undying devotion. Dr Honey was Shiva, the supreme, in one minute, the devotee, Markandeya, the next, and the ferocious Yama in the 3rd- switching roles even as she stayed graceful and alluring. The performance ended with a *Tillana*, closing a beautiful evening.

## ...Yours gracefully...

The performance was part of the celebration for the 38th foundation day of NIFT, on the 16th of January, 2023. What better a tribute to an institution that still holds beautiful memories for its many alumni, an institute which plays many parts – a mentor, a teacher, a treasure-house of friends, a dazzling stage, toil and sweat, victories and smiles! An enchantress who stays with every NIFTian, years after they move on!

**Nithya Venkataraman**  
(Associate Professor, KD)

Photograph by Karan Oli (FC-6)



How much *thandai* you drink is directly proportional to the amount of fun you have on Holi. This easy recipe is just what you need to get a taste of "ghar wali holi" when you're far from home.

- Prep time: 30 minutes,
- Cook time: 10 minutes
- Serves: 6

#### Ingredients:

Milk - 4½ cups  
Almonds - 20  
Cashews - 10  
Pistachios - 15  
Melon seeds - 1½ tbsp  
Poppy seeds (khus khus) - 1½ tbsp  
Fennel seeds (saunf) - 1½ tbsp  
Green cardamoms - 12  
Cinnamon - 1 in  
Black pepper - 4 to 10  
Sugar - 5 to 6 tbsp  
Saffron - 1 pinch  
Gulkand - 4 to 6 tbsp / Rose petals - 20  
Sliced nuts - 2 tbsp (for garnishing)  
Ice cubes - 6 (for serving)

## ...Crushing over Sugar rush...



Illustration by  
Pragya Shorey(FP)

#### Instructions:

1. Soak almonds, cashews and pistachios for four hours.
2. Peel and blend along with melon seeds, poppy seed, fennel seeds, cardamoms, cinnamon, black pepper, gulkand/rose petals and saffron. The result should be a coarse paste.
3. Boil milk in a pot. Add sugar and thandai masala paste.
4. Cover and refrigerate for at least four hours.

*Tip: Resting overnight gives the best flavours.*

*Place a filter over a pitcher. Pour thandai through the filter.*

Serve with iced cubes and garnish with sliced nuts.

**Shivani Rai (FC-6)**

## ...Slaying with Rangila Re...

होली का त्योहार आया है, खुशियाँ भी साथ लाया है..  
रंगों के बारिश में भीगे लोग...  
बच्चे भी भागे खिले रोज

फिर रंगो से तू क्यों बचे है,  
जबकि इसमें तो मेरे कान्हा रंगे है  
गोपियाँ भी छम-छमाएँ,  
नगाड़े संग ढोल बजाएँ,  
बृजवासी भी नाचे गाये,  
यह दृश्य आँखों को खूब लुभाये  
पर अब ऐसा न दिखे कही, यह कैसा माहोली तम छाया है  
उस वक़्त मैं वैसे और अब ऐसे, प्रभु यह कैसी तेरी माया है

अब घर से निकलते ही, माज़रत के बादल छा गए  
वो रंग कहाँ गये, जो थे ऐसे पुल साथ मेरे  
वो अब किस में समा गये, हाँ वो रंग कहाँ गये.....

**Neha Mogla(MDes-2)**



Illustration by  
Yashasvi Rana(FC-6)

# ...And served, Shaan se...

## Ingredients:

1. For Dough
2. 1 cup ghee
3. 1 ½ cup water
4. 3 cups whole wheat flour
5. For Filling
6. 300 grams mawa/khoya
7. 1 tablespoon green cardamom
8. ¼ cup semolina
9. 1 cup jaggery
10. Chopped nuts (almonds, cashews etc.)
11. ½ cup desiccated coconut(dry)
12. ¼ cup milk

Call it Ghughra, Karanji, Garijalu, Karjikayi, or simply Gujiya, when Holi is around the corner this half-moon-shaped delicacy is exactly the thing that comes to mind. So this Holi let's make this delectable treat while making sure we eat healthy. Wishing you happy Holi and pink of health with this recipe.



Illustration by  
Ananya Rastogi(FC-6)

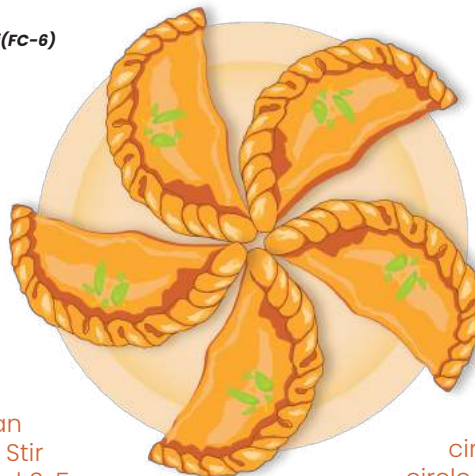
## Instructions:

### A. Directions for Dough:

Mix flour and ghee, till it looks crumbly. Add water and knead a stiff dough. Cover it with a moist muslin cloth.

### B. Directions for Stuffing:

Add mawa/khoya in a pan and heat it over low flame. Stir and cook the mawa for around 3-5 minutes with milk or until it releases the little fat over medium flame. Transfer it to a plate and let it cool. Heat another pan and add a little ghee to it. Dry roast semolina in the pan for about 3 minutes till it gets a golden-brown colour. When the mawa turns cool, add dry grated/desiccated coconut, cardamom powder, semolina, and chopped nuts and mix well.



The stuffing should be a little moist.

### C. How to Shape Gujiya:

Knead for a minute and divide the dough into lemon sized balls. Take one ball and roll it out into a 3-inch diameter circle like puri. Place the rolled circle over the mould with 2-3 teaspoons of stuffing (depending on the size) on one side of the puri. Lightly moisten the edges with a wet fingertip. Cover the stuffing by folding the puri. Now, pack it tightly in a mould and remove the extra dough. Place raw gujiya on a plate. Cover it with a damp cloth while the oven preheats.

- Prep Time: 20 minutes
- Cooking Time: 30 minutes
- Serves: 20 gujiyas
- Taste: Sweet and Crispy

### D. Directions for Baking:

Line gujiyas on a baking tray and brush with milk. Bake in a preheated oven, at 200 degrees C, for 15 to 20 minutes. Prepare a concentrated jaggery syrup, by heating jaggery with 1½ cups water, until it melts.

Remove from flame and allow to cool. Dunk the freshly baked gujiyas in the syrup and let them stay for 5-7 minutes.

### Tips:

Don't overstuff the gujiya otherwise the stuffing mixture will come out. Store in an airtight container.

### Serving Ideas:

Don't forget to sprinkle sliced pistachio, sliced almonds, and saffron strands to garnish.

**Bhavaya Tiwary (AD-6)**

# ...Coffee, Camaraderie, Conversations...

*Themed cafes in Namma Bengaluru to fulfil your coffee  
cravings and love for art!*

**Esha (MDes-2)**

## **DYU ART Cafe**

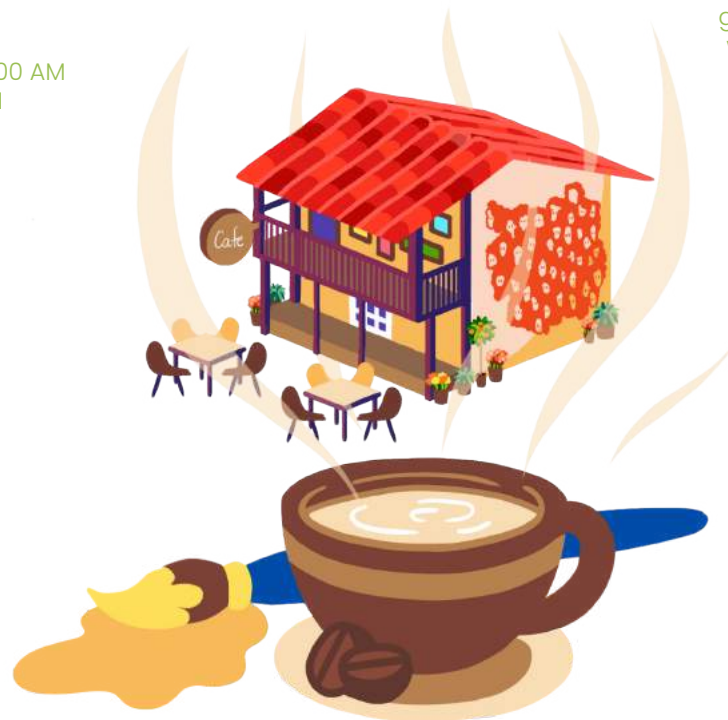
With the ambience of a typical house from Kerala, DYU art cafe is the perfect place to be if you want to get inspired. Known for its fine coffee and delicious Italian and Continental fare, DYU art cafe is one of those places where you can enjoy your own company. The place is also cosy for booklovers to read and enjoy.

Timing: 10:00 AM  
to 10:30 PM

## **Bistro Claytopia**

Claytopia Bistro offers the guests a perfect blend of good food, great coffee with a dash of pottery. Enjoy Bengaluru's pleasant evenings by showing off some pottery skills to your friends or paint ceramic pieces to keep as a memory or just enjoy a great ambience with good food.

Timing: 11:00  
AM to 11:00 PM



**Illustration by  
Vaidehi Patil(FC-6)**

## **Om Made Cafe**

If aesthetic ambience is what the photographer in you is looking for, Om made cafe is the place to be. The rooftop cafe offers a great view of the sunset over the landscape and aesthetic corners for those perfect instagram moments! And if instagram isn't your jam you can visit the place to enjoy a good book with great coffee while watching hues of the sunset!

Timing: 12:00 Noon to 11:00 PM

## **Artville Cafe**

Situated in Kalyan Nagar, this quaint place has something for everyone. Enjoy the beautiful paintings on the walls or pick up a painting workshop over the weekends and get your hands dirty. With fast wifi, the place is also great for freelancers working on that upcoming deadline or looking forward to a relaxing afternoon with a book in hand

Timings: 9:30 AM- 10:30 PM



# ...And Booked for the day...

NIFT Bengaluru's Resource Center is undoubtedly one of the most underrated corners of the campus, packed with hidden gems waiting to be discovered. Here are my top 5 recommendations for design books to help you on your book hunt:

**Biomimetics For Designers** (by Veronika Kapsali)- 9A: 74

This book is a great source of inspiration for designers encouraging them to look for ideas in nature rather than just relying on Pinterest. With engaging and informative content, this book is sure to ignite your curiosity and inspire your designs.

**Functional Packaging Prototypes** (by Jinming Chen)- 766

This book is seedhi baat, no bakwaas. With interesting and unique structural packaging illustrations, complete with photographs of the final product, this book is an excellent resource for anyone interested in packaging design. Thank me later.

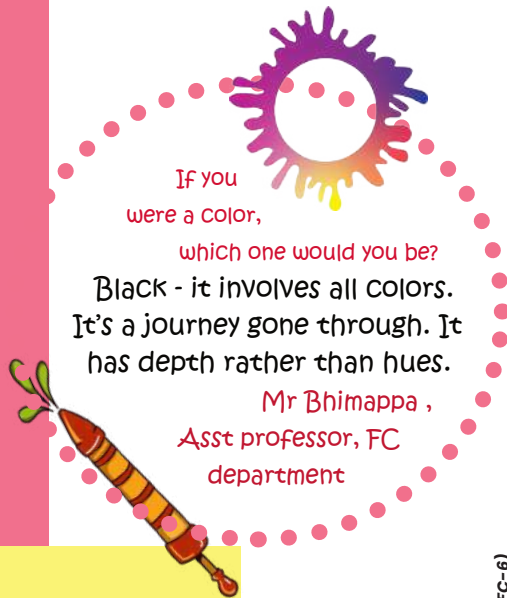


Illustration by  
Yashasvi Rana (FC-6)

**Branding in Asia** (by Paul Temporal)- 6B: 659.1

Don't judge this book by its cover! This book is not just about branding scenarios in Asia, but is a good resource for understanding branding in general. The book's discussion of how Asian brands shatter the stereotypical bad reputation for "Made in Asia" products being subpar is really fascinating.

**Human Dimension & Interior Space** (by Julius Panero and Martin Zelnik)- 9A: 72

This book is a 101 guide to all the dimensions you need for space, exhibition, store, and set design classes in upcoming semesters. Though it may not be the most exciting read, this book is an essential resource for any design student.

**Ogilvy on Advertising** (by David Ogilvy)- 6B: 659.1

This classic book is filled with amazing insights and guru-mantras to learn from the experiences of advertising legend David Ogilvy. Despite being written before the advent of web 1.0, Ogilvy's timeless investigation of human psychology in advertising makes the book still relevant today. This book is a must-read for anyone interested in advertising or marketing.

These five books are sure to provide you with valuable knowledge and inspiration for your design classes. Don't hesitate to borrow them from the Resource Center and read them at your leisure.

**Avni Joshi (FC-6)**

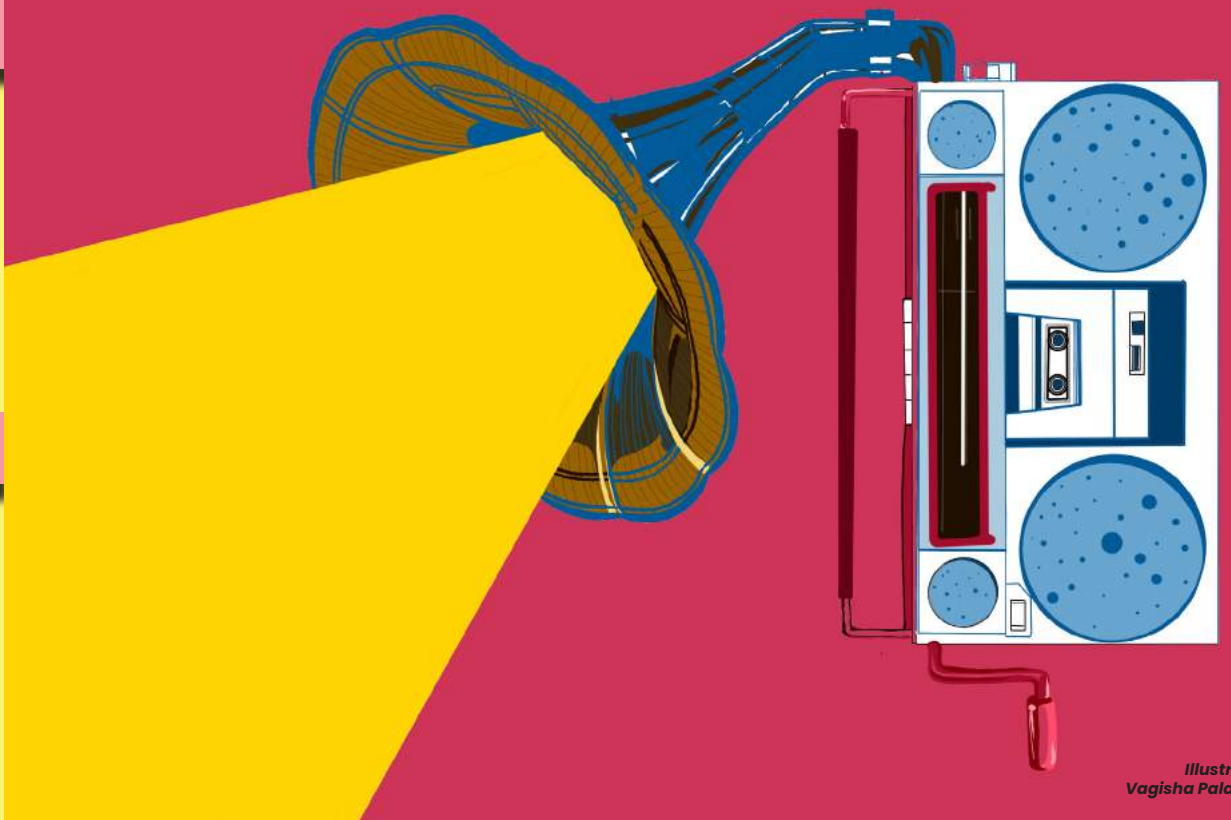


Illustration by  
Vagisha Palak(FC-6)

Shows and concerts add different colors to our life - entertainment, cultural exposure, socialization opportunities, and personal growth experiences. And for our colorful NIFT-Janta we have a series of upcoming shows and concerts that you will surely love. From Indie music concerts to classical Jugalbandi to hysteric comedy shows, Namma Bengaluru has everything stored for you.

**Sunburn Arena Ft. Martin Garrix**

*Friday, 3rd March , 4:00 PM*

This Holi season you get to experience the world's number one DJ right in your city.

**Ritviz "Mimmi Album Launch Tour"**

*Saturday, 4th March Onwards*

This show is for our Indie music lovers and Ritviz fans who want to experience his music live and enjoy it.

**Salaam Souk- The Road to Samarkand ft. Sonu Nigam**

*Saturday, 4th March, 12:00 PM*

*Jayamaharal Palace Hotel*  
This event is for our soulful Bollywood lovers who want to experience the OG Bollywood nostalgia. Here you get to experience an exotic culturally immersive festival experience.

## ...Moving on to...

**Kachha Gadha : Rahgir Live**

*Sunday, 5th March to Saturday, 1st April*

If you want to experience some soul stirring lyrics with raw desi voice then this event is for you. Sunil Kumar Gupta also known as Rahgir is an Indian singer, songwriter, music composer and a traveling musician who wants to spread meaningful messages through his songs.

**Basti Ka Hasti – MC- Stan India Tour**

*Saturday, 11th March , 7:00 PM*

Now if you are into trap and mumble rap subgenre of hip hop then is for you to experience with none other than MC-Stan in the house.

**Marvel of Jugalbandi-Sitar Sarod by Mohan Brothers**

*Friday, 17th March , 7:00 PM*

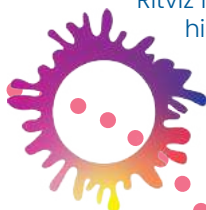
*Chowdiah Memorial Hall - Bengaluru*

This show is for our classical lovers. The internationally acclaimed Lakshay Mohan & Aayush Mohan who have been performing at leading venues across the globe since the past 15 years, bring to this tour some of their finest repertoire and the true essence of a classical duet.

If you were a color, which one would you be?

**Blue- the sky is blue and always above us, inspires to be above everyone everywhere.**

Mr Ananda Babu,  
Asst professor, FC department



Phewwww, looks like we have a lot of concerts to think about. Now let us look at some stand up shows by some amazing comedians that you can enjoy.

### **Akash Mehta's Nasty**

*Saturday 25th February to Sunday, 19th March*  
Enjoy some nasty jokes and humor with none other than your friendly neighborhood annoying-giggler, Aakash Mehta!

### **Yash Rathi -Live Tapping**

*Sunday 26th February to Thursday, 23th March*  
Get to enjoy Yash's solo special and be part of the live taping for his YouTube Channel

### **Shreeja, Prashasti & Friends - Live Tapping**

*Saturday 11th March, Alliance Francaise de : Bengaluru*  
Have fun with Prashasti & Shreeja as they record their latest material for YouTube. Coming along are their special friends Gaurav Purohit, Gautham Govindan & Harman Preet Singh.

### **Shankar Chugani**

*Saturday 11th March*  
*Glen's Bakehouse , Koramangala*  
Apart from these amazing comedians we have our very own Shankar Chugani's show.

He had clearly made us all have an amazing time at Spectrum Day-1 with his hysteric performance.

If you want a carefree fun time then you should definitely check out these shows with your friends and have a laugh together.

To add to the list we also have:

### **Mahindra Percussion Festival**

*Saturday, 18th March, 4:00 PM*  
*Jayamaharal Palace Hotel, Bengaluru*  
It is a uniquely mesmerizing culmination of music, food, festivity, and culture with the power of percussion and expression at its core as it enables us to RISE TO THE BEAT.

### **Organic Ecstatic Dance Concert**

*Friday, 10th March , 6:45 PM*  
Shoonya, Center for Art and Somatic Practices  
Here you can experience the gentle and delicate instruments and relax your body and spirit. This was definitely a colorful ride! Do go with your friends to have a colorful time together with beautiful memories to cherish.

### **Vanshita (MDes-2)**

Delicious vada wrapped in a blanket of rich creamy yogurt and colourful garnishings is reason enough to celebrate. This mouth watering dish is both instagrammable and delicious enough to make your holi a #happyholi.

## ...”Let’s do dahi pe dialogue”...

### **Instructions:**

#### **Making Vada:**

Pick and rinse the black grams. Soak overnight. Drain and blend along with chillies, ginger, asafoetida and salt. Add water in parts to get a smooth thick flowing batter. Stir the batter briskly in a bowl and set aside. Add spoonfuls of batter in medium-hot oil. Fry and turn until they become golden and crisp.

#### **Making Dahi Vada:**

Soak the fried vada in a bowl of water while they are still hot. Wait for 10-15 minutes. After it increases in size, take each vada individually and flatten and press to remove excess water.

#### **Ingredients::**

1. Split black grams - 200 g
2. Chopped green chilli - ¼ tsp
3. Chopped ginger - ¼ tsp
4. Cumin seeds - ½ tsp
5. Asafoetida - ½ in
6. Water - ¼ cup or as per requirement
7. Curd - 1¼ cup (vegan options: cashew yogurt, almond yogurt or coconut yogurt)
8. Chat masala - ½ tsp
9. Red chilli powder - ½ tsp
10. Roasted cumin powder - ½ tsp
11. Chopped cilantro - 1 tbs
12. Pomegranate seeds
13. Tamarind chutney (for serving)
14. Green chutney (for serving)

- Prep time: 8 hrs
- Cook time: 45 minutes
- Servings: 30



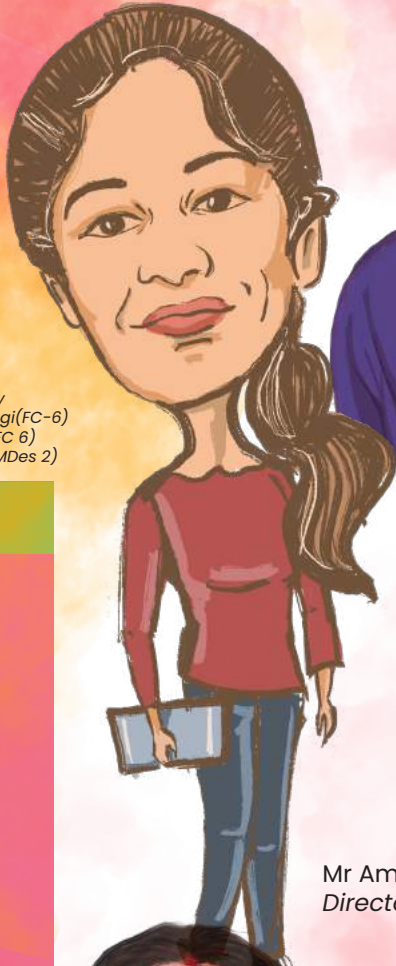
**Illustration by**  
**Pratiksha Tulsyan(FC-6)**

**Serving:** Place the vada in bowl. Pour whisked curd, green chutney and tamarind chutney over it. Sprinkle chat masala, red chilli powder and roasted cumin powder. Garnish with pomegranate seeds and cilantro to give a fresh, earthy flavour.

**Shivani Rai (FC-6)**

# ...Proud to be a NIFTian...

Ms Kowsalya,  
Dept of Fashion Communication



Mr Girish,  
Accounts Office



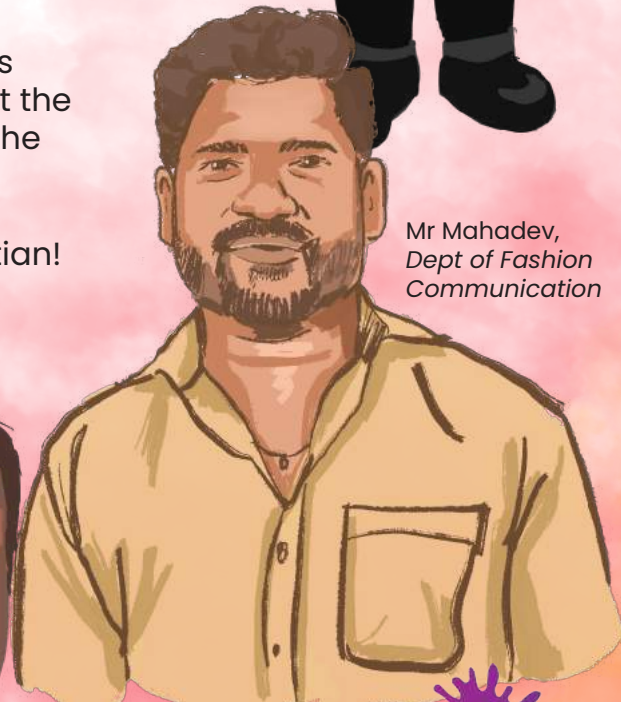
Ms Sudha,  
Housekeeping staff



Illustrations by  
Ananya Rastogi(FC-6)  
Anna Bobby(FC 6)  
Rushil Khatri(MDes 2)

Some unseen faces  
whose clockwork at the  
background keep the  
wheels running...  
Not seen often  
But still proudly Niftian!

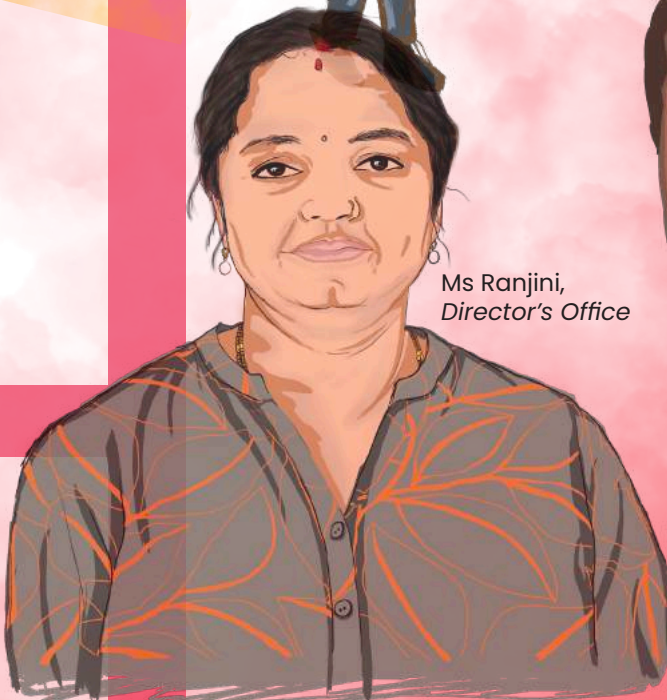
Mr Mahadev,  
Dept of Fashion  
Communication



Mr Ambrish,  
Director's Office



Ms Ranjini,  
Director's Office



If you  
were a color,  
which one would you be?  
Yellow - It is for energy and  
power, when yellow mixes with  
any color it makes it brighter.  
Ms Charu, Asst professor, AD  
department



The National Institute of Fashion Technology (NIFT) Bengaluru was set ablaze with talent and creativity during the annual inter-college fest, SPECTRUM 23, on February 15th and 16th. With energy that filled the air, the two-day event saw an eclectic mix of activities with a massive turnout of students from various colleges across the city, ready to compete and showcase their skills.

Day 1 burst onto the scene with the inauguration kicked off with a power-hour of Zumba followed by an explosion of fierce competition, as students faced off in events such as Hijack, SELL, Nukkad natak, JAM,

## ...A Kaleidoscope of Hues...

Solo-singing, and group dance. But the true star of the day was the RedBull Doodle Art workshop, led by the world-renowned Doodle Art World Champion, Shantanu Hazarika. The workshop was a game-changer, offering participants a chance to learn the art of doodling and create their very own masterpieces.

As the day progressed, the excitement continued to build with the Stand-Up Comedy set by Shankar Chugani, whose quips left the audience in stitches. The sound of thunderous applause and laughter filled the hall, a testament to the quality of his performance.





Day 2 was an absolute game-changer, bringing new levels of excitement and even more events to look forward to. From ad mad and the show-stopping styling competition to mime,

dance face-off, and the battle of the bands, the day was jam-packed with excitement and adrenaline. Students showed off their talents and went head-to-head in a fierce competition, determined to prove themselves.

But it was the closing performance by the band Oxygen On The Rocks that truly brought the house down. With students and faculty alike swaying to the rhythm of the music, the band's electrifying performance left the audience yearning for more.

Apart from these events, there were also stalls selling food, drinks, and merchandise. The students not only set-up their own stalls but put in a lot of effort to create a vibrant and festive atmosphere, with colourful decorations put together by the various departments of NIFT.



Appropriately titled 'Hues of Triumph', SPECTRUM 23 was a triumph, being the biggest of many come-back celebrations after the COVID-19 pandemic showcasing the passion, talent, and vibrancy of the youth in the city and beyond. The lively campus provided a platform for students to express themselves, to compete, and to interact with peers from other colleges. It was a time to celebrate creativity, to connect, and to come together in the spirit of accordance.

**Sia Dubey (FC-4)**





Photographs by:

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Illustration by  
Anna Bobby(FC 6)

Amritotsav - a confluence of student community, got a new meaning as the visiting students of Swiss Textile College joined to experience the paraphernalia of Indian weaves, culture and tradition. NIFT bengaluru students donned hats as stylists as they transformed them to Indian beauties all the way from Himachal to Kerala. The crowd went wild in admiration and the auditorium applauded in encouragement, as the Swiss folks nervously walked on stage. Applause and laughter echoed as they imitated day to day acts of our culture, joyfully walking off stage.

## ...Pongal o pongal...



Illustration by  
Garnat Daffodil(BFT-6)

The backdrop on stage was a beautiful arrangement of banana leaves with the words "Pongal" and "Lohri" embedded on them using golden yellow marigolds. It spoke volumes of what the harvest festival represented, the importance of agriculture in feeding us every meal, as traditionally, we use the banana leaf as our plate to eat food. The show also saw the "silambam" performance - a traditional martial art form using wooden staffs, "Urumi" , a metal whip martial art and more 'kottu melam'. It was a magnificent sight indeed as the crowd bellowed in awe with every spin, lash and act.

"As the students donned the runway in cascading drapes and alluring costumes, curious conversations took place backstage about the diverse culture, textiles and ornaments. The students were also eager to learn gestures and moves from the regional dance forms of the states they represented and presented them with joy on stage. Overall, it was a beautiful amalgamation of learning and fashion, a marvellous opportunity to showcase the rich textile wealth of India to the inquisitive students from Switzerland", says Subashree from FD - 6.

## ...STF students in campus...

The cosy evening accompanied by a gentle breeze stood as the precursor to all things magnificent that happened that day. Walking past traditional doodles on the ground called "kolam" with every twist and turn narrating a tale, leading all the way to the vintage hut which is the home of humble farmers celebrating the harvest festival. Millennials and gen z flocked around quenching their instagram desires. Pot painting and rangoli competitions were also conducted to bring into limelight the multitudes of celebrating pongal. The term 'Pongal' means 'to boil or overflow', which represents 'abundance' and 'good luck' fulfilling people's lives. Other elements of pongal include "karumbu" - sugarcane, "maa ilai" - mango leaves and "saamanthi" - yellow chrysanthemum.

Simultaneously, the sounds of the roots of the harvest festival called the "kottu melam" came to be. It is a traditional folk art performance using local drums and other musical instruments called "parai". The act is highlighted by their extravagant costumes portraying heroes from myths and legends. Crowds flaunting a plethora of South Indian ethnic wear, gradually ascended the confetti adorned stairs across the garland clad corridors.

The event gradually ended with a warm 'donne' : an eco - friendly bowl made of dry banana leaves, traditionally used to serve food on occasions] of sweet pongal, cosily embracing the hearts of people around. Pongal celebration was much more than a fun event to many of us that day. It brought unknown faces together, beginning a new chapter in our college lives. From "seniors and juniors" to "sisters and brothers" from "far from home", to "we are here don't worry"... Pongal has transformed my life at NIFT to 360° and I'm in a happy place right now", says Madhumita Natarajan from MFM.

**Dhivya Dharshini (FC-6)**



Illustration by  
Vaidehi Patil(FC-6)

Lohri is celebrated in northern parts of India, especially in and around regions of Punjab. Traditionally it is celebrated around a bonfire set up, marking the end of winter solstice and newly harvesting rabi crops. The term 'Lohri' is derived from the term "Loh", meaning big iron griddle or tava used for making 'rotis' [Indian bread]. Other delicacies from the Punjabi cuisine for the Lohri platter include "gajak" - sugarcane product, "jaggery", "makki ki roti" - Indian bread made of corn and "sarson ka saag" - mustard gravy.



Bubbling with excitement, cladding vibrant hues on a tranquil white, folks rocked the stage to their hearts' content. While boys proudly crowned their traditional turbans, girls accessorised in antique silver jewellery. Mesmerizingly portraying Punjabi culture with colours, smiles and traditional gestures, energising the entire amphitheatre, the crowd cheered in joy for the traditional gestures of Punjabi dance culture.

The highlight of all performances that made the audience go wild was the Punjabi song "Taare Gin Gin" by Sukhbir. Alternate dance performances of Pongal and Lohri made people's hearts leap from Southern to Northern part of India in a span of minutes. It was amazing to witness how the same festival can be celebrated in such different ways, region to region. These differences are what makes us unique and bond with one another, 'Pongal x Lohri' was the best example of that.

...Lohri...

Dhivya Dharshini (FC-6)

...Exchange Students Speak...

(Gigi & Dariya)

Q1: What were your first impressions about college?

Ans. The campus seemed colorful and the outside views were very pleasant. The openness of the campus like the Amphitheatre was very eye-catching.

Q2: What is your favorite place on campus?

Ans. Dariya : The Amphitheatre , The Green areas. I especially like the shapes that are formed by the shadows of the palm trees in the afternoon.

GG : The end of the Amphitheatre, The campus seems very pretty and I particularly like the openness of the campus.

Q3: What are some of your favorite foods that you have tried here?

Ans. Dosa, samosa, Aloo tikki, and Pani puri, Kadak Chai, Misal Pav, Butter Chicken, Gobi Parantha, Laddoos and sweets, Paneer butter masala, Raj Kachouri, Jalebi

(Phew! That basically is all of India's street food!) Yes, also ice apple and coconut flower !!

Q4: How was your first day at college?

Ans: A bit overwhelming for them- new names , different events, curious people, a lot of interaction - mixed feelings ! Overall, A very animated campus, true to the NIFT Bengaluru vibe!

Q5: What were your thoughts about the class and people?

Ans: So much cultural richness in the class with no communication barrier! Fascinating that even though people are from different backgrounds they were able to communicate and there is inclusivity in the class. Everyone was very welcoming, attentive, integrated, helpful , and there is such a friendly relationship between professors and students!

Q6: How was your experience participating in the Saree Draping Competition?

Ans: Very exciting !! Experiencing things like makeup and Indian jewelry for the very first time. Tried many things as a first- A nath , Dhoti, Flowers in the hair. Totally mesmerizing!

Illustration by  
Anna Bobby(FC-6)

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...Holi @ NIFT Bengaluru...



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BENGALURU

Proudly NIFTian, from Core colors to accent  
A kaleidoscope of hues,  
We - are our colors

Holier than thou  
Viva-cious  
And served, *Shaan se*  
Slaying with *Rangila re*  
Crushing over Sugar rush  
And Booked for the day  
Coffee, Camraderie, Conversations  
Moving on to...  
"Let's do Dahi pe dialogue"  
Yours Gracefully  
Team NIFTFlick

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