

VOLUME III

DE MODE

JAN-FEB-MAR 2020 ISSUE

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**How
healthy
is your
hair?**

WHO'S THAT GIRL? LUCINDA NICHOLAS

THE GORGEOUS
STYLE ICON

MODERN LOVE

HEAVENLY DESTINATIONS
FOR ROMANTIC WEDDING

Top 10 Couple

AND WHAT THEY
CAN TEACH YOU

A QUARTERLY MAGAZINE BY DE MODE NEWS BUREAU



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VOLUME 02, ISSUE 12

DE MODE JAN-FEB-MAR 2020



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MAGAZINE DISTRIBUTION

Magazines can be distributed through the mail, sales by newsstands, bookstores, other vendors, or free distribution at selected pick-up locations. The subscription business models for distribution fall into three main categories.

Non-paid publication means, there is no cover price and issues are given away, for example in street dispensers, airline in-flight magazines, or included with other products or publications.

Controlled circulation is the model used by many trade magazines distributed only to qualifying readers, often for free and determined by some form of survey.

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Published by: Kings Federation International,
Registered Office: Beside CMPDI Colony, Kanke Road, Ranchi,
India 834008
Head Office: DÉ MODÉ, M-15, Saltee Plaza, Jessore Road, South
Dum Dum, Kolkata India 700080
R&D Centre: Suite No. 4, Boulevard St., United Centre, W Jackson
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Ph: +91-33-46037667 (IND), +1-(567)-263-5116 (USA), +66-624-074-
672 (THAILAND)

Printed at: Saha Printing Works, 468 Jessore Road,
Kolkata, West Bengal 700074

To subscribe, Whatsapp "ILOVEDEMODE" to
+91-6200656392
or log on to www.deltaaegis.com or email at
demode@deltaaegis.com/ editor@deltaaegis.com

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PRINT EDITION (PREMIUM COPY)

VOLUME 03 ISSUE 13 (NON-PAID PUBLICATION-FREE COPY)
FOR THE MONTH JAN-FEB-MAR 2020
TOTAL NO. OF PAGES 60

FROM THE EDITOR'S DESK

Dear Readers,

DE MODE MAGAZINE will now be coming out on a quarterly-basis. Presenting you is the brand new face of DE MODE JAN-FEB-MAR 2020 Issue featuring Lucinda Nicholas (Miss World South Australia 2018, Supermodel and an actress. She is a beautiful soul. Interviewing her with our team was very exciting & inspiring. We have some amazing answers inside which make you follow Lucinda Nicholas for life.



Also, if you are getting married in the coming months of 2020, we have 6 amazing wedding destinations for you inside. They will give you the best experience & unforgettable memories and many jaw-dropping photos for your Instagram, a special feature prepared by Anushka Singh, CEO & Co-Chief Editor, DE MODE.

Book lovers, gift yourself 10 preeminent books that you should read this 2020. Believe in our recommendation & get yourself a copy of each book today.

Michael Foust, official DE MODE journalist in Paris, France has brought you some amazing runway designs from Paris Fashion Week 2020 by Louis Gabriel Nouchi, an appealing menswear designer from Paris.

Take a cup of coffee or a soda in the mild-blowing windy days of February & March and enjoy reading the JAN-FEB-MAR 2020 EDITION of DE MODE and share your feedback on GOOGLE.

Nikhil Chandra Rana
Nikhil Chandra Rana
EDITOR-IN-CHIEF

DE MODE
WORLD'S LEADING NEWS DISTRIBUTION BUREAU

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LUCINDA NICHOLAS

MISS WORLD SOUTH AUSTRALIA 2018
SUPERMODEL, ACTRESS



The stunning Lucinda Nicholas represented South Australia at the prestigious Miss World Australia 2018 pageant. A known face in the glamour industry, Lucinda has worked with top brands and starred in French producer Watermat's hit single 'Bullit' followed by other popular music video "You're Beautiful" by Nathaniel.

Face of many reputed International magazines, is now the face of DE MODE JAN-FEB-MAR 2020 GLOBAL ISSUE. Lucinda is a talent powerhouse who has been part of Bollywood films, television serials, and reality shows. Lucinda has been part of pageants before when she won the title of Miss World South Australia at the age of 17.

In the year 2013, she moved from Australia to India, soon after we saw her in "Party All Night" from the movie Boss, also starring Akshay Kumar.

Lucinda holds a degree in Law besides being a model. She is also a writer, yoga instructor and an athlete. She acted in the Australian movie 'The Tail Job' (2015). Lucinda also acted in Bollywood movies 'Boss' & 'Guest In London' (2017).

Lucinda was also seen with Arjun Rampal (Bollywood Actor) in a worldwide campaign of Nivea.

She gave an exciting interview to DE MODE at her residence in Australia where we discussed more about her upcoming projects & her lifestyle. Roll out to the next page for the exclusive interview answers.



EXCLUSIVE INTERVIEW WITH LUCINDA

Q. WHAT ATTRACTED YOU TO BEGIN A CAREER AS A MODEL/ACTOR?

Towards the end of my schooling I wanted to be a legal officer in the army. I was always very academic and sporty; acting or modeling was never something on my radar. However, when I was 17 I was approached to enter a beauty pageant. At first I thought it was crazy but then thought I might as well give it a go. I ended up winning for my state when I was just 17 and straight out of school.

After being crowned Miss World South Australia the opportunities started coming from everywhere and it opened my eyes up to a whole new world. My life path completely changed course but I am so glad it did.

Q. WHAT HAS BEEN YOUR GREATEST ACCOMPLISHMENT AS A MODEL/ACTOR?

My greatest accomplishment is being able to travel and experience different cultures and work in all different parts of the world. I have been given international opportunities. My greatest accomplishment was being in my first ever hindi television as a lead actress. They casted me in Mumbai and we flew to Austria and shot in some of the most beautiful locations. It was such an amazing moment being there and acting and speaking in Hindi dialogue.

Accomplishments feel constant when I am able to work with so many different brands and businesses. It is truly a blessing and I will continue to feel incredibly grateful for these opportunities now and in the future.

Q. HOW DO YOU INFLUENCE PEOPLE TO LIVE A HEALTHY LIFE?

I think it just happens naturally, you are like the people you hang around so I think my choices rub off on the people I am around. Health and wellness is always an area I am learning and growing in so I think it's super important to have a flexible and open mindset.

Q. TELL US ABOUT WHAT YOU'RE WORKING ON NOW, YOUR CONTRIBUTION TO THE WORLD AND WHAT ARE YOU DOING TO HELP SAVE OUR ENVIRONMENT AND WILDLIFE?

Right now I am working on releasing YouTube workout videos on my YouTube channel because I want to give people an insight into my routines and I want to give back in anyway I can and this is a great platform to help people free of cost. I am also working and partnering up with different brands - whether it be fashion or beauty or fitness. And I am also looking to further my studies. I have a lot of exciting things on the go right now.

I have also teamed up with companies who are aware of global issues happening right now. I will do my best to use my voice in whatever way I can. Topics of climate change and sustainability of environment is not just a national issue, it is a global issue and its something that needs global attention. It's an area which requires unity of all countries and a lot of action. I would like to delve into this more in the future and work on this at an international level.

**Q. IF YOU WERE AN ANIMAL,
WHAT ANIMAL WOULD YOU BE?**

I think a lioness - a lioness is very quiet before she hunts her prey but very strong and fierce as she attacks. I have always been a quiet achiever and a gentle, empathetic person, but I am also very passionate, strong minded and driven. It's an odd combination but it works for me.

**Q. WHAT MAKES YOU DIFFERENT
FROM THE OTHER MODELS &
ACTRESSES?**

I never really compare myself to anyone else. I don't have an idol or mentor, I stick to my own path and just go with what feels right to me, so I can't really make judgment on that. But if there was one thing I am particularly proud of it is learning a foreign language (Hindi) which is a language I had never been exposed to before moving to India.

**Q. WHO IS IN YOUR LIFE? DO
YOU WISH YOU HAD MET
SOONER?**

Very interesting question! I can't name anyone, I think everyone we meet comes into our life at a time for a reason or lesson. It's something we cannot control and its constantly changing - I have an amazing support group, who I can in fact count on one hand.

**Q. HOW DO YOU TURN
NEGATIVES INTO POSITIVES?**

Not only do I love turning a negative into a positive, but I think the real power comes when you turn it into an advantage. Many of the world's most famous leaders turned obstacles into triumphs and I believe that to be incredibly empowering. A cool, calm composure when everything is turning against you is an art and needs to be practiced with grace.

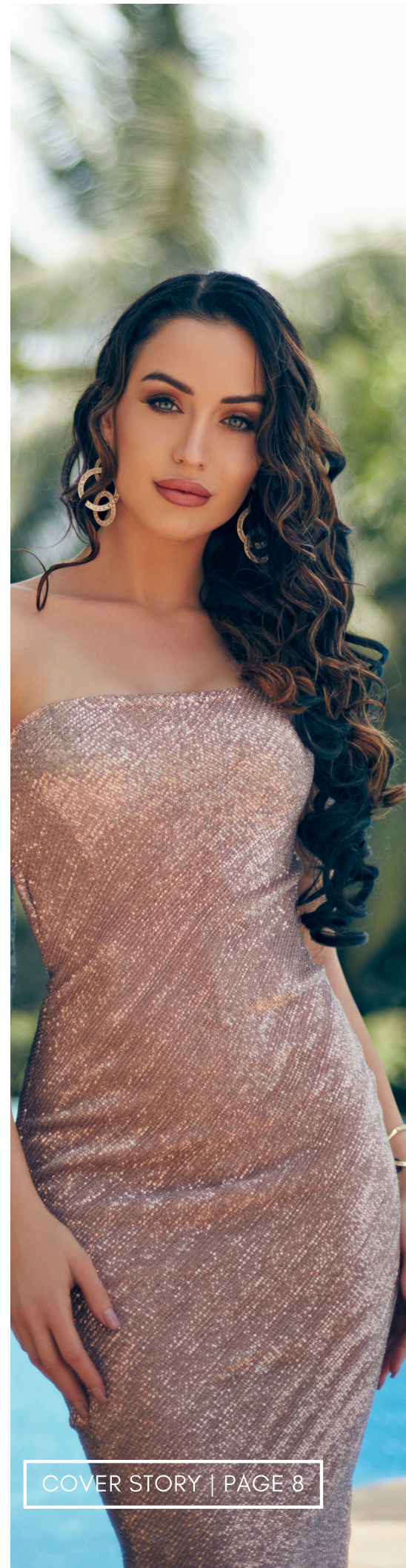
**Q. IF SOMEONE IS GOING TO
MAKE YOUR LIFE INTO A
MOVIE, WHO WOULD YOU
WANT TO PLAY YOU?**

Oh my gosh... well firstly I would need to pick the right casting director and then they can put the grit in and audition like I did for all of my roles. Haha!

**Q. HOW DO YOU FEEL
ABOUT BEING A FASHION
ICON? WHAT WAS YOUR
REACTION WHEN YOU
SAW THE DE MODE
COVER?**

It's my favourite cover to date! I am humbled to know I have been labeled a fashion icon - I am still exploring fashion and constantly learning about it. It's a creative side of me that I love expressing so to be called this is exciting and I something I am even more excited to live up to.

Thanks for having me on your cover DE MODE!





MODERN

LOVE

HEAVENLY

DESTINATIONS

FOR

ROMANTIC

WEDDING



ONE. PARIS-CITY OF LOVE

POUR LES MARIAGES À DESTINATION

Paris is one of the most popular cities among travelers and is the most visited tourist destination in the world, with over 45 million visitors annually. Paris is also known as the "City of Love" or the "City of Lights," the streets of Paris overflow with culture, art, beauty, and history. Whether searching out Monet's Water Lilies at Musée de l'Orangerie, climbing the many steps of Sacré-Cœur, standing before the Eiffel Tower in awe, or searching out the best crepes along the Seine, Paris is a city that captures the hearts of millions every year.

Visitors to the Eiffel Tower have to climb 1,665 steps to reach the top - unless they take the elevator! There are a mere 270 steps to reach the Basilica of the Sacré Cœur.

There are at least three replicas of the Statue of Liberty in Paris. The most famous of them exists on an island in the middle of the Seine and looks towards her sister statue in New York.

Paris is a perfect destination for the wedding of your dreams, being the most romantic city in the world. Paris can be summarized by the sophisticated cuisine, the luxurious way of life and breathtaking landscapes. It is one of the best places to celebrate your love. What is important to know before leaving your home is that you can't legally get married in Paris. If you don't have the French nationality, the privilege belongs to those who have been living in Paris for at least 40 years. So make sure to have the official ceremony at home, and make the symbolic ceremony in Paris.

"The best time to visit Paris is from October to early November when the weather is mild and enjoyable and the tourist crowds are smaller than summer."



TWO. MALDIVES- ALWAYS NATURAL

FOR DESTINATION WEDDINGS

One of the most popular holiday destinations in the world, Maldives is a wonderful tropical island that boasts of white sandy beaches, azure sea waters and exotic, colorful coral reefs. Private beach huts are the best accommodation option at this tropical paradise lying amid the Indian Ocean.

Maldives is an Islamic country, the visiting tourists are also expected to follow as well as respect their traditions while visiting it. Alcohol can be consumed only in hotels and resorts as it is prohibited everywhere else. Taking it away from the premises of the resort is also not allowed. Importing alcohol, pork as well as pork products is illegal as per Muslim beliefs. In The Ramadan month, even tourists are expected to stick to Muslim customs, such as shunning drinking, smoking and eating during the day hours. Some restaurants that are away from main roads may serve the tourists.

The number one spot to actually get married on any Maldives resort is on the beach. It may come as a surprise to many to know that for non-residents, a wedding in the Maldives is not legally binding. For this reason, many couples choose to either get married prior to the wedding in their home country and then treat the Maldives wedding as a ceremonial wedding. Or, you can choose to do it the other way around by having the ceremony in the Maldives, and then getting legally getting married back in your home country. This is actually a nice option, as the allows you to invite guests that may not be able to travel to the Maldives to be at your wedding day. It's also an excuse to have two celebrations for your big day! No legal documentation is required to have a blessing ceremony in the Maldives.

"The best time to visit Maldives - is between November and April. The high season falls between December and March.."



THREE. 100 % PURE NEW ZEALAND

FOR DESTINATION WEDDINGS

New Zealand truly is one of the most picturesque and photogenic places on earth. A small island nation of just over 4.5 million people, New Zealand is made up of two major land masses (North Island and South Island) and a number of smaller islands including Stewart Island located in the southwestern Pacific Ocean. You will find a very unique range of flora and fauna in New Zealand. The native animal, bird and plant species are among some of the most beautiful in the world. New Zealand's Māori culture is an integral part of Kiwi life and adds a unique, dynamic experience for visitors. Māori are the tangata whenua, the indigenous people, of New Zealand. The best place to observe Māori culture is on a marae (tribal meeting grounds). In Northland, Auckland, Rotorua and Canterbury, organised tours provide a traditional Māori welcome onto a marae, where you'll hear Māori speeches and singing, see carved meeting houses, meet the local people and enjoy a hāngī feast cooked in earth ovens.

Anyone can marry in New Zealand as long as they're not already married or in a civil union, under 16, closely related by birth, marriage or adoption. It is also legal for lesbian and gay couples to marry in New Zealand.

Planning your dream wedding in New Zealand is amongst the luckiest in the world. New Zealand have incredible and quite affordable access to every picturesque type of venue. It is a perfect destination for your wedding where you can enjoy stunning and diverse natural beauty: jagged mountains, rolling pasture land, steep fiords, pristine trout-filled lakes, raging rivers, scenic beaches, and active volcanic zones.

"Spring comes in full bloom in the month of September. October is a month of mild temperatures and cultural highlights.."



FOUR. AMAZING THAILAND

สำหรับงานแต่งงานปลายทาว

Thailand has always been on everyone's travelling wishlist. It is one of the cheapest heaven, one can ever visit. Located just above the equator, Thailand is wedged into the Indochina peninsula with neighbors Myanmar, Laos and Cambodia. The country has an arm that extends out to Malaysia. Thailand literally translates into two meanings, including "land of the free," since Thai means free, and "land of the Thais," referring to the ethnic group.

Bangkok, the capital city is full of contrasting scenes: ancient temples and modern shopping malls, and Buddhist monks and patrons of Patpong (Bangkok's red light district) share the city's streets. People in Thailand are known for their hospitality and for being very nice to tourists -- hence the high number of tourists in Thailand. It is often the case that locals will stop people in the streets and strike up conversations.

Thailand is perfect for an unforgettable dream wedding. With the Andaman Sea to the west and the Gulf of Thailand to the east, Thailand has hundreds of beautiful beach wedding venues. Some popular destinations besides Bangkok are Krabi, Hua Hin and Phuket, Rayong, Pattaya and Koh Samui.

Decor and flowers is cheaper in Thailand. All you need to do is making sure that you hire the perfect wedding planner and you're all set to get married in Thai paradise!

"The best time to visit Thailand is from November to March when the heat and humidity are at their lowest."



JUVY FANTILANAN

Fashion Designer
Mikay Kikay Collection, Philippines

Minimalist fashion for all.

Fashion Designer Juvy Fantilanan's take on minimalist fashion features sleek outfits that can be worn no matter what the season is. This minimalist collection is definitely a breath of fresh air.

In the fashion industry, brands like Gucci and Louis Vuitton pride themselves on creating designs that are full of bold colors and designs. Although glitz and glamour is often associated with luxury fashion, Fashion Designer Juvy Fantilanan believe in the saying 'less is more.' A minimalist approach to fashion is one of the most timeless trends in the fashion industry to date.

Although designer Juvy Fantilanan is a newly established fashion brand, it has been making waves in the industry.

She presented her collection at THAILAND FASHION WEEK 2019 on November 29 in Bangkok, Thailand which was praised by all.

Designer Juvy was recently honored as the "Best Designer Award" at Lustree Awards 2019 Philippines and was awarded "Icon of Philippine Fashion" by EAC Modelo Fashion Week 2019 at The Elements Centris, Quenzon City, Philippines.

Her collections are released as chapters, with each chapter connected in some way, telling a larger story through each collection. From Chapter 1's streetwear inspired looks to Chapter 4's Spring/Summer 2020 collection, Juvy shows that a wardrobe is incomplete without these essentials.



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Style is a way to say who you are without
having to speak.



PREEMINENT X BOOKS YOU SHOULD READ THIS 2020

READING LISTS BEGIN AS A SHELF FULL OF HOPE UNTIL THE YEAR FLIES BY, AND YOU FIND YOURSELF FLOODED WITH PROCRASTINATION. CHEERS TO THE BOOKS WE'VE BEEN MEANING TO READ ALL THESE YEARS AND SHOULD PROBABLY START AT SOME POINT.

The greatest books are defined as classics for a reason. Written by great literary minds, they have universal themes, characters, experiences, emotions and perspectives that are still relevant today. Some of them are the very inspiration from which entire modern genres of literary fiction have sprung up from.

If you love reading, here's a perfect reading list for you. Even if you aren't so much into reading, here're 10 reasons to love reading.

Everyone should read at least once for these 10 books — some are well known classics, others are modern giants. All are well worth reading this 2020.

I Who Blunders and How: The Dumb Side of the Corporate World BY ROBIN BANERJEE

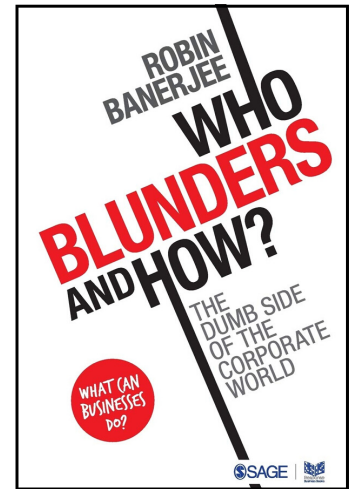
ABOUT THE BOOK:

Many big companies—famous brands, once loved and revered—often disappear into oblivion mainly due to their own follies. Look at the once invincible Kodak or the seemingly unfailing Premier Padmini cars. In the unforgiving world of modern business they failed to adapt, only to perish. Many businesses fail to address this basic truth.

Every business is tested for endurance and accomplishment but only a few extract strength and wisdom from their trying experiences. Even the infallible Nokia, BlackBerry, Woolworths and Lehman Brothers buckled. Companies such as Bethlehem Steel, Atari, Xerox, NCR, Mafatlal and Kingfisher Airlines once considered as the great ones to emulate, all failed to live up to their repute.

Instances of business blunders and bloopers are many. They could include compromising quality to cut costs, lack of professionalism in management, botched up mergers and acquisitions, customers being taken for granted, bad leadership, family squabbles, corporate fraud, unmanageable debts and numerous others.

This book will help you understand many famous, frequent and common mistakes committed by businesses over time. ***The lessons learnt should enable you to run your businesses with lesser hiccups and maximize stakeholder return, which makes this book a must read. Founders and business professionals can learn a lot about the failure landscape analysed in this book.***



ABOUT THE AUTHOR: Robin Banerjee

Robin Banerjee is a senior professional executive with over 35 years of experience in several large multinational corporations in more than 20 countries. He is a Chartered Accountant, Cost and Management Accountant, Company Secretary and has a Master's degree in commerce.



During the initial years of his career, he served in Hindustan Unilever in several positions, including as the General Manager of its Exports and MandA divisions. He then moved to Germany and joined Arcelor-Mittal as its Managing Director and CFO of its German operations. After working in Germany for five years, Robin moved back to India and joined Thomas Cook as its Executive Director. He then moved to Essar Steel as the company's CFO and member of its global board. After that he joined Suzlon India Ltd. as its Group CFO and member of its board for several of its international companies in Australia, China, Chile, Mexico, South Africa and the USA. Currently, he is the Managing Director of a large manufacturing company.

Robin Banerjee has written three books on indirect taxation. He is an acclaimed speaker on business management and finance-related topics and has presented papers in numerous national and international seminars. He frequently writes for various journals, magazines and editorial websites.

WHERE TO BUY "WHO BLUNDERS & HOW"

"Who Blunders & How: The Dumb Side of the Corporate World" written by Robin Banerjee is available to buy on Amazon in Paperback & Kindle edition.

MORE BOOKS BY ROBIN BANERJEE:

"Who Cheats and How? Scams, Frauds and the Dark Side of the Corporate World" is another interesting book by Robin Banerjee which you should read this 2020.

III

Draupadi: The Tale of an Empress BY SAISWAROOPA IYER

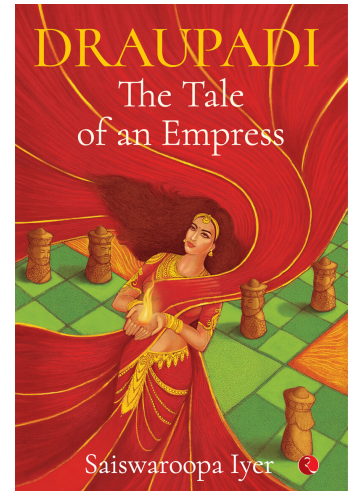
ABOUT THE BOOK:

Draupadi, the tale of an empress is the tale of Mahabharata narrated from Draupadi's point of view, with her being the driving force behind key events of the epic.

Being born a princess, and raised by a loving father and three doting brothers would make life seem like a bed of roses to any woman. Born out of the sacred fire, Draupadi is no ordinary woman, and her destiny cannot be to walk the beaten path.

Witnessing estrangement and betrayal within her own family makes her perceptive and intuitive beyond her years. Complicated marital relationships, a meteoric rise and a fateful loss, humiliation unheard of and a pledge of revenge, all culminating in a bloody war—her ordeal seemed never-ending.

Yet she stands up to it all—never succumbing, never breaking. One of the most unforgettable characters of the Mahabharata, Draupadi shows what a woman is capable of. Told with great sensitivity and passion, this book brings alive a character of epic proportions—one that resonates with every reader across space and time.



ABOUT THE AUTHOR: Saiswaroopa Iyer

Saiswaroopa Iyer is an IITian and a formal investment professional turned satisfied author of four best selling novels all based on strong female protagonists from ancient India.



She self published her first novel Abhaya - a reimagination of Narakasura Vadha episode of Bhagavatam. The story explores the episode reconciling the vaishnava and Shakta narratives about the same.

Her next novel Avishi, based on a Rig Vedic Warrior Queen called Vishpala has bagged a screen adaptation contract from a major production studio.

She was approached by Rupa Publications to write on various women from ancient Bharat and Draupadi - The tale of an Empress is the first in this collection. The book explores Draupadi's pivotal role as the Icha Shakti of Mahabharata.

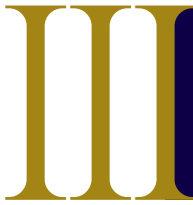
Saiswaroopa is also trained in Carnatic Classical Music and has been awarded a gold medal by Tirumala Tirupati Devasthanams for rendering Annamacharya Kritis.

WHERE TO BUY "DRAUPADI: THE TALE OF AN EMPRESS"

Draupadi is available to buy on Amazon in Paperback & Kindle edition.

SAISWAROOPA IYER UPCOMING BOOK

Her next book would be based on Rukmini, the wife of Lord Krishna, to be published soon, by Rupa Publications.



Father of your team: A Soulful Guide To Modern Day Managers

BY DR. VENKAT KUMARESAN

ABOUT THE BOOK:

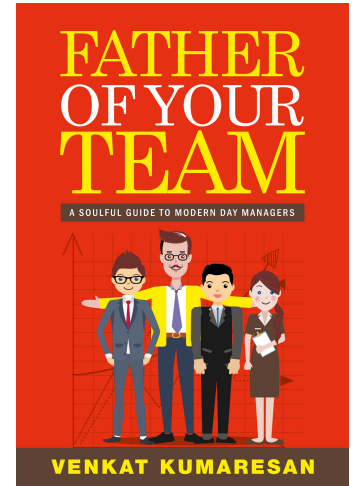
'Father of Your Team' authored by Dr.Venkat has hogged the limelight internationally for a multitude of reasons.

- 'Father of Your Team' was ranked No 1 in 'New Releases' by Amazon US in - Office management category
- 'Father of Your Team' is the world's first book on implementing 'Paternalistic leadership'
- Certified by Industry leaders as the essential super valuable guide for managing millennials. Industry studies estimate that millennial staff will be over 70% of the Global workforce by 2025
- Top rated 5 star reviews on Amazon of all the books published by BUUKS Publishing house.

This fascinating leadership life-guide book decodes the immensely powerful 'Father Manager Belief System'. You will be introduced to an amazingly simplified leadership model termed 'The Eight Natural Stages of Leadership'. This model fused into a mesmerizing storyline, has helped leaders discover fresh solutions for every practical challenge at workplace through mirroring 'Freddie, the Father Manager'. Packed with over 50 unconventional tips and anecdotes, this book is relevant for a new manager to a top-notch executive to lead a legacy with contentment.

Use this book as a powerful tool to rewire the mindsets of your leadership staff to take your organization many notches up. Leaders will remain relevant, and revered regardless of changes, once they adopt the refreshingly simple practices prescribed.

Precisely, 'Father Of Your Team' has the magic to re-program your neural schema.



ABOUT THE AUTHOR: Dr. Venkat Kumaresan



Dr. Venkat Kumaresan, is an enterprising leader, humorist, coach, management expert and motivational speaker with specialization in Industrial psychology. His interview on world acclaimed Book Talk Radio club from UK, competed with 12 other International authors interviews and Dr. Venkat was selected as 'Author of the week'. He was a successful columnist with 'Idhayam Penmalar', a popular Women's weekly when he was just 24. Titled 'Penternet', this interesting series enabled housewives gaining knowledge of the internet in 2000.

Dr. Venkat made his remarkable debut with this enormously practical life-guide book. He was mentored on book-writing by Mr. Raja Singho, the renowned Asian Guru of Authoring.

He lives by the principle, 'Leadership is not RACing ahead of others, Leadership is CARing ahead of others'. This quote has gained immense popularity ever since it featured in his leadership life-guide book, 'Father Of Your Team'.

WHERE TO BUY "FATHER OF YOUR TEAM"

"Father of Your Team" by Dr. Venkat Kumaresan is available to buy on Amazon worldwide.

DR. VENKAT KUMARESAN UPCOMING BOOK

'Your Elephant can fly' is Dr. Venkat Kumaresan upcoming book in which he will be co-authoring with the behavioral coach Ramani Viswanathan.

IV

Bangla Gastronomy: The Journey of Bengali Food BY ANANYA BANERJEE

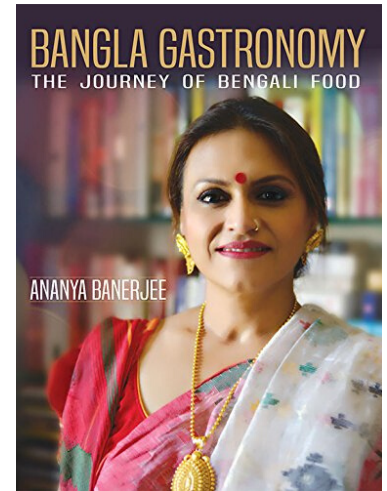
ABOUT THE BOOK:

Bangla Gastronomy takes us on a journey into Indian regional cuisine with its mouthwatering tastes, twists and turns.

"We live to eat goes the popular saying. Who does not like to have good food? I always dream of relishing at my home, some of the most wonderful dishes which the world is savoring. My deep love for Bengal enabled me to write the book on the authentic local cuisine and reproduce that special taste the inhabitants love. This book enables you to prepare and enjoy the mouth-watering Bengali recipes.

The cuisine of Bengal is as rich and distinct as the state itself. The author has deeply influenced Bengali food in her book which is a combination of subtle and fiery flavors. Bengali's share an irrevocable relationship with their cuisine that are a staple in almost every household. Since countless rivers surround the state, fresh sweet water fish are a major attraction with rohu, pabda and koi being the popular ones. Interestingly, there are more than 40 types of fresh water fish that are popularly served in Bengal.

BANGLA GASTRONOMY will help all food lovers with a penchant for trying their hand at testing and tasting the Bengal best dishes. Make and enjoy the delectable delicacies which the world is drooling over."



ABOUT THE AUTHOR: Ananya Banerjee

Ananya is a globetrotter with a penchant for good food. Her first cookbook, Planet Gastronomy was a great success. Her latest book, Bangla Gastronomy takes us on a journey into Indian regional cuisine with its mouthwatering tastes, twists and turns.



Ananya is an acclaimed painter, a commerce graduate and lawyer by education. She is a regular food curator for hotels, corporates and special events. Her specialty dining experiences are very popular among discerning gourmants and foodies.

Ananya shares her culinary skills through two popular YouTube channels [ananya-r](#) and [ananya Banerjee](#). She also shares her expertise through 24/7 pay-tv Tata Sky Active Cooking channel.

The Food Bloggers' Association of India (FBAI) has recently awarded Ananya as the Best Home-Chef in Bengali Cuisine and as the Godrej Protekt Master Chef of India. Ananya's other avatar is as a food entrepreneur with her own line of gourmet products, containing both Indian and international spice blends and relishes.

WHERE TO BUY "BANGLA GASTRONOMY"

Author Ananya Banerjee's "BANGLA GASTRONOMY: THE JOURNEY OF BENGALI FOOD" is available to buy on Amazon in Paperback & Kindle edition.

MORE BOOKS BY ANANYA BANERJEE:

"Planet Gastronomy: 100 Most Popular Global Recipes" is another interesting book by Ananya Banerjee if you love to explore & taste cuisines from different parts of the world.



Build The Home Team BY DR. AMIT PUNJABI & KIAHRA PUNJABI

ABOUT THE BOOK:

While people tend to spend a lot of their time, money & energy in building great teams at their work places, they forget that there is a great team available for them at their home. This team at home is what helps us generate the best from every area of our lives & they need to be nurtured, guided & mentored to be a high performing unit. This book introduces a framework for families to understand what it takes to become a high performing team & also become highly effective & resourceful as individuals.

"Build the Home Team" written by Dr. Amit Punjabi & Kiahra A Punjabi is a must-have book to have on your books-to-read list of 2020. Give it a read & thank DE MODE later.



ABOUT THE CO-AUTHOR: Dr. Amit Punjabi



Dr. Amit Punjabi is the founder of Sankalp Academy; igniting the drive to achieve has been a focus since 14+ years, creating a federation of 500,000+ people furnished with the concept of growth and personal development. A Performance Coach Influential speaker, behavioural expert, strategy consultant, author consultant & the author of the bestsellers, 'Pursuit: The Journey of an Entrepreneur'" and 'Build the Home Team' which he co-authored with his wife, Kiahra A Punjabi. He is also the Creative Head of Tedx Sarjapur .

His versatility has led him to feature in some of the top journals, magazine, newspapers and news media forums like CEO Magazine, Entrepreneur Magazine, YourStory, AsiaBiz Today, Deccan Chronicle, Door Darshan and more. Not just the media houses, but his story has been featured in the book 'Sindhi Jewels of Modern India' a book that talks

about highly achieving individuals of the Sindhi community authored by Dr. Ram S. Jawhrani. He has been honoured with a doctorate by the Common Wealth University for his contribution in Behavioural Science. He received an award for best in 'Human Excellence Development' at India's Top 50 emerging Icon's national summit.

ABOUT THE CO-AUTHOR: Dr. Kiahra Punjabi

Kiahra A Punjabi is a Bangalore based learning strategist, who cofounded Sankalp Academy with her husband Amit Punjabi in 2008. With her ability to observe and innovate, she has designed experiential programs for individuals and families to utilize the true power of their leadership and also generate support and value from the people and other resources around them to grow the intent and effectiveness of their leadership She is a certified NLP Master Practitioner, Life strategist & a Post Graduate in Creative Teaching and has also been listed among the Top 25 most influential women of India by CEO magazine.

On her pursuit to adding value and helping organisations grow successfully, Kiahra designed one of her best programs, 'Build the Home Team.' the success of which she credits to her decision of embracing motherhood.



WHERE TO BUY "BUILD THE HOME TEAM"

Co-Authored book "Build the Home Team" is available to buy on Amazon.in Paperback & Kindle edition. Also, readers can buy the book on www.dramitpunjabi.com/books

V

Perfect Love: 5.5 Ways to a Lasting Relationship BY SHUBHA VILAS

ABOUT THE BOOK:

'Perfect Love' is the result of the author's explorations to help people find that genuineness in those they choose to love. Taken from the ancient stories from Indian Vedic scriptures called Puranas, each story has a secret to genuine and lasting love. Each of these secrets are simple, yet powerful.

- *Learning Forgiveness from Nala and Damayanti*

It's not enough to tolerate the weaknesses of people we love; it is more important to forgive them.

- *Learning Appreciative Expressions of Love from Rukmini and Krishna*

The feeling of being loveable is something that no gift can replace. People need a daily quota of loving words to gently remind them that they are loveable.

- *Learning to Trust from Shakuntala and Dushyanta*

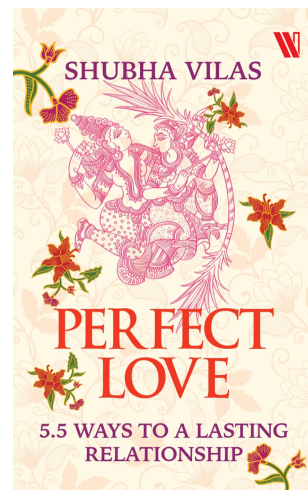
It's a story in which two people allowed their inner voice to guide them into trusting one another even in the midst of the greatest storm of doubt.

- *Good Times Help Tide Over Bad Times*

To align with one another, two people need to have deep, meaningful, soul-searching conversations without inhibitions and with utter honesty.

- *Conditions That Unite*

And at the end of the book, the author urges you to put all this into practice by giving action points and offering to help in the process of implementing these secrets in discovering the joy of genuine, lasting relationships and basking in loving relationships and self-growth.



ABOUT THE AUTHOR: Shubha Vilas



Shubha Vilas, is a Tedx speaker, storyteller, motivational speaker and an author from India. His fast-paced books reflect his fast-paced attitude as he packs in numerous events into any given day. No wonder he had to his credit 10 best-selling books (all non-fiction genre) in the short span of 5 years.

His book series 'Ramayana - The Game of Life' is a national best seller comprising 5 titles - Roar with Courage (Book 1), Conquer Change (Book 2), Adopt Patience (Book 3), Stand Strong (Book 4) and Radiate Confidence Book 5. His book titled 'Open-Eyed Meditations' is a beautiful compilation of practical wisdom and action point resources to deal with every modern dilemma. "The Chronicles of Hanuman" is an engaging and inspiring saga of the Monkey God. Apart from 'Perfect Love' his latest release is a book of adventure stories from the Puranas titled, 'Mystical Tales for A Magical Life.'

The USP of his work is application of scriptural wisdom in day-to-day living. Not only through reader-friendly pages but also by addressing the crucial needs of top level personnel of corporate houses through thought-provoking seminars on themes such as 'Secrets of Lasting Relationships', 'Soul Curry to Stop Worry' and 'Work-Life Balance'. His audience span the globe including USA, UK, Australia, Germany, Italy, Belgium Mauritius, South Africa, Dubai, Bahrain, Abu Dhabi, Hong Kong and India.

WHERE TO BUY THE BOOK "PERFECT LOVE" & UPCOMING BOOK

"Perfect Love" is available to buy on Amazon.in Paperback & Kindle edition. Also, his upcoming book is "Radiate Confidence" book 5 of the Ramayana-the game of life series illustrated Panchatantra.

VII

CATEGORY: SELF-HELP

Trance Action – Stories from the Beyond – 1, 2 & 3 BY PRADYUMNA N. CHAUDHURI

ABOUT THE BOOK SERIES:

Life is all about interpretation. We have read so many stories that mean so much to us. Here too is a bouquet of stories that take you to another world and another time. Life is all about an eternal continuum so is this one too.

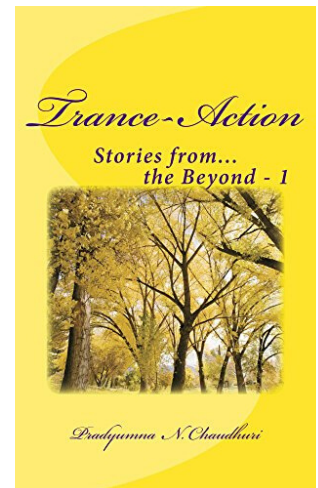
These stories describe lifetime experiences, how they impacted living, how they caused pain and grief, how they brought happiness and peace! "From the beyond..." as the title suggests, talks about how we carry the impact of a lifetime of experiences with us even after we leave this life! This sometimes transcends reality. Then the author asked himself – What is reality? Does reality mean anything? It is an interpretation or just another perspective.

These stories that came to me in a flash. I think they had been incubating for a decade or so. But as they say, the rubber hit the road in the beginning of 2014.

These stories continue our journey into an age and time long forgotten. Here, we relive events that are just footnotes in the sand of time. Life, interactions with various people who cross our paths, and various episodes of life are my inspiration. These encompass all episodes in life, weaving it in a fine mesh and yet creating a maze to confound us all!

Each story has an inspiration – almost a history of its own! I have been inspired by my leaning and my learning. A major part of my inspiration came from a series of interactions I had in the last decade or so with various entities.

Pradyumna N. Chaudhuri has written a series of three books - a trilogy. These are a compilation of short stories in the historical fiction genre.



ABOUT THE AUTHOR: Pradyumna N. Chaudhuri



Author Pradyumna N. Chaudhuri have been in the content space for over twenty years... into training, development, consulting and instructional design. Now he has ventured into creative writing and giving himself the opportunity to feel the subtle difference and the huge similarity between the two.

The uniqueness of his writing is to highlight life... a mesh of thought and action, a conundrum of reactions, the overwhelming feeling of want, regret, communication, and revenge... and how it impacts us across time! And the consequences!

Each story in the series Trance-Action 1, 2 & 3 talk about a need and a subsequent understanding that transcends a lifetime of learning for the protagonists. He was shortlisted in the "Top 100 Contemporary Short Stories Authors" worldwide by Centum Publishing, USA and his story was published in their compilation - One Hundred Voices, Volume 3, 2017.

Author Pradyumna N. Chaudhuri is a Post-Graduate in Economics, Management Administration and Systems Management. He has held responsibilities in the e-learning and training domains. Also, he has traveled extensively to experience more and write more. He also writes a travelogue which is followed by many travel lovers. Being connected to education industry for more than 25 years, he is a visiting professor in the Education Technology domain. Also, he is a practicing Grand Master in Energy Healing.

WHERE TO BUY "TRANCE-ACTION 1, 2 & 3" & HIS UPCOMING BOOKS

"Trance-Action 1,2 & 3" are available to buy on Amazon.in (and in 13 other countries) Paperback & Kindle editions. Also, his upcoming books are 'An Adolescent's Tumult - Early Poems', 'A Myth Again?', 'Trance-Action - The Invincibles' and a book on Management Principles - 'My Principles'.

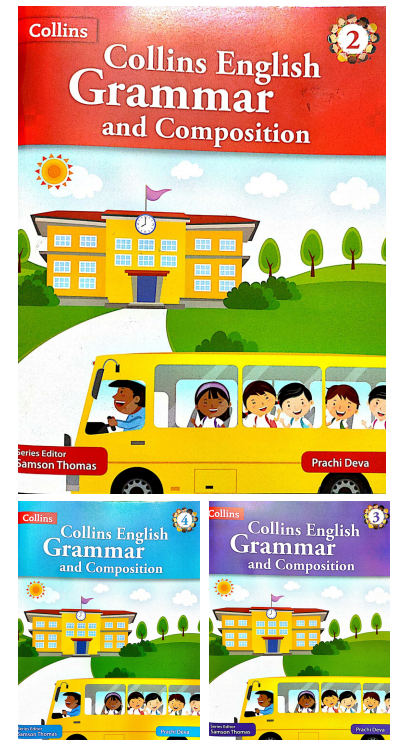
VIII

English Grammar & Composition
BY PRACHI DEVA

CATEGORY: EDUCATION

ABOUT THE BOOKS:

The series comprises eight levels, starting from grade 1 to grade 8. It is a carefully graded series with age appropriate matter at all levels. Each unit starts with a short activity drawing upon the learner's existing knowledge. The learner's response in the activity is used to explicitly teach the topic. The unit carries all necessary definitions, information and examples not ignoring the fact that extensive drill practice of the concept through appropriate exercises is required to complete the understanding of the said topic. Not only this, it also carries important additional information for that particular age, and cautions the learner against erroneous application of the concept in question. It also gives the children an opportunity to pen down their thoughts in a guided manner immediately after learning a concept. This enables understanding a concept from the basic word- level to sentence and discourse level. Thus, application of any concept helps the child to retain it for a long time. The Comprehension Section, introduces children to read with a purpose giving them sufficient practice to study the same. The Composition Section helps them to develop better writing skills through adequate guidance. In this way, the book attempts to cater to an overall learning rather than just teach Grammar concepts.

ABOUT THE AUTHOR: Prachi Deva

Prachi Deva has been teaching English for the last 15 years. She has been fortunate enough to have worked in different schools affiliated to different boards across all levels from grade 3 to grade 10. She realized that the requirement of children in schools differs from place to place. One has to understand their needs and change strategies to cater their specific needs. This also provided her first-hand experience of the various issues faced by children in learning English Grammar. She tried simplify teaching, making charts and graphic organizers for them to understand better. She also told them, from time to time why learning Grammar is important and how it helps us to write better. And so, she felt the need to facilitate learning in a simplified, logical manner. Whether you are teaching children with a weak base in the language or children who are well- versed in the language, it is always challenging to teach something like Grammar concepts. One has to facilitate, create and use instructional mode of teaching from time to time for long- term clarity of concepts.

In the last decade, the education system in India has undergone a sea change. Curriculum in schools is no longer concept- based; rather it is now, skill-based. Teachers are required to impart skill- based lessons in a smooth and subtle manner. When she started working on the series, Collins English Grammar and Composition in the year, 2016, she wanted to utilise her experience as a teacher to promote understanding of Grammar concepts to primary- school children rather than giving direct instruction which children often ignore.

WHERE TO BUY "COLLINS ENGLISH GRAMMAR & COMPOSITION"

The books can be easily obtained online from amazon.in (Amazon India) flipkart.com (Flipkart India) mybookshop.co.in, centralbooksonline.com. Besides these online options, one can also buy them from a bookstore which houses academic books. Should you find it difficult to buy through any of the options mentioned above, drop in a mail at deva_prachi@yahoo.co.in mentioning your requirement and we shall get back to you.

IX

CATEGORY: LOVE POETRY

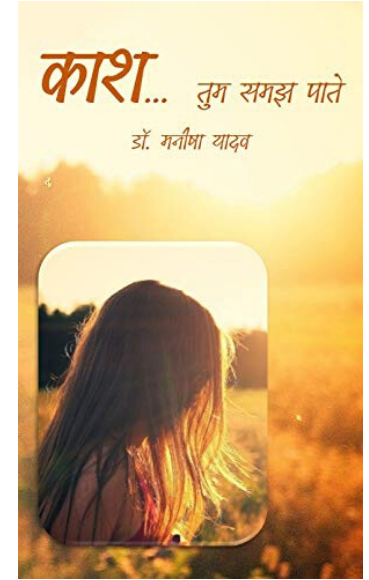
Kaash Tum Samajh Paate (Hindi Edition) BY DR. MANISHA YADAVA

ABOUT THE BOOK:

"Kash Tum Samajh Paate" is a collection of 35 Hindi poems. Through the poems presented in this book, author has tried to take your attention from an woman's perspective to the social environment, the political situation going on in the country and the purposeful acts of a destructive section of our society.

While discussing about how poetry helps understand political situations, we can say very clearly that there is something about poetry that rattles and mystifies people. The power of poetry makes it a real force to be reckoned with. Poetry can affect all generations, and make people consider anything from love to loss, indeed poetry does what little else can, it can inspire. In the book, the poet speaks to the reader intimately and exclusively giving one an insight into the inner workings of their minds, their ideas, their loves and hates. And if done well it can illuminate parts of life to the reader that had never been considered.

Current political situation of India is really hard to understand. In the time of fake and paid news, it is very difficult to find out the truth. The author has thus tried to show us the facts & reality through her poetry which makes it must-read book this 2020.




ABOUT THE AUTHOR: Manisha Yadava



Dr. Manisha Yadava has done Ph.D. in Economics. She is an Author of 3 poetry books "Mere Khayal", "Driya-E-Ehsaas" & "Kaash Tum Samajh Paate" and Co-Author of "Quotation Anthology". She is also a Reiki healer/ Dowser/ Angels card reader/ Motivational speaker and an Art of Living volunteer. She was Born on 9th May 1973 in Meerut. Her father was a railway officer and due to the nature of her father's job she had to keep traveling places.

Growing up, she was always able to express herself most through the written word. She is fortunate that she was able to translate this ability into a blossoming career as a professional writer & poet. She always strives to learn and develop her literary style and voice, approaching every challenge she came across as an experience to grow and develop as a writer. That's why, in addition to working on projects similar to those she has already completed, she also seek out new types of endeavors she have yet to encounter.

She spent major part of her childhood in cities that are rich in literature. Since childhood, she was inclined toward poetry writing. Now she lives in Aligarh, Uttar Pradesh (India) which is undoubtedly rich in literature which made her learn a lot about literature. Although she was a religious person earlier but now she is spiritual too. After becoming spiritual she has become aware of the teachings of life. Behind fulfillment of her dream, there are two beautiful souls and she can proudly say they are her kids.

 manishayadava



www.drmanishayadava.com (Visit the website today & order her books at Flat 50% off)

WHERE TO BUY "KAASH TUM SAMAJH PAATE" by Dr. Manisha Yadava

The books can be easily obtained online from amazon.in (Amazon India) flipkart.com (Flipkart India). Beside, the above-mentioned options, if you can also purchase from www.drmanishayadava.com. If you find it difficult to buy through any of the options mentioned above, drop in a mail at manisha_719@rediffmail.com mentioning your requirement and we shall get back to you.

X

CATEGORY: EDUCATION

Seek (Revised Edition) BY ATCHUTHAN CARVALHO

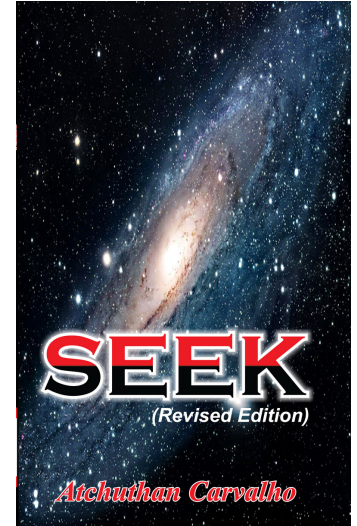
ABOUT THE BOOK:

We all are seeking something in some way or the other. It is a perennial quest and once we find what we are looking for, an ocean of immense happiness shall arrive. Somehow though true happiness eludes us and we keep searching but we are never quenched of this thirst.

Wisdom is to know what to seek; it is said we may gain the whole world only to lose our soul. However if the soul is found, eternal bliss shall come to us forever.

Our inherent nature is one of perfection as we are a part of an infinite consciousness. The same ocean of infinity that makes the whole universe roll also breathes in us.

"SEEK" gives you an intro to basic ideas about our minds and away to seek a truth beyond it. He has tried to get you to a state of mind and a realization that what you seek is actually you. You are the happiness that you have been looking for.



ABOUT THE AUTHOR: Atchuthan Carvalho



He completed his Masters in English Literature from Mumbai University. He is 35 now and was working for the past 12 years in the service industry. Despite being a leader in his profession, he always felt that his true calling was more spiritual. Though the actual quest into spirituality was only 11 years old, he admitted that his inclination towards nature, God and his own soul has been around since he was a child. He remembers being in kindergarten asking his mom that if God had a switch for us and what would happen if he turned it off!

"For Atchuthan, spirituality is not a field of study, and if it was he doesn't think it would have made him so curious. For him, spirituality is a truth - an eternal one that is beyond all that is temporary. It's about seeking the everlasting essence that is really us; beyond it, there is nothing more to be said or done. It is the only thing that matters in the course of eternity."

He realized soon enough that there is no book or teacher or school that can teach him or show him what he seeks. They can all suggest ways, but, ultimately, it is up to him. At firsthand, he was aware what this eternal truth is about. Hence, while living and doing whatever he must, his quest continues, deep down. His journey has been liberating and is full of challenges that constantly dictate self-change.

IT'S A CONSTANT BREAKING FREE FROM MY OWN MIND THAT THINKS AND FEELS BONDED, WHEREAS IN TRUTH WE ARE ALL FREE" he said in an interview with DE MODE.

Being an author for him is a means to an end. He realized that one of the easiest ways to share with the world what he has understood during his spiritual journey is by being an author; hence here he is. It was imperative for him to pursue his passion full time, and that is exactly what he has been doing since February 2018.

He published his first book, Seek in 2014 and a revised edition of it in October 2018. All of our life's journeys are about realizing the being at our very core because self-realization is the only goal worth having!

WHERE TO BUY "SEEK" BY ATCHUTHAN CARVALHO

"SEEK" can be found on Amazon, Infibeam, Flipkart, Google Books, Smashwords globally.

TALE OF MUNDU AND BAGDNI

AN EXCLUSIVE SHORT STORY BY SAHAJ SABHARWAL

(A very young author from Jammu & Kashmir, India)

Once upon a time there was a girl named Bagdni and a boy named Mundu . Bagdni was studying in the same class as that of Mundu , a very much creative and clever boy. Just opposite to Mundu, Bagdni was quite innocent and calm hearted girl. They both were best friends and used to play games with each other every day and study together always.

After three years, they both went out for higher studies. But they were totally unaware about the fact that they will meet in the same college. They both were hardworking and helped each other a lot in studies and assignment work. After a week of starting their college, Mundu and Bagdni decided to hangout in the nearby garden, after their class. Being new to the city, they didn't know much about the place, but heard of it as a nice garden to hangout but safe only during the daytime. They knew that at the night it's a very dangerous place as during the night, the soul of king used to harm people.

They heard a rumor that the king was foolish and killed there by a small, clever brown mouse. The king, due to his ego, thought that no one can kill him, not even God and he was overconfident about that. So, the villagers who were tired of the orders of the king, found a clever brown mouse which was the pet of a villager named Bampu. The 'clever' title was given to that brown mouse because he was very intelligent and told the king that he couldn't seek him and the foolish king tried to run after him to catch him. But the clever mouse jumped into a deep river. As that king didn't know how to swim, he was not able to breathe as his nostrils were struck with water after ten minutes of the scene, the villagers arrived there and found that the king was dead. That mouse knew that that king don't have the knowledge to swim and the mouse was a very good swimming teacher. After that, as the wish of the king was not completed in his life to live a very long life and he didn't want to be killed by a small mouse at a very young age, his soul was whispering there only which harm people at the night.

Bagdni and Mundu after hearing this story from a person, started their journey towards that picnic spot by telling their driver that they have to reach there before 7:00 PM. But as they reached just two kilometres away, they started their journey, suddenly their car driver observed a type of problem in the engine as the car was not moving properly and after some time, stopped automatically. And that area was also a forest area and there were no car mechanic nearby. The driver then tried to find the problem but was unable to make it work again. Both Mundu and Bagdni were waiting inside the car only, while the driver went for a walk to search for a mechanic.

By the time the driver returned back, the time was around 5 pm, but fruitlessly, without any mechanic with him . Mundu, being a genius and intelligent science student, tried and succeeded in making the car engine work well by using the concepts he had studied seriously. The driver thanked and blessed Mundu for his creative mind and they started their journey ahead.

The time they reached the picnic spot, it was 7:30 pm, which was not a right time to have a visit the garden of the venue. Being a brave heart, the driver convinced both of them to have a visit there near the bright lighted area only. Bagdni and Mundu decided to have dinner in the restaurant nearby and then go to have a walk in the garden.

After having a nutritious dinner, they went to have a walk in the light sparkled area in the garden.

In the garden, Bagdni and Mundu were walking together followed by the driver. After five minutes of walk, Mundu noticed a type strange noise in that calm, dark area. Bagdni was walking fast and reached six to seven metres ahead from Mundu, as observed by Mundu himself. Then, Mundu had a quick look backside to see the driver but was shocked to see no one behind him. Mundu was shocked and shouted "Driver Uncle " but the voice which returned was his own. Then he tried to run towards Bagdni calling her name. But she didn't stop. He thought that she was unable to hear him.

Then, he noticed a wild horse running sound but due to dark area was not able to see anything. Suddenly, he saw three men around him he was just like standing between a triangle as surrounded by the three men. Then, one of them tried to snatch the silver chain from his neck. He tried to save it and started shouting loudly but he was unable to save his chain and no one around that spot, was able to hear him. Within five seconds of that, Mundu observed an attack from back side with a rod and he fell down .

He opened his eyes around 11:45 pm and slowly got his senses back and observed that blood was coming out from his forehead and slowly remembered about the scene which happened to him. Then, his mind struck that Bagdni was also with him and he anxiously started searching her. He found Bagdni in prone position on a bench. He found her unconscious may be due to watching something strange and Mundu just, without considering his serious injury, tried to wake her friend so that she could recover from her consciousness. He was showing his seriousness and hospitality towards her. And after, Bagdni opened her eyes and Mundu felt relaxed and hugged her gently, showing his sympathy towards her. Bagdini saw his serious injury on his forehead and helped him with her scarf to cover the wound. They both consider the place to be unsafe at that time too. Then, Mundu immediately called the police of that area and after that informed his parents regarding this. After few minutes, police arrived and noted the details of the driver's car and found that the car driver was a registered criminal in their records.

The police took both of them to a safe place and called the doctor for treatment of Mundu's injury. Next day, one of the policeman found that criminal driver at the taxi stand and took him to jail and the Judge decided to give the criminal life imprisonment considering his previous crimes.

The police inspector appreciated Mundu for calling police at the right time.

Mundu and Bagdni thanked the police inspector for their great help and providing immediate protection to them.

"Wake up my son, Its time to get ready for school" told my mother and I get to know that this is just my night mare and I (Sahaj Sabharwal) get the plot for writing this story and hope you all loved it.

ABOUT THE AUTHOR: Sahaj Sabarwal

Sahaj is a science student who loves to write poem and thoughts. He presently lives in Jammu city, Jammu and Kashmir, India and has been awarded with many awards in poem writing at State & National Level. He was also selected to be invited for the INTERNATIONAL WRITERS MEETING IN TARIJA and HUNGARY, EUROPE. Recently, he was also honored with INTERNATIONAL DIPLOMA IN WRITING and INTERNATIONAL MERIT CERTIFICATE IN WRITING which was published by THE YOUNG WRITERS ASSOCIATION in UK. He was also awarded with the 'India Star Proud Award' for his contribution in the literary world. He is also the author of the book "Poems By Sahaj Sabharwal".





LOUIS GABRIEL BOURGAIN

Paris Fashion Week 2020

AUTUMN/WINTER
COLLECTIONS

BY: MICHAEL FOUST
JOURNALIST, DE MODE (FRANCE)



Louis Gabriel Nouchi

PARIS, FRANCE

Founded in 2017 in Paris by LOUIS-GABRIEL NOUCHI, LGN offers a distinctly contemporary wardrobe - a hybrid between classic tailoring and sportswear inspired by literature, art and Japanese culture. The brand provides a futuristic insight at the edge of premium elegance, counterculture and grunge.

Explore his premium menswear autumn-winter 2020 collections that were presented at Paris Fashion Week 2020.



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PHOTOS BY: MICHAEL FOUST



HAUT COUTURE



HAUT COUTURE



PHOTOS BY: MICHAEL FOUST



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PHOTOS BY: MICHAEL FOUST



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PHOTOS BY: MICHAEL FOUST



PHOTO BY:
SUKANTA HUNDU
FASHION PHOTOGRAPHER
HOLHATA

PHOTO BY:
SUHANTA HUNDU
FASHION PHOTOGRAPHER
HOLHATA



SUKANTA KUNDU
PHOTOGRAPHY



CUSTOM COWBOY HATS

There's something about wearing a truly fine Custom Cowboy Hat that excites a person.

SANTA FE, NEW MEXICO



Photo: Michael Foust

about

Kevin O'Farrell's fascination with the old-world process of hat-making began more than 30 years ago and led him through many years of study with hatters from Oregon to Florida.

The real history of hat-making after John B. Stetson is hard to find (or lost) - cataloged only in the minds of those who apprenticed with the masters. Among Kevin's mentors were the most respected names in the business, names you may not know: Jack Waldrip, Grady Nutt, Joe Bishop, "Tex" and Jim Jones.

Kevin chose his preferences of technique and design, applied skill and inventiveness and honed his ability to "know" the best proportions of crown and brim for each person.

He developed his craft to the point where O'Farrell hats are known and sought after in all walks of life, by all kinds of men and women, all around the world.



Photo: Michael Foust



Photo: Michael Foust

Kevin passed along all of this to his son, Scott who now operates the second generation of the O'Farrell legacy.

Today, when you walk through the door, Scott and the O'Farrell staff give you a warm smile. With a wave of a hand or nod, they already know how to guide you in fitting your hat.

The O'Farrell Hat-making Team is a highly skilled and very particular group of men and women.



Photo: Michael Foust

ordering info

While the best way to order a custom hat is to visit their store in Santa Fe at O'Farrell Hat Company and let them take your measurements, which they understand is not convenient for some folk. If you can't visit, please call O'Farrell Hat Company to place your order.

They will take a deposit from you when you place your order. This will start the process and allow them to send out a Sizing Kit containing detailed instructions on taking measurements of both the circumference and shape of your head. They can also send color samples to choose from if you are unsure of what you want.

Hatbands seen in their shop in Santa Fe, or on their website are not included in the price of a hat and must be purchased separately. However they do include a grosgrain ribbon hatband with your custom order and there are many colors and widths to choose from.

Approximately 1-2 weeks before your hat is complete they will call to confirm your shipping address and collect the balance due on your order.

Shipping is via UPS Ground at a cost of \$35 including insurance. Your hat will arrive in a sturdy O'Farrell Hat Company box and will contain cleaning tools and instructions on caring for your hat.

Insurance

The cost of shipping hats and other items includes insurance.

All items shipped are the property of O'Farrell Hat Company until the recipient takes delivery. Loss claims due to shipping events are the sole responsibility of O'Farrell Hat Company.

Guarantee

They guarantee their custom hats for fit and style. In the unlikely event that your hat is not perfect, they will arrange to pick it up via UPS and have it returned to O'Farrell for adjustment.



Photo: Michael Foust

DE MODE ANALYSIS PRESENTS

TOP 10 COUPLE

And what they can teach you...

1• BARACK OBAMA & MICHELLE OBAMA

Michelle LaVaughn Robinson Obama is an American lawyer, university administrator, and writer and is also the former first lady of the United States from 2009 to 2017. She is married to Barack Obama who was born in Honolulu, Hawaii and is the 44th President of the United States. Michelle was the first African-American First Lady of the United States. She married Barack Obama on Oct. 3, 1992, at Chicago's Trinity United Church of Christ. Her brother walked her down in the aisle in lieu of their late dad, who died in 1991.

Obama was elected to the Illinois Senate in 1996 and then the U.S. Senate in 2004 before becoming a member of the Democratic Party. He was the first African-American president of the United States.





2• ALEX RODRIGUES & JENNIFER LOPEZ

Jennifer Lopez is an American actress, singer, dancer, fashion designer, producer, and businesswoman. She went on to star in *Anaconda* (1997) and *Out of Sight* (1998), later establishing herself as the highest-paid Latin actress in Hollywood.

Alex Rodriguez is an American former professional baseball shortstop and third baseman who played 22 seasons in Major League Baseball. He played seven seasons with Seattle Mariners, three seasons with the Texas Rangers and twelve seasons with the New York Yankees.

Jennifer Lopez and Alex Rodriguez First Met in 2005 & Reconnected 12 Years Later. Their love story is so romantic and unexpected. Since Jennifer Lopez and Alex Rodriguez started dating, they've quickly become one of Hollywood's most adorable couples.

Lopez and Rodriguez reconnect when they bump into each other at a restaurant.



3• NICK JONAS & PRIYANKA CHOPRA JONAS

Nick Jonas He began his career in theater as a young boy and was offered a recording contract as a teenager. Jonas formed the boy band the Jonas Brothers with siblings Kevin and Joe, and found great success while working with the Disney Company.

Priyanka Chopra Jonas is an Indian actress, singer, film producer, and the winner of the Miss World 2000 pageant. One of India's highest-paid and most popular celebrities, Chopra has received numerous awards, including one National Film Award and five Filmfare Awards.

Priyanka Chopra Jonas and Nick Jonas are adored by many. They are one of the popular couples who enjoy a massive fan following. PCJ's "ambition and drive" that made Nick fall for her. Priyanka Chopra Jonas is a busy lady. Apart from juggling her Bollywood and Hollywood film careers, she is also busy playing philanthropist and a dutiful wife to her hunky singer hubby, Nick Jonas.



4• SHAH RUKH KHAN & GAURI KHAN

Shah Rukh Khan, also known by the initialism SRK, is an Indian actor, film producer, and television personality. Referred to in the media as the "Badshah of Bollywood", "King of Bollywood" and "King Khan", he has appeared in more than 80 Bollywood films, and earned numerous accolades, including 14 Filmfare Awards.

Gauri Khan is an Indian film producer and interior designer and wife of Shah Rukh Khan. She is the co-owner of the film production and distribution company Red Chillies Entertainment along with her husband.

Gauri first met Shah Rukh Khan in 1984 in Delhi, before the start of his successful career in Bollywood. It was a love at first sight. The couple married on 25 October 1991 in traditional Hindu wedding ceremony, after a six-year courtship.

It's been close to three decades since Shah Rukh Khan and Gauri Khan tied the knot. And yet, after all these years, the couple continues to be one of India's most discussed and admired Bollywood couples.



5• SEBASTIÃO SALGADO AND LÉLIA DELUIZ WANICK SALGADO

A couple of people can literally make a whole forest of a difference! That's what renowned Brazilian photographer Sebastião Salgado and his wife Lélia Deluiz Wanick Salgado have proven. With the help of many, they planted 2.7 million trees over the span of two decades, completely restoring an entire forest that had been wiped out by deforestation.

It all began back in 1994 when Sebastião Salgado took over family land in the state of Minas Gerais after finishing a traumatizing assignment reporting on the genocide in Rwanda. Already devastated from the assignment, you can imagine how horrible he felt when, upon returning to his homeland, he found all the trees cut down and the wildlife gone rather than the tropical paradise that he remembered as a child. Then his wife came up with the brilliant idea of replanting the forest.



6• SONALIKA PRADHAN & VISHWAJEET PRADHAN

Vishwajeet Pradhan is an Indian Bollywood actor who has worked in many films including Yalgaar, Raaz, Karam, Zeher, Zakhm, and Lamhaa. Vishwajeet often plays the role of inspector or commissioner. Now he is playing an antagonist role of S.S.P Brahmanand Jakhar in Maryada: Lekin Kab Tak? on television.

Sonalika pradhan is the first Australia based Indian fashion designer. Her clothing brand name is "Vitamin by Sonalika". She has been in news for promoting Indian culture around the world. She is a Business & Creative head, Production & marketing manager, fashion designer, stylist and event organizer at Meilleur events which is known for hosting some of the top class shows in India & abroad.

Inspite of having an arranged marriage, Vishwajeet & Sonalika both makes a perfect couple. It's been 19 years since they got married and still they're extremely in love with each other. They will complete 20 years of marriage in April 2020. The secret to their successful marriage is that they give each other respect and space and celebrate each day as a love day like Valentine's Day.



7• BILL GATES & MELINDA GATES

Bill and Melinda first met in 1987 at a press event for Microsoft, of which Bill is a co-founder. The Gates,' who were married in 1994, are one of the wealthiest couples in the world and were ranked as the second most generous philanthropists in America. Both serve as co-chairs of the Bill & Melinda Gates Foundation, one of the largest and most important private foundations in the world. The foundation aims to enhance global healthcare and reduce extreme poverty, as well as expand educational opportunities and access to technology in the U.S. The couple's hard work and investments are evident in the foundation's \$42.3 billion endowment.

"I think if you share a passion around something -- anything -- getting to discuss that routinely, getting to work on it together, it's a whole other level -- at least that's been our experience -- that it can take your relationship to."

- Says Melinda Gates



8• GOUTHAM & THARA

They met in 2012 through Facebook. Goutham had a blog back then. They became friends discussing one of the blog posts about a film. After dating for about 3 years, they decided to make the relationship official. Their first trip together was to Kashmir in 2014. 8 months later they got married and went to Rajasthan for their honeymoon. It's been 5 years since then, they didn't stop travelling together.

With a thirst for travel, these two strangers from Kerala found love! They're Holidify Explorer Awards Winner Goutham and Thara a.k.a. Clueless Compass. They've been voted as the Top Couple Travel Influencer in India and have been setting relationship goals since 2014! They are based in Bangalore. Goutham and Thara have travelled to 15 countries, all while NOT having to quit their jobs! The best thing that has come out of Clueless Compass is that it has increased their bond as a couple.

When you dream something together and work for it as a team, your bond grows stronger.



9• DR. LI ZHIQIANG AND YU HONGYAN

Doctor Li in China has been making headlines for having an extremely short wedding and then immediately rushing back to the hospital to fight the coronavirus.

The wedding of doctor Li Zhiqiang and bride Yu Hongyan on January 30, 2020, in Heze, Shandong, China lasted only 10 minutes. This was so that he can go back to the hospital to treat patients suffering from coronavirus. The couple had decided to have an extremely short and simple ceremony so that the groom can go back to the hospital immediately after the wedding.

The main ceremony was extremely quick and plain and the two did not even have lunch together after the wedding as Zhiqiang hurried back to work. The wedding was attended by only 5 people including the couple, the parents of the groom and the marriage officiant.

The couple left out most of the traditional ceremonies of the wedding. The supporting bride also did not mind the quick wedding and was happy with everything the way it turned out.



10• MEGHAN MARKLE & PRINCE HARRY

Prince Harry and Meghan Markle got married on 19 May 2018 in St. George's Chapel at Windsor Castle in the United Kingdom. Prince Harry is a member of the British royal family and Meghan Markle is an American who previously worked as an actress.

Meghan, the Duchess of Sussex, had left the United Kingdom for Canada less than two days after she and Prince Harry made the shocking announcement that they're "stepping back" from royal duties, splitting their time between Britain and North America, and seeking to become financially independent. The reason behind leaving the royal family is racism & harassment Meghan and her family were facing. If you remove the royal piece of the puzzle and look at Prince Harry as a husband and father, it's a bit more of a relatable situation.

In a good relationship, your partner is your best friend, your lover and everything in between. They're the one person you'd do just about anything for, and that feeling should go both ways.

100% WORKING HINTS TO BE A HAPPY & SUCCESSFUL COUPLE

BY CHARM VILLALON

- They have a clear and optimistic view of the future.
- They resolve relationship problems together.
- They know how to relax and just have fun.
- They support each other's individual goals.
- They know what they want and how to get them.
- They be honest even when the truth sucks.
- They don't feel the need to be clingy and overprotective.
- They don't entertain unnecessary emotions.
- They are the best of friends, the sweetest of lovers.
- They know each other's weakness and strengths.
- They're not scared of taking risks.
- They have a healthy relationship with others.





HOW HEALTHY IS YOUR HAIR !!!

BY ASHLEY RIDDLE WILLIAMS

Most of us are in pursuit of healthy lustrous locks. What does that look like? Imagine: great bounce, holds hairstyles, resists breakage. And those are healthy traits that are more easily achieved by some than others. While our genetics play the biggest role, there are other factors like heat, UV, and chemical damage that can prevent our hair from staying healthy and looking lovely. Not sure how healthy your hair is? Check out these six signs to see where your locks fall.

Shiny and Smooth. If hair looks silky, it's a safe bet that it's healthy too. That shiny—and sought-after—texture is the result of a smooth, flat-lying cuticle. The cuticle—our shingle-shaped outer layer—has the job of protecting a sponge-like shaft beneath and does its best work when its "shingles" are sitting tightly overlapped on top of the cuticle. And when they are, the cuticle will reflect light, and your hair looks oh-so-shiny.

Good Elasticity. When you achieve that gorgeous bouncy style that lasts all day, you have your hair's great elasticity to thank. It's the quality that holds curl and makes all your hairstyle ambitions—voluminous blowouts to tight curls—a possibility. Elasticity is the measure of your hair's strength and having poor elasticity can lead to excess breakage—and frizz. To check elasticity, start with wet hair. Take a strand, and stretch ever so slightly. If the strand bounces back into place when you let go; you're in great shape!

Shed A Few Strands Daily. Hair grows in cycles and each follicle has a growth stage that can last from two to eight years. After that time, the strand falls out and a new hair grows. For most people with healthy hair, that means that 80-90% of their hair is growing at one time and that they can expect to lose up to 125 hairs each day. Regularly losing more than that can be a sign of a dermatological issue or other health problem; you should consult a doctor.

Detangles Easily. The smooth surface of a closed healthy cuticle makes it easier to brush through. When the cuticle is raised and unhealthy, hairs tend to get caught on one another and start to form tangles. The rough texture of the hair's outer layer makes it much more difficult to separate each strand, and when it does separate easily you know your hair is doing well.

A Little Moisture Doesn't Make You Frizz. Frizz occurs when water penetrates the sponge-like shaft below, which can happen more easily when the cuticle is damaged and lifted. When the cuticle is lying flat and tight to the shaft, it's harder for moisture to break that barrier and be absorbed. Healthy hair isn't as reactive to moisture in the atmosphere.

Minimum Breakage. Excess breakage is a sign of unhealthy hair. When tresses are overworked and over-exposed, they become brittle and easily break off leaving rough raw ends all over. Check tresses around your face to see how your hair stacks up as those pieces usually endure the most heat styling and acquire the most damage. If you're hard-pressed to find much breakage there; congratulations, you've got very healthy hair!



CHEF SALLY

COOKBOOK AUTHOR, PHOTOGRAPHER, AND BLOGGER

She started Sally's Baking Addiction in 2011 as a personal blog and an easy way to share her baking recipes with everyone. At the time, she felt a little lost in both her career and life, but the kitchen always kept her centered. Her small hobby blog quickly ignited a passion for food photography and teaching others how to bake, not just what to bake. Just a year and a half after launching her blog, Sally quit her full-time job to build Sally's Baking Addiction into a business. Since then, she's written, photographed, and published 3 cookbooks, went on a 20-city national book tour, and hired 2 assistants, Stephanie and Hilari, to help her in managing her business. She is grateful this has been her path her life, and it all began with the simple decision to chronicle her recipes online. As a self-taught baker herself, Sally's Baking Addiction has become a trusted resource for fellow dessert lovers who are also eager to bake from scratch. On her blog, you'll find hundreds of from-scratch recipes that are inspired by seasonal favorites and recipes that have been passed down to her. There are also plenty of helpful kitchen tips, lessons on baking basics, step-by-step photos, and video tutorials that will encourage you to grow and have confidence in the kitchen. She is fiercely dedicated to providing well-tested recipes and sharing everything she has learned along the way. Before Sally posts a new recipe, you can feel confident that she has already tested it dozens of times in her own kitchen. We truly hope Sally's Baking Addiction will be your first stop when you need a recipe for any occasion—whether it's a killer dessert for Thanksgiving, a tempting Valentine's Day treat for your love, or just some delicious comfort cookies after a tough week.

SALLY'S BAKING ADDICTION
www.sallysbakingaddiction.com

FRENCH MACARONS



INGREDIENTS

- 200g confectioners' sugar (close to 2 cups)
- 100g almond flour (close to 1 cup)
- 120g egg whites (around 3 large egg whites)*
- 1/8 teaspoon salt
- 40g sifted granulated sugar or caster sugar (3 Tablespoons)
- flavoring or color
- your desired filling

NOTES

- **Special Tools:** Kitchen scale (great options here, here, and here), food processor or blender, piping bag, 1/2 inch tip (I use Ateco 806 (size 6) tip)
- **Egg Whites:** Age your egg whites. This is so important! Separate them first. Then, let them sit out at room temperature for a few hours; overnight preferred.
- When **coloring** or **flavoring** macaron batter, remember that less is more. Too much addition to the light batter equals a change in texture and appearance. I find a half teaspoon of any flavor extract is enough for the entire batter, as well as only 1-3 drops of liquid/gel food coloring. You can also use food coloring paste. I used 1/2 teaspoon almond extract in the pictured macarons. I also tinted one batch peach with 1 drop pink liquid food coloring and 1 drop yellow liquid food coloring.
- **Filling Ideas:** I used very vanilla frosting in these photos. To get blue, I tinted with 1 drop blue liquid food coloring. You can also use regular vanilla frosting, strawberry frosting, raspberry frosting, jam, salted caramel, marshmallow frosting, lemon curd, milk chocolate frosting, dark chocolate frosting, coconut frosting, butterscotch sauce, apple butter, chocolate ganache, white chocolate frosting, whipped cream, strawberry whipped cream, etc.

French macarons are delicate cookies with a crunchy exterior and weightless interior. They have a nougat-like, chewy texture and can be filled with anything from frosting and salted caramel to lemon curd and chocolate ganache. If there's one thing to know before beginning French macarons at home, it's this: these cookies are not simple. Impossible? Absolutely not. Requiring BOTH patience and practice? Yes. That's why they're so expensive in bakeries and restaurants! These are quite particular little cookies, as I'm sure you already guessed. I'm not saying this to intimidate you! I'm saying this to prepare you for a French macaron journey. Let's get started. You can do it.

CHEF: SALLY

INSTRUCTIONS

- STEP 1:** Place the confectioners' sugar and almond flour in a food processor or blender and pulse or blend for 30 seconds until thoroughly combined and fine in texture. Set aside.
- STEP 2:** In a completely dry and grease-free bowl, beat the egg whites and salt together on medium speed for 1 minute. Switch to high speed and beat *just* until stiff peaks form, about 3 minutes. Do NOT overbeat. Using a metal spoon or rubber spatula, gently fold in the sifted granulated sugar, 1 Tablespoon at a time.
- STEP 3:** On low speed, beat in any flavor or color at this point.
- STEP 4:** Do not overmix. Using a metal spoon or rubber spatula, fold in the confectioners' sugar/almond flour mixture until combined. Be very gentle and light-handed while doing so. Once completely combined, the mixture will be smooth, sticky, and glossy.
- STEP 5:** Let the batter sit uncovered at room temperature for 10-30 minutes. Meanwhile, fit your piping bag with the piping tip. Line 2-3 baking sheets with silicone baking mats
- STEP 6:** Fill the piping bag with the batter and pipe evenly sized rounds onto the baking sheets— make sure you are holding the bag vertically and close to the baking sheet. While piping, the batter will slightly spread out, so keep that in mind. You want around 2-inch circles. Gently tap the bottom of the baking sheets on your counter to rid any large air bubbles. You can lightly sprinkle a few sprinkles, a dash of cinnamon, or any edible decorations onto the wet round shells at this point.
- STEP 7:** Let the piped rounds sit for at least 45 minutes and up to 1 hour. This is crucial to making macarons! The air will help the rounds set and form a dry shell. They should not be sticky going into the oven.
- STEP 8:** Preheat oven to 325°F (163°C). Bake the macarons for 10 minutes, one baking sheet at a time. Rotate the pan at the 5 minute mark. The tops should be crisp and the macarons should have formed their signature crinkly "feet." Allow to cool completely on the baking sheet before filling.
- STEP 9:** Fill* and sandwich two shells together to form an iconic French macaron cookie! Leftover macarons keep well covered at room temperature or in the refrigerator for up to 1 week.



FRANÇOIS PAYARD

FRENCH PASTRY CHEF & COOKBOOK AUTHOR

François Payard is a third generation French Pastry Chef born in Nice on July 16th, 1966. He cultivated his passion for the art of Pastry as a child in his grandfather's acclaimed shop, Au Nid des Friandises on the Riviera. He grew up surrounded by delicious, classic French pastries, a tradition carried on by his parents and grandparents for over fifty years. After honing his skills in classic pastry by his family's side, François moved to Paris where he learned the artistry and refinement of transforming traditional desserts into exquisite plated presentations.

His talent and originality earned him positions in several of France's finest kitchens. In 1988, François held his first position as Pastry Chef in Paris at the Three Michelin starred La Tour d'Argent. The following year he went on to become Pastry Chef in the kitchen of Alain Senderens at the Three Michelin starred Lucas Carton. In these renowned restaurants he met the challenge of creating dessert menus worthy of a three star Michelin rating. Through his career, Francois has received many honors. His desire to travel and discover new cultures brought him to New York in 1990 where he was eager to experiment with new ideas, flavors and techniques. His first position in New York as Pastry Chef at the Four-Star Le Bernardin, challenged him to create a new dessert repertoire. Francois became known for his beautifully presented creations, bursting with unique flavors and balanced taste. In 1993, he joined Chef Daniel Boulud for the opening of the Four-Star Restaurant Daniel where he delighted guests with his chocolate and seasonal fruit menus. In 1995, The James Beard Foundation named François "Pastry Chef of the Year" in recognition of his accent on flavor combined with a unique sense of pastry design.

François was awarded Chef of the Year in 2015 and also received City Harvest's Award of Excellence in 2016. Francois has opened bakeries and patisseries at Caesars Palace in Las Vegas, as well as multiple locations in Manhattan, Japan and Korea. Not just a chef, He is also the author of the popular cookbooks "Bite Size: Elegant Recipes for Entertaining", "SimplySensational Desserts," "Chocolate Epiphany: Exceptional Cookies, Cakes, and Confections for Everyone" and "Payard Desserts." Francois has recently taken the helm at Brasserie Estuary in cooperation with the ONE°15 Brooklyn Marina, Brooklyn's gateway to New York Harbor, which opens summer of 2019. Francois is highly sought after as a culinary consultant by restaurateurs and pastry chefs around the globe, and is at work on a exciting new publishing project.

www.francoispayard.com

PAIN AU CHOCOLAT (CHOCOLATE CROISSANT)



YIELD: MAKES 18 CROISSANT

INGREDIENTS

- 1 tbsp. yeast
- 1/2 cup milk
- 1/3 cup sugar
- 1 1/2 cups plus
- 2 tbsp. unsalted butter, barely softened; plus 3 tbsp. melted and cooled
- 1 tbsp. powdered milk
- 1 tbsp. kosher salt
- 4 cups flour
- 18 1/2"-wide x 3"-long bittersweet chocolate bars
- 1 egg, mixed with 1 tbsp. water, for egg wash

Beautiful homemade croissants, each containing a bar of high-quality dark chocolate, make for an impressive and indulgent addition to a breakfast spread. Everybody in France seems to eat croissants daily, especially pain au chocolat. Some prefer a thin slice of chocolate folded into the dough—me, I like a big bar. No matter how much you put inside, it should be very good quality.

CHEF: FRANÇOIS PAYARD

INSTRUCTIONS

STEP 1:

Stir together yeast and 1/2 cup water heated to 115° together in the bowl of a stand mixer fitted with a dough hook; let sit until foamy, about 10 minutes. Stir in milk, sugar, 3 tbsp. melted butter, powdered milk, and salt; add flour. Mix on medium speed until a stiff dough forms, about 5 minutes. Transfer to a work surface and form into a thick square; wrap in plastic wrap and refrigerate for 2 hours.

STEP 2:

Place remaining butter on a sheet of plastic wrap; cover with another sheet. Using a rolling pin, pound and shape butter into a 6", 1/2"-thick square; set aside. Using rolling pin, roll dough into an 16" square on a lightly floured work surface. Unwrap butter square, and place on dough so its corners line up with the middle point of each side of dough square; fold dough corners over butter so they meet in the center. Roll dough into a 12" x 9" rectangle, and then tri-fold dough like a letter. Roll the dough into a 12" x 9" rectangle and repeat folding. Wrap in plastic wrap; chill for 30 minutes. Repeat rolling and folding dough twice more; chill for 1 hour.

STEP 3:

Roll dough into a 20" x 14" x 1/4" thick sheet; halve lengthwise. Cut each half into about 9 triangles, about 1/2"-wide at their base; cut a 1/2"-deep slit in the middle of each wide base. Place 1 chocolate bar parallel to the base near the cut; holding the tip of the opposite corner down, roll the base over the chocolate toward the tip until it forms a tight roll. Place croissant on a parchment paper-lined baking sheet, tip side down, and brush with egg wash. Repeat with remaining triangles, bars, and egg wash. Let croissants sit until doubled in size, about 2 1/2-3 hours.

STEP 4:

Heat oven to 375°. Working with one baking sheet at a time, brush croissants with more egg wash; bake until deep golden brown, about 20 minutes.



MICHEL ROUX

FRENCH PASTRY CHEF & COOKBOOK AUTHOR

He is a French-born chef and restaurateur working in Britain. Along with his brother Albert, he opened Le Gavroche, later to become the first three Michelin starred restaurant in Britain, and The Waterside Inn, which was the first restaurant outside France to hold three stars for a period of 25 years. Roux followed his brother into becoming a pastry chef, and again to England in order to open their first restaurant. Together they have been described as the "godfathers of modern restaurant cuisine in the UK", and Roux has been inducted into several French orders, and has received two lifetime achievement awards from different publications. He was decorated during a period of National Service for France during the 1960s. He founded the Roux Brothers Scholarship along with Albert in 1984, and has worked as a consultant for companies such as British Airways and Celebrity Cruises over the years. After he and his brother split the business in 1986, Roux took the Waterside Inn, which he handed over to his son, Alain, in 2002. He remains an active food writer and has appeared on television shows such as Saturday Kitchen, Master Chef, and the Roux family-centric series, The Roux Legacy, and on the Woman's Hour programme on BBC Radio 4.

PERSONAL LIFE: Michel has a son named Alain Roux, while Albert's son is Michel Roux, Jr.. When Alain was ten years old, Roux and his wife divorced, with his wife taking British born Alain and his two sisters to France. Alain would visit during the school holidays and work with Michel in the kitchens, and decided at the age of fourteen that he wanted to become a chef like his father. Roux met his second wife (1984-2017), Robyn Joyce, after being set up on a blind date with her by former apprentice Leigh Stone-Herbert in Sydney, Australia. The relationship has been credited with opening the door to Australian chefs being trained by the Roux brothers.

MICHEL ROUX OBE

<https://twitter.com/michelrouxobe>

CHICKEN BASQUAISE WITH PEPPER



YIELD: SERVES 6-8
TIME: 1 HOUR, 5 MINUTES

INGREDIENTS

- 3 tbsp. extra-virgin olive oil
- 4 small fresh chorizo sausages
- 4 skin-on, boneless chicken breasts (about 8 oz. each), halved crosswise
- Kosher salt and freshly ground pepper
- 6 sprigs thyme
- 2 large garlic cloves, lightly crushed
- 1 bay leaf
- 1 yellow onion, halved and thinly sliced (2 cups)
- 1 shallot, halved lengthwise and thinly sliced (1/3 cup)
- 1 tomato, diced (3/4 cup)
- 2 tbsp. tomato paste
- 1 cup chicken stock
- 1 1/2 cups dry white wine
- 10 jarred piquillo peppers, drained and halved lengthwise
- 12 boiled small new potatoes (1 1/2 lb.)
- 1/4 cup green apple, finely diced, for garnish
- 2 tbsp. chopped flat-leaf parsley, for garnish
- 2 tsp. piment d'Espelette (ground Espelette pepper) or paprika

This braised chicken recipe, adapted from chef Sébastien Gravé, is emblematic of the Basque region's affection for colorful, peppery stews. Though paprika can work in a pinch, it's the flakier, lightly spicy, more enigmatic Espelette pepper that's characteristic of the region. **Related:** This braised chicken recipe, adapted from chef Sébastien Gravé, is emblematic of the Basque region's affection for colorful, peppery stews. Though paprika can work in a pinch, it's the flakier, lightly spicy, more enigmatic Espelette pepper that's characteristic of the region.

CHEF: MICHEL ROUX

INSTRUCTIONS

STEP 1:

Preheat the oven to 450°. Meanwhile, in an 8-quart Dutch oven or large, high-sided cast-iron skillet, warm 1 tablespoon oil over medium heat. Add the sausages and cook, turning occasionally, until browned, about 8 minutes. Transfer the sausages to a large plate, cut into 3-inch pieces, and set aside. Add the remaining oil to the pot and raise the heat to high. Season the chicken all over with salt and pepper, then add skin side down to the pan. Tuck the thyme sprigs, garlic, and bay leaf between the pieces. Cook until the skin is browned, 5-7 minutes. Transfer the chicken, thyme, garlic, and bay leaf to the plate with the sausages.

STEP 2:

In the same pot over medium-high heat, add the onion and shallot and cook, stirring occasionally, until lightly browned, about 5 minutes. Stir in the tomato and cook until the liquid evaporates, 3 minutes. Add the tomato paste and cook, stirring, for 1 minute. Stir in 1/2 cup stock and 1/2 teaspoon salt, scraping up the browned bits from the bottom of the pan. Cook until the liquid is mostly evaporated, 5-8 minutes. Return the thyme, garlic, bay leaf, sausages, and chicken (skin side up) to the pot. Transfer to the oven and roast until the chicken is cooked through, about 10 minutes. Move the chicken and sausages to a platter.

STEP 3:

Set the pot over medium-high heat. Add the wine, piquillo peppers, and remaining 1 cup stock and bring to a simmer; cook, stirring occasionally, until the liquid is reduced by half, about 10 minutes. Remove from the heat. Add back the chicken and sausages, and the potatoes if desired (or serve them on the side). Serve directly from the pot or on a platter, sprinkled with the apple, parsley, and piment d'Espelette.

thinkin' bout you



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