

Annual Sikh meet to showcase 12 films



STAFF REPORTER

New York

The Sikh Art and Film Foundation will present its Seventh Annual Sikh Film Festival on October 22-23 in New York.

The Sikh Film Festival will offer a range of 12 films, all documentaries in English or in Punjabi with English subtitles. The two-day event will be held Friday and Saturday, October 22 and 23, at Asia Society and Museum, with an October 23 evening gala and awards ceremony closing the festival at the New York Public Library in Bryant Park.

The October 22 premiere evening at Asia Society will present three films—including a world premiere and North American premiere. The films were selected by the festival to elevate the viewer's understanding of Sikhism, to teach, and to inspire.

Featured is the World Premiere of a new documentary, "Holy Kitchens: A True Business," directed by Dalit Singh, produced by Andrew

Blackmore and Dobbyn Webberz, and featuring celebrity chef, restaurateur and food writer Vikas Khanna.

"Holy Kitchens: A True Business" is about the Sikh religious tenet of providing free food (Langar) through its kitchen temples, to all regardless of their belief or religion. The film provides a historical perspective of the origin of Sikhism. The festival will also present the North American premiere of "Harvest of Grief," directed by Anwar Jamal and produced by Rasil Singh Basu, a documentary that deals with a farmer's suicide in Sangrur in south Punjab.

The film details the alarming agricultural scenario in Punjab that has been caused by a chain of disruptive historical events and myopic government policies. Closing the trio of films on Friday is *The Rebel Queen*, directed by Michael Singh, a film that deals with how the daughter of an Indian dog kennel, Maharani Jindan, wife of one Maharajah and mother of another, owner almost brought the British Empire to its knees, and the ensu-

ing ruthless propaganda to scramble back and fight her.

On October 23rd, among the movies that will be shown are "Nothing is Impossible," "Cancer Express," "Riding the Tiger" and "Why? We are Killing Our Daughters."

The two-day Sikh Film Festival will close October 23 at 7pm with the Sikh Art and Film Foundation's annual Heritage Gala at the New York Public Library at Bryant Park. The evening will celebrate the rich heritage, traditions and culture of the Sikhs with a star-studded evening of dance, art exhibition and auction, and live performances by Bhangra sensation Sukhbir and Oscar performing choreographer Rujata.

Esteemed actor and Member of Indian Parliament Raj Babbar, entrepreneur and educator Vikramjit S. Sahney and renowned artist Aparna Caur will also receive Sikh Heritage Awards at this event.

At the gala, winning films in the category of Best Short Film and Best Documentary

will be recognized with cash prizes totaling \$15,000. Judging the films in competition are distinguished jurors Dr. Narinder S. Kapany (Indian born American physicist, widely acknowledged as the father of optical fiber), Robert Lupone (renowned American actor and artistic director both on stage, film and television) and Vicki Mabrey (correspondent for ABC News' "Nightline").

Announcing the 2010 Festival and Gala, Tejinder S. Bindra, President of the Sikh Art and Film Foundation, said "I am humbled with the encouragement and overwhelming response we are getting for our festival year after year.

At only the seventh year of its inception the Sikh Film Festival has grown phenomenally.

I feel much pride in witnessing the interest of young Sikhs in our culture and their enthusiasm in participating in this event." He went on to add, "I hope they are inspired by our tradition and culture, and continue to make us proud Sikhs in society."

Chef extraordinaire Jaffrey to release new book

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By deconstructing age-old techniques and reducing the number of steps in a recipe, as well as helping people understand the nature of each spice and seasoning, Madhur Jaffrey's new recipe book enables anyone to make seemingly exotic Indian dishes part of everyday cooking.

The chef extraordinaire introduces these exciting simplified approaches in her new book 'At home with Madhur Jaffrey - Simple, Delectable Dishes from India, Pakistan, Bangladesh, and Sri Lanka,' which will debut at a book launch presented by the Indo-American Arts Council on October 19 at The John McWhinnie at Glenn Horowitz Bookseller in New York City.

Jaffrey will share some of these recipes at the event, during a Q&A with the audience, and she will sign books, which will be for sale at the event.

"What a pleasure to be invited into Madhur Jaffrey's home to cook the wide world of India in dishes as vibrant, joyful and welcoming as she is, achieved with an ease and simplicity that makes us feel we've been cooking and eating with her all our lives," says Betty Fussell, author of *Raising Steaks: The Life & Times of American Beef*. "She tantalizes us with bite-size delights to snack on with drinks or tea."

Simple rubs, sauces and new ways of cooking transform fish and seafood. A lover of eggs and chicken dishes, Jaffrey offers fresh and easy ways to cook them, including her favorite masala omelet and simple poached eggs over vegetables. There is a wide range of dishes for lamb, pork, and beef, with important tips on what cuts to use for curries, kebabs, and brais-



es. There are vegetable dishes in a tempting array—from everyday carrots and greens in new dress to intriguing ways to cook eggplant and okra—served center stage for vegetarians or as accompaniments. At the heart of so many Indian meals are the dals, rice, and grains, as well as the little salads, chutneys, and pickles that add sparkle, and Jaffrey opens up a new world of these simple pleasures through her latest book.

Throughout, Madhur Jaffrey's knowledge of and love of these foods is contagious. Here are the dishes she grew up on in India and then shared with her own family and friends in America. And now that she has made them so accessible, people can incorporate them confidently into their own kitchens and enjoy the spice, variety, and health-giving properties of South Asian cuisine.

Regarded by many as the world authority on Indian food, Jaffrey is an award-winning actress and best-selling cookbook author. Knopf published her classic first book, *An Invitation to Indian Cooking*, in 1973, and she has been the host of a series, "Madhur Jaffrey's Indian Cookery," for BBC television. She has appeared in more than 20 films, including Merchant Ivory's *Heat and Dust*, and written more than 15 books. She won James Beard Awards in 1982, 1994, 2000, 2002, and 2004. She lives in New York City.

FALL open house

SATURDAY, OCT. 23, 2010 • 9:00 a.m. — 1:00 p.m.

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