Amazing Deals
Temu

New Delhi to witness an exhibition on Musawwari artwork

Raima Ganguly / TNN / Sep 27, 2024, 15:32 IST

The Dogs of Ashabe-Khaf by Yasmin Hayat

Twenty two artists are about to come together for a one-of-a-kind art exhibition on Musawwari artwork, a traditional style of miniature painting that is considered to have originated in South Asia. Throughout the history of this art form, it has evolved in nature with both inherited, traditional elements finding its place beside new iconographies and innovations.

Historically, it has also engaged in a dialogue with non-Persian motifs, such as Chinese landscapes and central Asian figures.

Transcending geographical boundaries and intersecting cultures today, Musawwari remains relevant through its pluralistic engagements. The exhibition will showcase how the art form is perceived today by artists in Europe, North America, Ecuador, South Asia, and the Middle East. They are expected to demonstrate a mutual influence, where Indian aesthetics are reinterpreted within contemporary global contexts.

Khushboo Jain, curator of the exhibition, titled *Musawwari: Miniatures Today* says, "For many centuries, miniature art has symbolised many things: the vast wealth and power of those who commissioned the work, the impact of colonialism, and also of anti-colonialism, when adopted by artists as an indigenous artform. Today, it stands as a symbol of cultural resilience and creativity, serving as a springboard for contemporary artists to explore new ideas and narratives."

The exhibition will take place at Ojas Art, New Delhi between October 4 and November 24, 11 am onwards. The exhibition seeks to move beyond the revival of miniature art, and invites a much deeper inquiry into its dynamic and ever-evolving nature today.

End of Article

RECOMMENDED FOR YOU
SPONSORED LINKS BY TABOOLA
Cardiologist: "This Is The Real Enemy Of High Blood Sugar" — New Energy Findings
Enlarged Prostate Has Nothing to Do with Age. Just Stop Doing This O... — Prostate Help — Learn More
5 Reasons Why Homeowners Over 65 Should Use A Lifetime... Read why equity release is increasingly being used by ... — Responsible Life — Read More
This pocket-size device is more powerful than pressure washers and... — Tips and Tricks
Brain Scan Uncovers Real Cause of Tinnitus (Ear Ringing) Top Otolaryngologists: This Is The Best Way To Relieve ... — Tinnitus Relief
Millions of Brits Are Canceling Cable TV Because of This Smart... You Can Stop Paying for TV with this new incredible TV ... — WaveMaxPro — Click Here
Neuropathy Breakthrough: Why Experts Are Taking... — Ortho Product Revie... — Click Here
Remove weeds 150x faster with this clever new tool Effortlessly remove weeds from cracks in seconds – no ... — WeedMaster™
Bone on Bone? Brits Shocked: "This transformed my knees... — Mr Wise Buyer

FOLLOW US ON SOCIAL MEDIA

Visual Stories

- Samantha Ruth Prabhu Serves Up... — ENTERTAINMENT
- South Indian holiday ideas for October — TRAVEL
- Controversial Bhojpuri songs that... — ENTERTAINMENT
- World Tourism Day: 10 national par... — TRAVEL

Photostories

- Top 5 Indian states with the highest per capita income
- 5 traditional Indian hair oils for hair growth
- 5 signs you are unknowingly being toxic to yourself, as...
- Zodiac Signs Who Have Good Sixth Sense

UP NEXT

ADVERTISEMENT
THE GODFATHER OF ENTERTAINMENT
Epson Home Theatre Projectors

Skrillex and Peggy Gou to perform in Goa this December

Raima Ganguly / TNN / Sep 27, 2024, 15:27 IST

Skrillex and Peggy

EDM fans are in for a treat as Grammy winning musician Skrillex and south Korean music icon Peggy are set to perform at Sunburn Goa this year. Set to take place between December 28 and 30, the festival will also see a stellar lineup of performers, including Alesso, KSHMR and ARGY.

A key figure in the dubstep movement, Skrillex has an impressive playlist that includes hits like *Bangarang*, *Scary Monsters* and *Nice Sprites*.

He had previously toured India in 2015, and his return to India promises a spectacular experience. On the other hand, Peggy Gou, whose distinct blend of house and techno has earned her a cult following worldwide, will be enthralling the audience with infectious K-Pop inspired electronic beats and pioneering tracks like *Starry Night*, *I Go* and *(It Goes Like) Nanana*.

Karan Singh, CEO of the festival states, "Skrillex and Peggy Gou both have consistently pushed boundaries of electronic music and their addition to Alesso, KSHMR and ARGY who we announced recently, will deliver a truly next-level experience for our fans. This year's lineup reflects the global diversity and electrifying energy that we are known for and we can't wait for the world to witness these extraordinary performances."

End of Article

FOLLOW US ON SOCIAL MEDIA

Visual Stories

- Karisma Kapoor sheds ethnic fashio... — ENTERTAINMENT
- 10 international villages that... — TRAVEL
- 10 common animals that have... — LIFESTYLE
- Ritu Varma and her classic choic... — ENTERTAINMENT

UP NEXT

ADVERTISEMENT
SONY SMART CAR RECEIVERS
Take on the road with superior sound, reliable & responsive infotainment

Sandeep Modi's series The Night Manager receives Emmy nominations

TNN / Sep 27, 2024, 14:30 IST

Director Sandeep Modi has received two Emmy nominations for India with two major shows *Aarya*and *The Night Manager*. In the 2024 International Emmy Award nominations, only one show from India has made the cut: *The Night Manager*. Adapted from John le Carré's novel, the thriller is directed by Sandeep Modi. What makes his achievement remarkable is that Modi, a relatively unknown name until recently, now boasts two Emmy-nominated series.

In an industry often dominated by insiders, Modi's journey is a story of talent and resilience.

Sandeep's breakthrough came with *Aarya*, a gripping tale based on the Dutch series *Penoza.* The character-driven narrative, fronted by Sushmita Sen, was hailed for its exploration of a woman's struggle for survival in a world of crime and betrayal. The show's critical and commercial success led to its nomination at the International Emmys, thrusting Sandeep into the limelight. However, Sandeep's real test came with *The Night Manager.* This time, he adapted the globally popular story for Indian audiences, starring Anil Kapoor, Aditya Roy Kapur, and Sobhita Dhulipala. What made this project unique was its ability to maintain the sophistication and edge of the original while injecting a distinct Indian sensibility.

Coming from a non-film background, Sandeep Modi's journey is nothing short of inspiring. His formal training at the prestigious Film and Television Institute of India (FTII) laid the foundation, but it was his persistence in a notoriously tough industry that set him apart. From being an associate with names likes of Ram Madhvani on Neerja to now directing a project under notable productions, he has defied the odds. With two International Emmy nominations under his belt, Sandeep is more than just a filmmaker—he's a trailblazer, showing the world what Indian OTT content is capable of.

End of Article

FOLLOW US ON SOCIAL MEDIA

Visual Stories

- 10 dog cross breeds that are super cute — LIFESTYLE
- 10 most beautiful railway... — TRAVEL
- 9 things that make Areca Palm the... — LIFESTYLE
- 10 delicious Indian dishes that can be... — FOOD

Photostories

- 5 signs of a master manipulator, as per psychology
- 5 traditional Indian hair oils for hair growth
- Bigg Boss Kannada 11: Full and final list of contestants
- From Golla getting his first seat on the flight to missing the last...

UP NEXT

ADVERTISEMENT
SONY SMART CAR RECEIVERS
Take on the road with superior sound, reliable & responsive infotainment

First aid tips to keep in mind amid celebrations

Utsa Ganguly / TNN / Sep 26, 2024, 19:09 IST

Basic first aid knowledge is vital in handling medical emergencies during celebrations. Common mistakes include not calling for immediate expert help, improper wound care, incorrect CPR techniques, moving with fractures, and mishandling head or bı... Read More

Easy first aid tips to keep in mind

While handling medical emergencies amid celebrations, it is essential to have the basic first aid knowledge. Even if it's a minor injury or a critical situation, first aid is emergency care or treatment given to an ill or injured person before regular medical aid arrives. However, there is still a lack of awareness when it comes to providing first aid to the injured people.

Following are the common first-aid mistakes:

• Not calling expert help on an immediate basis: A large number of people fail to recognise the importance of immediate treatment as they underestimate the severity of an injury or illness. One should be attentive and ensure to call for help when the victim unconscious, profusely bleeding, is having breathlessness, or traumatic brain injury (TBI).

• Ensure proper wound care: One has to be cautious and start by washing hands. Clean the wound gently with water and avoid using any chemical-laden products or ointments. Cover the wound with a clean cloth to reduce the chances of contamination. Remember to change the dressing regularly as advised by the expert to avoid infection.

• Wrong cardiopulmonary resuscitation (CPR): To give CPR correctly, check if the person is responsive and breathing and start with chest compressions until medical help arrives. CPR training is important for everyone.

• Walking with a fracture: Don't move if one is suspected to have a fracture. Call for help to get the correct diagnosis and treatment.

• Head injury should be taken seriously, so, loss of consciousness, confusion, headache, vomiting, seek immediate medical attention. Don't let the injured person fall asleep without a medical diagnosis.

• Burn injuries over the burn with a clean, non-stick dressing or cloth instead to reduce pain instead of leaving them open.

– inputs by: Dr Navneet Kaur, general physician at a Delhi-based hospital

End of Article

FOLLOW US ON SOCIAL MEDIA

Visual Stories

- 10 dog cross breeds that are super cute — LIFESTYLE
- 10 most beautiful railway... — TRAVEL
- 9 things that make Areca Palm the... — LIFESTYLE
- 10 delicious Indian dishes that can be... — FOOD