Gone With the Wind and its pernicious place in history

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SAVING SRI LANKA’S CINNAMON

Ten years after the Asian tsunami devastated Sarath Kumara’s cinnamon plantation in Sri Lanka, forcing him to start over with nothing, the farmer faces a new threat from further afield.

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Sri Lanka seeks to trademark cinnamon spice success

By Amal Jayasinghe

Ten years after the Asian tsunami devastated Sarath Kumara’s cinnamon plantation in Sri Lanka, forcing him to start over with nothing, the farmer faces a new threat from further afield.

Sri Lanka is the world’s leading cinnamon supplier thanks to its centuries-old industry, whose lush, green plantations are strung along the island’s southern coast where European colonists and Arab traders once flocked.

But the industry says its product known the world over as “Ceylon cinnamon” is being undermined by a cheaper rival called “cassia cinnamon” grown mostly in China, Southeast Asia and neighbouring India.

“It took about four years before I could get any crops from new trees and it is only now they are giving a full yield,” Kumara, 54, said at his ancestral farm in Hikkaduwa, 100km (60 miles) south of Colombo.

“I have not seen cassia, but we know that some people (abroad) adulterate our cinnamon with cassia or sell cassia as Ceylon cinnamon.”

Kumara lost a brother and a sister-in-law, while half of his 9,000 trees were uprooted, when walls of water destroyed plantations in the 2004 Boxing Day tsunami and left 31,000 people dead and a million homeless across the country.

The industry eventually recovered to become stronger than ever thanks to international donors and a herculean effort by its farmers who replanted half a million cinnamon trees in Hikkaduwa, and adjoining Balapitiya area.

With cinnamon prices now soaring, the Sri Lankan industry fears wholesale will increasingly turn to the cheaper product which is darker in colour and according to purists leaves a bitter aftertaste — but still label it “Ceylon cinnamon” or simply cinnamon.

The Spice Council of Sri Lanka wants to protect the brand “Ceylon cinnamon” and has approached the World Trade Organisation and the European Union about gaining copyright or a patent.
“In many Western countries, cassia is passed off as Ceylon cinnamon (in supermarkets and other shops),” council head Sarada de Silva said. “The true cinnamon is Ceylon cinnamon.”

The council wants the WTO to declare “Ceylon cinnamon” a specific product based on a “geographical indication” along the same lines as Champagne which comes from the region with the same name in northern France.

Under Portuguese, Dutch and finally British colonial rule from the 1500s, the Indian Ocean island was called Celyon and switched to Sri Lanka upon becoming a republic in 1972.

The aromatic spice — used in savoury dishes and desserts — grew naturally in Sri Lanka for centuries before Dutch invaders started commercial crops in the 17th century.

**Tsunami forces upgrade**

Sri Lanka’s industry, which supplies 80 percent of the world market, is enjoying record export earnings for the island. High-grade cinnamon oil, extracted from the bark, has been fetching up to 65,000 rupees ($510) a kilogram.

Cinnamon earned Sri Lanka a record $135m from 13,866 tonnes exported last year compared to $47 million from 12,000 tonnes in 2005 — with Mexico, Colombia, Peru and the US the major buyers.

“Prices have never been so good,” de Silva said. “The challenge is to get our geographical indication recognised (by the WTO and others) That is the best way to deal with cassia.”

The tsunami tragedy pushed devastated cinnamon farmers to invest in better technology upon rebuilding their farms and oil mills, and are now reaping the rewards.

“After replanting, it took me four years to make money again,” farmer Upul Asanka, who lost his farm in the tsunami, said. “Initially there was salinity in the soil, but it is better now,” the 38-year-old said.

Kumara said he harvests his 9,000 trees every eight months, compared to every 18 months before the tragedy. “Since the tsunami our agricultural practice has improved,” Kumara said. “I notice that the replanted trees give a better crop,” he added.

Improved productivity has also allowed farmers to produce more of the lower-grade oil extracted from cinnamon tree leaves for use in balms, disinfectants, detergents and soap. The more expensive bark oil, meanwhile, is being sold for addition to high-end perfumes and even fizzy drinks.

The council has commissioned a study into the perceived health effects of cinnamon which some have long claimed lowers blood sugar levels and cholesterol.

Chef Dell’Ascenza Riccardo of Sri Lanka’s biggest luxury hotel chain, also known as “Cinnamon”, said he has started using the famed local product in his Italian dishes.

“I use it for my red sauce and many other dishes,” Riccardo said. “The diners feel something different and it makes a good impression.” 

AFP
Ideal Indian School recently renovated its laboratories with latest equipment. The School installed new upgraded computers and other multimedia aided learning methods in Junior, Boys’ and Girls’ Sections. In addition to upgrading laboratories, school is also introducing e-learning system equipped with Smart boards to add a new level of interactive teaching and learning process.

Ideal Indian School recently inducted a new batch of teachers from India into its faculty in various subjects. Speaking on the occasion, Principal Syed shoukath Ali said that IIS is committed to maintain, upgrade and modernise the teaching and learning atmosphere in the classroom and also continuing to develop more effective and innovative approaches in planning and managing school infrastructure, in order to ensure that the facilities meet growing student population and changing educational landscape.

The Peninsula
Stay In style at Wyndham Grand Regency for Eid

Wyndham Grand Regency Doha is offering special packages during Eid Al Adha. Book a Deluxe Room for 1 night and get second night for free inclusive of buffet breakfast for two persons, two Angsana Spa gift vouchers, early check-in and late check-out, access to the fitness centre and swimming pool, plus free access to the Internet anywhere in the hotel for QAR1,555. This offer is valid during “Eid Al Adha” till October 10 for a limited number of rooms. This package is only for GCC citizens and residents.

Torch Doha unveils Eid packages

The Torch Doha launched a special Eid package for its guests. The food and beverage team at the hotel has put together a special Eid Brunch served in the Flying Carpet restaurant. The buffet will serve an extensive range of Arabic delicacies. The live cooking station will feature variety of dishes including the traditional lamb ouzi, fresh barbecue, shawarma complemented by an enticing corner of authentic Arabic sweets.

The Eid special package includes accommodation starting from QAR899 per room per night including breakfast at Flying Carpet restaurant, rooms equipped with Ipad in-room solution and mood-lighting system and high-speed internet throughout the hotel.

While experiencing the hotel luxury services, guests can opt for a relaxing retreat at the Health Club, including massage services and swimming at heights in the cantilevered pool.

“We are proud to bring an authentic atmosphere during this special time of the year and take this opportunity to wish everyone a Happy Eid,” said Hotel Manager, Sherif Sahry.

The newly-opened Torch Tea Garden Garden located on the 31st floor will serve afternoon tea every day and new menu items, including sharing platters, cheese and chocolate fondue.

Torch Doha unveils Eid packages

The Torch Doha

Dastras, poetry collection unveiled during Mushaira session

The Anjuman Muhibbane Urdu Hind Qatar (AMUHQ) organised a recital of Urdu poetry (Mushaira) at Radisson blue Hotel recently to celebrate the 67th Indian Independence day.

During this event a book — Dastras — was released jointly by Chief Guest Captain Ravi Kumar, Defence Attaché of India Embassy, and Hassan Abdul Kareem Chougule. Dastras is a poetry collection written by Ahmad Ashfaqe, a known poet in the region and joint secretary of Anjuman.

Obaid Tahir, the programme producer of Qatar Urdu Radio, spoke about the book and the unique writing style of Ashfaqe.

The function was presided over by Chougule. Two guests came from India to attend the function — Farooque Syed, Editor of Gul Bootay, and Obaid Azam Azmi were guests of honour. Kumar in his speech said that only by changing the mindset, the development and preservation of civilization of Urdu is possible in the era of Facebook and WhatApp. He also said that Urdu language is such that its sweetness could be felt. It is our responsibility to ensure its preservation.

Syed and Azmi applauded the activities been carried out by Anjuman and other Urdu literary organizations. The president Chougule assured his support to all activities by Anjuman and announced the purchase of 100 copies of Dastras which will be distributed free of cost.

Nadeem Mahir, Vice President, convened the Mushaira. Prominent poets who read their poetry included Obaid Azam Azmi, Amjad Ali Sarwar, Shaukat Ali Naaz, Azir Nabeel, Fartash Syed, Raquim Azmi, Tahir Jamil, Fairuz Azmi, Qaiser Maasood, Mansoor Azmi, Zawwar Hussain Zaib, Athar Azmi, Shafig Akhtar, Ahmad Ashfaqe and Athar Ziya regaled the audience with their ghazals and nazms.

Khalid Daad Khan, President, proposed the Vote of thanks.

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Indus Valley: Cultures and values

Geographically, the ancient Indus Valley appears to have been extended over the northern parts of Afghanistan, Pakistan and the northwestern parts of India. In this vast area of various terrains, archaeologists have revealed numerous sites attributed to the prehistoric times and particularly to bronze Age periods of 3300-1300 BC. They also seem to indicate that the peak of the ancient Indus valley cultures and values extended between the middle of the third millennium and the very beginning of the second millennium BC. That was when the majority of the Indus Valley’s five million people used to be engaged in mining precious and semi precious stones in addition to carving seals used in Mesopotamia and trade locations in the Arabian Gulf such as Delmon land.

The results of the intensive excavations and field surveys have indicated the absence of large complicated temples such as those found in Mesopotamia and the Nile valley and this showed that the ancient people of the Indus Valley had very limited religious ceremonies.

While the ancient Mesopotamians and the Egyptians used to bury their dead in highly complicated cemeteries with all sorts of treasures and belongings, or were buried in communal or individual graves containing few pots made of clay or metal and other belongings, so the deceased can use them in nether world. The ancient Indus valley people, mainly in Mohenjo-Daro and Harrappa, seems to have practiced supine burials (fractional burials) and sometimes cremated their dead.

Harrapa, the ancient city, was the first to have witnessed organised excavations conducted by C Masson in 1842. Thereafter many archaeologists surveyed the city in particular and the whole area in general and made limited excavations scattered here and there.

In 1949, M Wheeler initiated full-scale excavations in different parts of the Indus Valley. However, his missions were mainly concentrated in Harappa and Mohenjo-Daro cities.

The results of his excavations and earlier and later excavations opened new horizons for studying in full details the ancient and the traditional cultures and values of the Indus Valley; in addition, to its ancient trade and cultural links through prehistoric and historic times with near and far localities such as Mesopotamia.

Studies, for example, revealed the importance of the technique and the use of ornaments in the Indus Valley through all periods and times. In addition to that, they also revealed the existence of ornaments such as bracelets, rings, pendants, necklaces, armlets and anklets worn during ancient periods and in late historic times as symbols of a person’s age, social status, ethnic and religious identity.

Further studies have also revealed the different techniques in manufacturing various types of ornaments regardless of the material used.

As for cultural aspects, for Harappa and Mohenjo-Daro cities in specific and the Indus Valley in general, archaeological systematical activities reveal that since the discovery of the area accidentally in 1856, more than one thousand sites along the Indus River were discovered. Harappa and Morena-Daro, however were the most prominent discovery in the entire valley.

They appeared planned as urban cities enclosed with thick enclosure walls built of bricks. According to the material found during the course of excavations, both cities were established during the middle of the third millennium BC. Inside those defensive walls houses were found built of bricks with one to three floors with numerous rooms. Some appeared to have had separated bathrooms.

To be continued next week
Let’s talk about one of the season’s most iconic vegetables — canned pumpkin. Yes, canned, because that’s how 99 percent of us get our pumpkin. Which is fine except for one thing — people overwhelmingly associate canned pumpkin with just one dish (pumpkin pie). But canned pumpkin actually has all sorts of uses in the kitchen, no matter what the season.

Pumpkin puree’s rich flavour and creamy sweetness work great in both sweet and savoury dishes. While we are so busy topping our pies with whipped cream, we have forgotten what a nutritional bargain this bulbous squash actually is, packing tonnes of fibre and vitamins. And while it is naturally sweet, 1 cup has only about as much sugar as milk.

It often goes on sale this time of year. Since it stores so well, this is the time to stock up. (True story: I just used my final can of pumpkin from last fall this week in order to make today’s recipe.)

Some of my favourite uses for pumpkin puree include:
— Stirring 1/2 cup into brownie or chocolate cake batter to add nutrients and moisture.
— Adding 1/4 cup to smoothies for creaminess and vitamins.
— Slimming down baked goods by swapping out part of the fat for pumpkin puree.
— Whisking a bit into stews or chilies for added richness and depth.
— Layering it with Greek yogurt, bananas, maple syrup and granola for a super-charged morning breakfast parfait.
— Blending it with coffee, milk and spices for a homemade fall latte.

And let’s not forget that pumpkin is, after all, a squash. Why not consider making a pumpkin puree soup? No laborious peeling and cubing needed!

Pumpkin Peanut Curry Bisque

Start to finish: 25 minutes
Servings: 4

Ingredients
2 tablespoons extra-virgin olive oil
or coconut oil
1 small yellow onion, chopped
(about 3/4 cup)
4 cloves garlic, chopped
1 small Yukon gold potato, peeled
and cubed (1-inch cubes)
3 Granny Smith apple, peeled, cored
and cubed (1-inch cubes)
3 tablespoons Thai red curry paste
2 cups reduced-sodium chicken
stock or vegetable stock
15-ounce can pumpkin puree
3 tablespoons smooth peanut butter
Salt and ground black pepper
Chopped fresh mint or cilantro, to serve

Method:
In a large saucepan over medium
heat the oil. Add the onion and cook
until tender, but not brown, about 5
minutes. Add the garlic, potato, apple
and curry paste. Cook, stirring const-
antly, until the curry paste is very
fragrant, about 3 minutes. Increase
the heat to high, add the stock and 1
cup of water.

Once the liquid boils, reduce the
heat to medium-low, partially cover
the pan, then let the soup cook until
the potato and apple are very tender,
about 15 minutes.

Remove the pan from the heat and
let cool slightly. Stir in the pump-
kim and peanut butter. Working in
batches, transfer the soup to a
blender and puree until smooth, about
1 minute. The texture should be like
heavy whipping cream. If the soup
is too thick, whisk in a bit of water.
Season with salt and pepper. Divide
between 4 serving bowls and top with
mint or cilantro.

Nutrition information per serving: 250
calories; 120 calories from fat (48 percent
of total calories); 13 g fat (2 g saturated;
0 g trans fats); 0 mg cholesterol; 28 g
carbohydrate; 7 g fiber; 10 g sugar; 8 g
protein; 770 mg sodium.
Gone With the Wind and its pernicious place in history

By T. Shome

W

Gone with the Wind is the best film ever made by a long shot, but it will show at a festival this week that has been described as the “Bond of Civilisation” to be inscribed with the words “of innovation and exploration,” she added.

不足，Holly said.

we dream about, what connects us and indeed, what some will say makes

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Cate Blanchett gets honorary doctorate

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The actor wore a collared white T-shirt, cargo shorts, tweed cap and

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DiCaprio steps out as ‘Mr Casual’

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Concerns over new tremors at Japan volcano

Increased seismic activity is raising concerns about the possibility of another eruption at a Japanese volcano where 36 people were killed, hampering efforts to recover at least 24 bodies still near the summit.

Approximate area of eruption
At least 250 hikers believed to be on mountain when it erupted unexpectedly on September 27.

Some bodies found in lodge near summit, others buried in ash up to 50cm deep. Experts say victims probably died from suffocating ash, falling rocks and toxic gases.
How skin pigment protects us from UV rays

T o protect the body from the dangerous ultra-
 violet (UV) rays from the sun, skin pig-
 ment converts UV radiation into harmless heat
 through a rapid chemical reaction, a study says.

“In this way, the pigment disarms the energy
in the UV light and prevents it causing harm-
ful chemical reactions,” said Villy Sundstram, a
professor of chemistry at the Lund University in
Sweden. Pigment in skin and hair comprises
two different types of melanin: eumelanin and
pheomelanin.

Eumelanin makes people develop a sun
tan and gives colour to brown and black hair,
whereas those with red hair and pale skin have
high levels of pheomelanin.

“We found that eumelanin converts harmful
UV radiation into heat with almost 100 percent
efficiency,” Sundstram pointed out.

“The chemical reaction is incredibly quick,
taking less that a thousandth of a billionth of
a second,” Sundstram explained.

What happens in detail in the chemical reac-
tion is that a hydrogen ion - a proton - is ejected
from the pigment at the same moment the UV
light reaches the pigment molecule.

“The chain of events could be likened to the
melanin getting rid of the energy of the UV light
by shooting a proton projectile very quickly.

“This projectile in turn gives off energy to the
surrounding membrane tissue in the form of
heat, thus converting dangerous UV radiation
into harmless heat, the findings showed.

“However, this natural protection mechanism
naturally protects itself against UV light, we can develop
better sun protection products based on the
same principles,” Sundstram maintained.

“This would provide better protection against
skin cancer,” he emphasised.

The study appeared in the Journal of the
American Chemical Society.

Breathe easy with ‘Lung Flute’

A n Indian-origin scientist has developed a
hand-held “lung flute” that allows patients
suffering from chronic obstructive pulmonary
disease (COPD) to clear lung mucus simply by
blowing into the respiratory device.

It uses sound waves to break up mucus in the
lung. The “lung flute” improves symptoms and
health status in COPD patients, decreasing the
impact of the disease on patients and impro-
ving their quality of life,” said principal author
Sanjay Sethi, professor at department of medi-
cine, University of Buffalo’s medical school.

The 26-week-long study demonstrated that
patients using the “Lung Flute” experience less
difficulty in breathing and less coughing and
sputum production than a control group which
saw no change in COPD symptoms.

Researchers followed 68 patients with COPD
for six months. It was conducted at the Veterans
Affairs Western New York Healthcare System
(Buffalo VA).

“This study confirms and extends the results of
a previous, eight-week study of 40 patients that
was conducted in 2010 to obtain FDA approval
for the ‘Lung Flute’,” said Sethi.

He has led a series of clinical trials demon-
strating the safety and efficacy of the “Lung Flute”,
including one that played a key role in the
approval of the device for diagnostic and
therapeutic use by US Food and Drug
Administration (FDA).

New cancer therapy comes of age, costs "toxic' side effect

A raft of new cancer drugs promise better,
longer-lasting treatments with fewer adverse
effects — but their high cost is a grow-
ing concern.

Drugs that help the body’s own immune cells fight
 tumours are expected to be used in multi-drug cock-
tails, pushing the price of therapies costing more
than $100,000 a year even higher.

At the same time, other expensive medicines are
being combined to produce impressive results fight-
ing diseases including breast and skin cancer.

Price — just as much as safety and efficacy — has
proved a hot topic for nearly 30,000 oncology experts
at the European Society for Medical Oncology
(ESMO) annual congress in Madrid.

“It’s going to be a real problem for society,” said
Sollange Peters, a cancer specialist at the University
Hospital of Lausanne and a member of ESMO’s edu-
cational program. “We are working to make oncolo-
gists more aware of the costs.”

It all spells an increased financial burden for
healthcare systems already struggling to meet the
demands of aging populations, and for individuals
who have to pay out-of-pocket costs in markets such
as the United States.

“Financial toxicity, or more generally the finan-
cial burden of disease, is a side effect just as potent
as fatigue or nausea in patients,” consultancy IMS
Health said in a report last week, noting the average
price of cancer drugs had almost doubled in the past
decade to $30,000 a month.

American Health Benefit Plans, representing
U.S. insurers, says it is alarmed by a coming flood of
new treatments and some oncologists worry it
could exclude patients who might benefit.

“We’ve kind of maxed out what we’re either will-
ing or able to pay for these kinds of drugs, so it’s a
problem when you start combining them,” he said.

“It can’t just keep going exponentially, so that
eventually it will be $1m a year to get treated —
that’s crazy.”

Competition between companies may help drive
down the cost, he believes, since there is no strong
evidence as yet to differentiate the new PD-1 or
PD-L1 drugs, which he expects to play a central in
future drug combinations.

There is also debate as to whether cancer patients
should be tested before treatment to see if their
tumors carry biological markers that would make
them more likely to respond, thereby limiting the
numbers eligible for therapy.

Such biomarkers are already used for other cancer
 drugs that only work if there is a specific gene muta-
tion. But the situation is not black and white with
the new treatments and some oncologists worry it
could exclude patients who might benefit.

Drugmakers argue they need a fair price as reward
for their investment, with cancer accounting for
23 percent of the $70bn spent by the industry on
research last year, according to Thomson Reuters
unit CMI International.

But they acknowledge the public purse is not
bottomless.

“The willingness to pay in oncology will remain
higher than in other therapeutic areas, because of
the high need, but there will be a ceiling,” said Jørg
Barth, head of oncology at Germany’s Boehringer
Ingelheim.
Google searches for right note in online music business

By Alexei Oreskovic

Google Inc is planning new and revamped streaming-music ventures, revamping the company’s ability to recommend music with the purchase of Songza, a service acquired by Google corporate technology.

The new version will incorporate ad-supported YouTube music services able to play several tracks in a row, a person familiar with the plans said.

Google had been expected to launch the YouTube services by the end of summer and had offered few details.

Also coming soon: an update of Google’s existing $10-a-month All Access subscription service, search, top of mind.

The latest music push comes 16 months after Google launched its All Access subscription service. Industry observers say All Access has struggled to stand out and set Google into a markedly different business than the free, ad-supported services that have long underpinned its success.

Google’s All Access subscription music service likely draws between 500,000 and a few million users, said Mark Mulligan of research and consulting firm Midia Research. That puts Google in a “holding pattern”, arguing Google was encouraged by consumer response.

Mulligan described Google’s music service in a “holding pattern”, arguing that Google should be at least as big as Spotify given Google’s resources and existing user base.

Google’s Rosenberg acknowledged the service is not the market leader, but said Google was encouraged by what he called a “very healthy” portion of consumers who subscribed after a free one-month trial.

He saw no need to cut the $10 monthly subscription price.

“Is the bigger upside getting more people to try these services, or is the bigger upside dropping the price by a dollar or two?” he asked. “Right now we’re focused on creating broad awareness that the service exists.”

All Access is now available in 43 countries, he said.

To stand out, Google envisions a service that “extends seamlessly to your wearable device or to your car,” and that’s intelligent enough to play “the right music for the right moment,” Rosenberg says.

Marc Ruxin, the Chief Operating Officer of Rdio, a competing, privately-held streaming service, said Google wanted to use music to keep its main service, search, top of mind.

“Google like any Internet company is in a war for attention, so they want as much user time on a daily basis that they can get,” he said.

In a matter of days, the new social network Ello, described as the “anti-Facebook” for its stand on privacy and advertising, has become perhaps the hottest ticket on the Internet.

Created last year as a “private” social network, Ello (www.ello.co) recently opened its doors on an invitation-only basis.

Because of the limited supply and strong demand, the invitations have been selling on eBay at prices up to $500. Some reports said Ello is getting up to 35,000 requests per hour as a result of a viral surge in the past week.

Ello appears to have caught on with its simple message which seems to take aim at frustrations of Facebook users.

“Ello doesn’t sell ads. Nor do we sell data about you to third parties,” the company says.

Its “manifesto” states: “We believe a social network can be a tool for empowerment. Not a tool to deceive, coerce, and manipulate — but a place to connect, create, and celebrate life. You are not a product.”

Ello’s policy states that the practice of collecting and selling personal data and mapping your social connections for profit “is both creepy and unethical.”

“Under the guise of offering a ‘free’ service users pay a high price in intrusive advertising and lack of privacy,”

Based in Vermont, Ello was launched by a group of artists and programmers led by Paul Budnitz, whose previous experience include designing bicycles and robots.

Budnitz says on his page that Ello was designed to be “simple, beautiful and ad-free.”

‘Different politics’

Nathan Jurgenson, a social media researcher at the University of Maryland, welcomed Ello’s fresh approach.

“I love these moments of new social media when conversation explodes, moved to imagine how social media can be different, questioning core assumptions instead of just fretting and complaining — all before this paint even dries,” he said on his Ello page.

“Ello is getting so much attention precisely because it promises social media of a different politics. We’ve collectively come to the realization that the rise of social media has been accompanied by handing far too much power to far too few people, and there’s energy to shake things up, even if just a bit.”

Ello’s rise also comes amid complaints against Facebook from the gay community that the world’s biggest social network began disabling accounts using stage names instead of real names.

A San Francisco protest is planned against Facebook supporting “drag queens” who lost their Facebook accounts. Ello does not require real names.

Business plan?

It remains unclear if Ello will end up being a flash in the pan, or if it will develop a profitable business plan. Ello states it plans to remain “completely free to use,” but that it could start offering some premium features for a fee. Some question if Ello can succeed on this kind of model and keep its principles.

But former Ello collaborator Aral Balkan said Ello has already been compromised by taking $435,000 in venture capital funding.

A designer and founder of ind.ie, a privacy advocacy group, Balkan said he worked briefly for Ello in venture capital funding.

“It’s called an exit plan. And no investor will give you venture capital without one. In the myopic and upside-down world of venture capital, exits precede the building of the actual thing itself. It would be a comedy if the repercussions of this toxic system were not so tragic.”

Reuters

‘Anti-Facebook’ social network gets viral surge

AFP
October 1, 1949

The People’s Republic of China was formally established, with Mao Zedong (above) as Chairman of the Communist Party and Zhou Enlai heading the government.

1869: The world’s first postcard went on sale in Austria, issued to help soldiers to keep in touch with home.

1964: Japan’s Shinkansen “bullet train” made its first journey from Tokyo to Osaka.

1969: The supersonic Anglo-French Concorde aircraft broke the sound barrier for the first time.

1994: Hungary suspended sales of paprika after lead-rich red paint was found in samples of the spice.

Note: ç = ‘a’ in ‘agh’ when surprised.
How to play Hyper Sudoku:
A Hyper Sudoku puzzle is solved by filling the numbers from 1 to 9 into the blank cells. A Hyper Sudoku has 13 regions (four regions overlap with the nine standard regions). In all regions the numbers from 1 to 9 can appear only once. Otherwise, a Hyper Sudoku is solved like a normal Sudoku.

How to play Kakuro:
The kakuro grid, unlike in sudoku, can be of any size. It has rows and columns, and dark cells like in a crossword. And, just like in a crossword, some of the dark cells will contain numbers. Some cells will contain two numbers.

Within each collection of cells - called a run - any of the numbers 1 to 9 may be used but, like sudoku, each number may only be used once.

Easy Sudoku Puzzles
Place a digit from 1 to 9 in each empty cell so every row, every column and every 3x3 box contains all the digits 1 to 9.
**CINEMA / TV LISTINGS**

**LANDMARK**

**NOVO**

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<tr>
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<td>Kan Rafeeji (Arabic)</td>
<td>2D/Thriller</td>
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<td>A Certain Justice (2D/Action)</td>
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<td>Delhi Safari (2D/Animation)</td>
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<td>4:15pm</td>
<td>Before Midnight (2D/Drama)</td>
<td>11:10pm</td>
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<td>6:15pm</td>
<td>Delhi Safari (2D/Thriller)</td>
<td>2D/Thriller</td>
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<tr>
<td>8:15pm</td>
<td>Before Midnight (2D/Drama)</td>
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**MALL**

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**ROYAL PLAZA**

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**ShoWING AT VILLAGE & CITY CENTER**

**THE PENINSULA PLUS | WEDNESDAY 1 OCTOBER 2014**
World’s fourth largest sea dried up completely: NASA

The Aral Sea — the giant lake between Kazakhstan in the north and Uzbekistan in the south — has dried up completely, says NASA.

In the early 1960s, the Aral Sea was the fourth largest lake in the world. Today, the vast lake — formed 5.5 million years ago in Central Asia — in the middle of the Kyzylkum desert has shrunk to a level where water is no more visible to the eye, revealed a series of images from NASA’s Terra satellite.

A massive water diversion project begun by the Soviet Union in the 1960s caused it to shrink dramatically.

“It is likely the first time it has completely dried in 600 years since the diversion of the region’s major river Amu Darya to the Caspian Sea,” Philip Micklin from the Western Michigan University was quoted as saying in media reports.

According to NASA, this is happening because of low snowpack in the mountains that feed the lake.

Experts predict the giant lake will disappear completely by 2020.

According to the United Nations Environment Programme, more than 60 million people live in the Aral region - up fourfold since 1960.

Falcon has cataract surgery, gets new lenses

A falcon in New Hampshire has undergone eye surgery to remove cataracts and has received new synthetic lenses.

Banner, a 4-year-old falcon, lost its sight and hasn’t been able to fly or hunt for the past two years. A team at Capital Veterinary Emergency Services in Concord removed the cataracts and put in artificial lenses in the hour-long procedure.

“The Concord Monitor reports I-Med, a Canadian ophthalmology supply manufacturer, donated the 8-millimeter-wide lenses. Dozens of people in Montreal, California, Ohio, Germany and Abu Dhabi were involved in their design. A surgeon and veterinary ophthalmologist donated their time for the operation.

Banner’s owners, Nancy and Jim Cowan of the New Hampshire School of Falconry in Deering, say it’s the first time this surgery has been done on a falcon. Banner will need anti-inflammatory eye drops for a few weeks to make sure her eyelids don’t become too irritated by the sutures in her corneas.

“When we first started looking for help, we heard a lot of anecdotal, ‘well it can’t be done,’” Jim Cowan said.

Nancy Cowan held Banner on her glove as he shook a leather tassel a few feet away. He smiled when Banner turned toward it. “You can see something all right,” he said. “You can see something,”

Scientists unveil novel 3D printing method

In a first, Chinese scientists have developed a new conceptual liquid-phase 3D printing method with “ink” consisting of a metal alloy that has a melting point slightly above room temperature. Compared with air cooling in conventional 3D printing, their liquid-phase manufacturing process prevents the metal ink from oxidation.

In recent years, these scientists state, metals with a low-melting point, especially metals that melt at room temperature, have attracted extensive attention in the areas of computer-chip cooling, thermal interface materials and microfluidics.

“Such material has also been proposed as printing ink with evident value in direct writing electronics and 3D printing technology,” said Liu Jing from Beijing Key Laboratory of CryoBiomedical Engineering, part of the Technical Institute of Physics and Chemistry at the Chinese Academy of Sciences.

Radio Controlled Car Race

What: Qatar’s best radio controlled car racers can converge at Aspire Zone and take part in a series of exciting races at the Zone Race Track. Only drivers that have cars suitable for the competition can enter the race. The circuit features an off-road track that is 350 m long and 4 m wide, over an area of 1,650 square meters. The type of cars being used on the track are 1/8 scale buggy and Truggy style cars.

More info at www.lifesignsire.qa

Free entry

Trapeze Exhibition and Acquisitions Program

Where: Aal Ool Atrium, Qatar Foundation Recreation Centre, Education City

What: The display at this calligraphy exhibition includes authentic calligraphy artworks dating as far back as the 9th Century, and showcases the finest pieces from famous calligraphers Harnakulla Al-Ammari and Hafiz Osman, in addition to the exceptional work of Qatari calligrapher Ali Hassan Al Jabber.

Free entry

The Tiger’s Dream: Tipu Sultan

What: This exhibition delves into the life of Tipu Sultan, the South Indian ruler, statesman, and patron. Drawn entirely from the MIA collection, and featuring many objects which have never been displayed in Qatar, the centerpiece is a group of 24 paintings showing Tipu’s victory at the Battle of Pollilur in 1780.

Free entry