

Guest Column



Mrs Kashmira is a Vaastu and Fengshui Consultant who also runs an exclusive Fengshui showroom "Hide Out" at Egmore. For additional information please visit the Website : www.fengshuichennai.com.

Happy Dining -The Feng Shui way!



The Fengshui of the family dining room is very important if you want to activate abundance luck for the family. The ideal location of the dining room is in the centre or deep inside the house. When the heart of the home is regularly occupied by the whole family it creates harmony and prosperity Luck.

Important tips to ensure auspicious dinng rooms:-

1. Hanging an auspicious painting of food , eg - a still life with fruits will enhance the abundance and also ensures that there will always be food on the table.
2. Position a big mirror in the dining room such that it reflects the food and also the members sitting at the table. This helps to symbolically double your prosperity.
3. Round, square and rectangular dining tables are best. Check that nobody sits at the corners of the table as they create poison arrows which send negative energy.
4. Display fresh flowers on your table to create vibrant "Chi". 5] Place the figures of three wise men - Fuk Luk Sau in your dining room overlooking the dining table for bringing in harmony and good Fortune.
6. To the Chinese people Wealth is almost synonymous with food. It is for this reason that many chinese homes fill their dining table until the dishes seem to spill over. Food on the table should always be filled to overflowing so that Wealth gets attracted into the Home.
7. Whenever there is a split level in your living and dining area, ensure that the dining sector should always be higher than the living area since food should be given greater respect.

8. It is an excellent idea for the family to dine together as this promotes togetherness.
9. Fengshui recommends a warm red or earthy colours for the dining area to enhance appetite. For those wanting to lose weight eat from black colour chinaware plates as black colour absorbs energy, subdues your senses and turns down your appetite.

Food Items - Many traditional dishes are made during Chinese New Year - Dumplings - Wealth, Noodles - Longevity, Lettuce - Prosperity, Seaweed - Good Luck and Fish - Abundance and togetherness.

CREDITS

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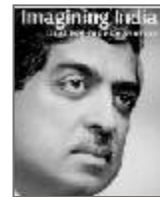
The BUZZ at Chamiers

A Bi-monthly newsletter of 'Chamiers'



Across the Pages

BOOK SHOP



Chamiers comes a 'Full Circle' with it's charming little bookshop completing your shopping experience here.

GIFTING



Highlighting the myriad uses of handmade paper with emphasis on paper jewellery.

HAIRY-TALES



A hilarious piece by Lakshmi Viswanathan on different hairstyles - A must read.

Isn't it strange how, when you are looking out at the rain from a cozy interior, just the feel of a book in your lap or hand should be a source of such comfort? A book and a cup of tea are the classic companions to the pattering of rain, just as a book is a must-have accessory in many other situations. Consider the airport lounge when you are waiting for your flight to be called. Or the doctor you are waiting to consult about your nagging health problem.

A book soothes and gives shelter even if your mind is racing with a thousand speculations, the printed page in front of you, the solid feel of the spine resting against your leg, everything brings some particles of peace and equanimity.

And why not? Its books that have reminded us time and again that we are not alone in dealing with life's difficult moments. Books have taught

us many of the things our elders and betters didn't want us to know, and nearly everything they did want us to know. In later life, it is difficult to peel away the mosaic of 'lived' and 'read' experience. What did I learn from a book? versus What did I find out first-hand? ceases to be important. Just the fact that one knows is enough.

Along with all that books contain, their pages also give us the chance for special inscriptions for those we love. Books and bookmarks are likely to be found in your old girlfriend/boyfriend's possession long after bouquets, bags and clothes gifted to them have been thrown away. Cherishing what books represent has brought Chamiers to its present tryst with the printed page. Here's wishing you many enjoyable moments browsing and buying within Full Circle's hoard of happiness.

Guest Column

Hairy-Tales

From the beginning of Time, mankind (and womankind) has been hair-obsessed. Fashion, style and other statements were made long before "Vogue" came into the picture. Picture this: Adam and Eve were happily romping around when suddenly they came across a glistening pond of water. They bent over to examine it, saw their faces and exclaimed: "God! How ugly!" They quickly ran their hands through their dishevelled hair, bringing some order to it, looked at each other and fell in love! The rest is of course history!

From the earliest rock paintings and stone carvings one can see the importance of "hair-style". Would we stop to admire him if Michaelangelo's David did not have riotous curls on his head? Forget about the rest of him! The Pharaohs knew all about hair-styles. Just see what Cleopatra did to her silken black Egyptian tresses. Elizabeth Taylor showed us Cleopatra's "infinite variety" as a style icon in living colour. Afro braids are so "in" today that we wonder what all these girls did before they found stylists to give them the distinctive "look". I see even little blonde girls braiding their hair and enjoying the new look.



Braids, or as we were taught in school -"plaits", were always "in" in India. There is something about the tropics that is good for the hair. Not only India, but all our eastern neighbours, right up to Bali can boast of black long tresses. The length and the sheen were traditional markers of style and beauty. Gauguin found it irresistible in the South Sea maidens and painted those belles with hibiscus flowers adorning their hair. His paintings, as everybody knows, are today, priceless.

Ancient Indian texts give many beauty tips. One of the most important "arts" that a good courtesan was supposed to master was the art of grooming. The Kamasutra, besides talking at length about the art of love, lists sixty four other accomplishments. Women of style knew how to make shampoos, perfumes and other herbal unguents. They were hair-dressers "by appointment" to the king, who rewarded them with much more than mere love!

In India as elsewhere men too made distinct style statements with their hair, or the lack of it. Just as women gawk at Amitabh Bacchan and his colourful lush wig today, in ancient times royalty who sported big wigs to support their heavy crowns, were the objects of adulation. Much like Sivaji Ganesan as Veerabahu the gallant warrior in a colourful film commanded



September 2009

Lakshmi Vishwanathan is a well known dancer and writer. She has authored several books, the most recent being the best seller: "Women of Pride – the Devadasi heritage".

admiring attention. Even shiny bald heads were stylish among the powerful Gurus and statesmen of India. In modern times Andre Agassi started the trend, accepting his baldness gracefully, and enhancing the look with ear-rings!

Lord Shiva, according to all available evidence in iconic images, was the ultimate hair-style-trendsetter. His hair, matted, long, twisted, bejewelled, inter-twined with snakes, curled, piled up in elaborate shapes..... had it all! He danced to show it off, and made his goddess fall for it.... again and again!

Sculptures and paintings of goddesses, queens and dancing girls give us a chronological survey of hair-trends in India. Just look at the murals in the caves of Ajanta and Ellora. Women must have spent more than a day for such coiffeurs. Those were the days when grooming was so complete that different perfumes and aromatic substances were used for different purposes. Some of those customs have come down to this day. Coconut and other oils for the hair before it is washed... drying the hair with aromatic smoke emanating from incense (Sambhrani), colouring it with henna, and perfuming it with jasmines. The Mughals who lived in dry hot Delhi and Lucknow, even devised hair-cooling methods. Much like Meenakumari in her Bollywood films, they spent the afternoons lying on cool

marble floors, with their long tresses dipping into water that flowed from a palace fountain. Spas were obviously "in" in those days!

Surely there is such a thing as "hair power". Forget about Samson and Delilah.... in today's world how you sport your hair (or flaunt the lack of it) is important. Advertisements on TV scream out loud, to persuade you to swish your hair on to your lover's face. All you need for such games of enticement is a plastic bottle of shampoo. Only evil mothers-in-law wear their hair in a chignon. But even they are shown in Hindi serials as well groomed, hair dyed with L'Oreal, looking younger than their nasty selves ought to be. News readers too have finally been given an allowance for dye, gel, re-bonding, etc. And for the man on the street, what better inspiration than his favourite cricket star. Musharraf could not stop Dhoni from chopping off his long tresses. He found it too hot, obviously. Now he goes to Bombay just to have a hair-cut with a style statement trickling at the nape of his neck, and everybody wants the same.

There are many hairy-tales in the history of fashion. Most of them are inspiring and trend-setting. For, after-all, making an impression with your hair has been the norm from the time of Adam and Eve!

September 2009

Shopper profile



Vaani Anand

Vaani Anand is a management consultant and co-founder of imagequity+ who works with companies on transforming organizational behaviour to improve their branding and reputation. She works with her husband AVIS, with whom she co-founded imagequity+ and has two children Aashirwad and Aanchal.

A regular at Chamiers, Vaani confesses, "Chamiers has been a favourite place for me to shop ever since Mathangi launched it. The merchandise is innovative and I always find something for a friend when I am looking for the "right" gifts. Trays, picture frames, bags, jewel boxes and festive diyas are my favourites from Chamiers."

As for Anokhi, Vaani values the clothes for "their cuts and colours. Kurtas, tops and slippers are my favourite picks. I also find myself stopping for coffee at the coffee shop which is so inviting. When Chamiers recently opened their book shop "Full Circle", I tuly felt they had come full circle! It has a unique, hand-picked selection of books. Their section on Spirituality has the best selection in the City. I always take my friends visiting from other cities to Chamiers and no one has come back unhappy!"

Thanks Vaani, your words are music to our ears!



Biju Jayadevan

Biju Jayadevan has launched Chennai's best and brightest as a leading model co-ordinator. Married to Capt. K. Jayadevan with a son and a daughter, Nakul and Neha, Biju comes across as a warm, compassionate, multi-tasker who looks upon each day as a new challenge and welcomes it with a smile. "I truly believe that time decides whom you meet in life, your heart decides who you want, but only your behaviour decides who stays on in your life", she says.

Apart from her work in the world of fashion and advertising, Biju works with Ability and is a trustee with Bforce, an NGO which looks into the health care initiative of policemen's families, especially those with cancer.

A self-confessed extrovert who loves to make friends and watch movies, Biju has a special relationship with Chamiers. "Being an impulsive shopper, there are very few stores that I haven't visited in Chennai, but my all time favourite is Chamiers! Other than the unique merchandise, I enjoy the warmth extended to me by the Staff. In fact, I thought this was specially for me because I know Mathangi from our school days, but looking at the way they treat everybody else, I think they have it in them to make each one of us feel special. I'm highly impressed by the collection of carefully hand-picked accessories and clothes, which are so suited to my taste!"

Biju's forays into Chamiers are not confined to the shop. "The cafe is a place I love to spend time in while seeking tranquility amid chaos. I often sit there and reflect on my actions and thoughts. With an ambience that one can never imagine in the heart of the city, its the best place to catch up with an old friend. Being there, one has a good chance to be happy and content."

What is most comforting is Biju's suggestion for us at Chamiers. "Remain the same always!"

New Menu at Eco Café

from Our Consultant Chef : Sanjay Matta

Watermelon Gazpacho

Cool down your summer blues with this easy going variation of the Spanish classic. Served chilled.

Cranberry & Citrus Freezer

A breezy uplifting mix

Chocolate Fondant

Moist cake that oozes hot molten chocolate served with a scoop of vanilla ice cream

Strawberry Margarita

A concoction of the the classic Venezuelan cocktail that's served virgin and frozen!

Healing Orange

A delicious mix of carrot and orange that keeps your vitamins levels up.

Mulligatawny Soup

A broth soup that travels the nostalgia of the Raj days that has its origins in the local Tamil flavours with lentil, spices, veggies, and coconut cream. Served with a host of accompaniments that makes for that perfect blurp!

Thai Curry

A dish that's the synonymous to the 'amazing Thailand'. A curry blend that travelled with the Indian migrants centuries ago made up of fresh spices, herbs and coconut milk. Done in various combinations of fresh vegetables and meat. Served with steamed rice, and a salad.

Grilled Chicken & Mango Salad

An ode to the Indian summer fruit. Fingers of grilled chicken, asparagus, lettuce, mint in orange dressing

Teriyaki Glazed Prawns with Roasted Figs Salas

A recipe that has its origins in the Far-East. Pan grilled sumptuous prawns in home-made teriyaki marinade, roasted figs & cherry tomatoes. Served at room temp!

Shrimp Cocktail

An anytime appetizer - a blend of rich creamy cocktail sauce with shrimps, fillet of orange & julienne fresh crispy lettuce. Just right to peck up your mid day!

Pasta Primavera

With origins in Italian-American cuisine that took roots in New York - Spaghetti with fresh vegetables. Sumptuous, fresh and healthy.

September 2009

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the BUZZ at Chamiers

the TAROT column



THE EMPEROR
Mar 22 - Apr 20

You have to take the ups and downs in philosophical stride. The flip side is that several lucky breaks could give your affairs a lift, just when you thought there was no reason for hope or cheer.



THE HIEROPHANT
Apr 21 - May 21

Let go of a person or situation who has proved to be consistently disappointing. Or, if you can't let go completely, at least communicate what you will not tolerate any further. Your strength will return.



THE LOVERS
May 22 - Jun 21

A lot of old habits, and negative thinking may have to be jettisoned in this period of intense questioning and upheaval. You want to improve your life and future, and this may not be possible without sacrifice.



THE CHARIOT
Jun 22 - Jul 23

Happy times, in which you expand your frontiers for loving and giving. If you are living the high life, though, a word of caution - excess partying, eating and drinking could injure your health!



STRENGTH
Jul 24 - Aug 23

Fast-paced developments on many fronts, with the possibility of short trips for work and pleasure. Your competitive instincts are heightened, and you are ready to charge after your goals with enthusiasm.



THE HERMIT
Aug 24 - Sep 23

A mental tussle with authority, to prove who is boss could have you in a bind. Proving a legal standpoint could also take up a lot of energy and time. Don't worry, you have the necessary shrewdness to handle it.



JUSTICE
Sep 24 - Oct 23

Results could be delayed in several quarters, giving you anxious moments. Try to replace your doubts with faith - that none of your efforts will go to waste. This may well turn the tide in your favour.



DEATH
Oct 24 - Nov 23

Searching for more satisfaction from your work could take you deeper into research, or into active networking to promote yourself. Whatever efforts you put in are well worth it, so keep at it.



TEMPERANCE
Nov 23 - Dec 22

Considering a fresh commitment could absorb your time and energy now. You want the best fit for your talent and skills, so take your time before deciding, and then stick by your decision.



THE DEVIL
Dec 23 - Jan 21

Uncertainty is clouding several key issues, churning up your feelings and heightening anxiety levels. Don't make any decisions until you have succeeded in calming down, gaining perspective.



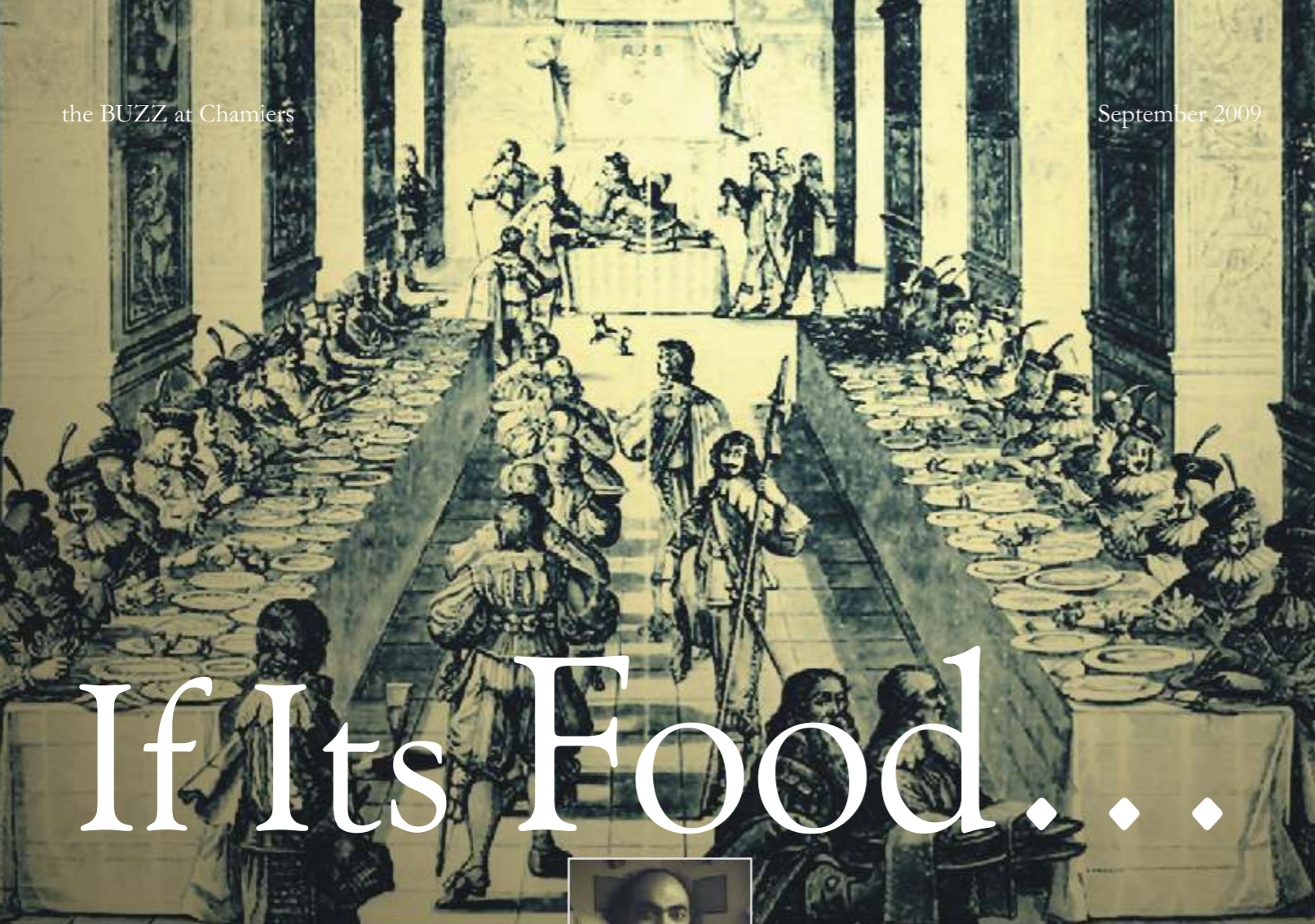
THE STAR
Jan 21 - Feb 19

Splendid isolation may be the result of your perfectionist attitude, or a refusal to bend your standards to accommodate ordinary people. Don't let such uncompromising ways make you lonely.



THE HIGH PRIESTESS
Feb 20 - Mar 21

Conventional methods do produce brilliant results if followed to the letter, and with great sincerity. This could be a time when you are drawn to the traditional and orthodox, with happy side effects.



If Its Food... ♦ ♦

Guest Column



Sanjay Matta, is a freelance Chef specializing in French Cuisine. Having got his Diploma in "The Chef Course and Culinary Arts" at Institut de Formation (INFA), Chantilly, (France), he has been a consultant chef for Dune Beach Eco Hotel in Pondicherry, 10 Downing street pub & restaurant in Chennai to name a few.

If its food, there's more to it than meets the eye. Food as it is today is not just for the stomach but increasingly becoming a fashion statement. The pundits of high street may call it 'haute cuisine' but every thing on the plate is not high in the literal sense. Where did this journey start from? It is rather difficult to pin down the exact date.

From historical times food has always been a kind of a bench mark of the status one holds in society. Since the late 18th century, when the Revolution cooked the goose of French nobles and made their former patrons pretty much commoners, chefs had few options but to open restaurants. Cuisine had reached the masses or the "common man". Over the years travelers have come to the republic to learn to eat.

Ironically, it was not the French that refined the ways of high cuisine but the principalities of renaissance Italy that saw a revolution in theatrical ways of dining. It was in the 1540s by the way of the marriage of Catherine de Medici, daughter of the Duke of Urbino of Florence to King Henri II (in her entourage were cooks skilled in the ways of high Florence culinary tradition) that the French got their taste of sumptuous feasts with fashionable dressing. In the court of Louis XIV, the meaning of sumptuous dining took another leap in extravagance at his palace at Versailles, and instead of all the food appearing all at once (much of which would become cold), Louis introduced the idea of dining in a series of steps, or courses. Over the years contributions by such luminary chefs as Marie-Antoine Carême, Montagné and Escoffier have taken cuisine to the level of such sophistication that a re-refinement was obvious. Led by the trio of young rebel chefs Bocuse, Guérard, and Chapel they invented a lighter and more free style of cooking which would be called "nouvelle cuisine" by the late 1950s.

Food fashions and trends tend to alternate between these three types of cuisine; today there is a distinct focus on cuisine du terroir, with a return to traditional rustic cooking and the "forgotten" flavours of local farm produce. The "fusion" cuisine

popular in the world across the Atlantic, is by the way not as popular in France or much of Latin Europe though a few French and European chefs are influenced by a variety of international cooking styles.

In between all this is the price one is ready to pay for one meal than most would. The million-dollar question is, can it still be worth it? YES! and NO! "Yes" because it's fashionable to boast and be seen, and "No" cause restaurants in all price brackets charge what the market will bear, not what they're worth. But these are tough times. Fine dining is experiencing a wave of popular interest just as prices are soaring out of reach for many. "Destination restaurants" are becoming a one-time splurge for the curious, most diners are too intimidated to complain - while the rich don't care; sandwiched in between are the dedicated foodies who have worked to pay their way through the University of the Good Life and are being priced out of the market.

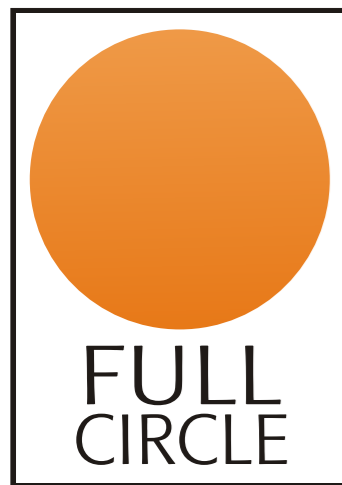
The next big question is how long can traditional haute cuisine hold out? With the land across the Atlantic going through the economic crisis Chefs like Alain Passard of L'Arpège or Bernard Pacaud of L'Ambroisie stay true to their art while Alain Senderens, have adapted by closing down his restaurant Lucas Carton, (that boasted its full three Michelin stars) and opened a brasserie on the same site. Senderens is not the latest top chef to drop out of the star system, Jôel Robuchon cashed his Michelin status to go global by opening in Las Vegas, Tokyo and now also Macau. Many top chefs who have refused to join the ratings' rat race are opting to run more casual bistros. Closer home, with the economy in a domino effect to big Brother and with a class of neo rich and bored party goers we are seeing the trend that dictated the streets of Champs Elysees in the 60's and 70's. Having said this much from the chef's perspective haute cuisine is like fine art: inspiring, luxurious, rich with flavours, fragrant to the taste buds, and a feast to the eyes. And to all the artisans that make cuisine an art form - bravo!



www.anokhi.com



August'09 Collection



at CHAMIERS

This July, the Full Circle Bookshop has opened its first branch outside of Delhi, in Chennai. Situated in the quaint 1950's art-deco bungalow of the Chamiers shop, the Full Circle bookstore is a welcome addition in Chennai, being the first of its kind. Chamiers is much more than a shop. It provides the space and ambience for an eclectic mix of urban pastimes – whether this means special times with friends, enjoying a meal at the verdant Eco cafe, browsing for gifts, or now stepping into the Full Circle bookshop.

Full Circle enjoys a reputation of stocking the best collection of books in the country, independent and strong. All genres are very carefully selected, including fiction, non fiction, a wide range of art books and of course what Full Circle is best known for – mind, body, spirit.

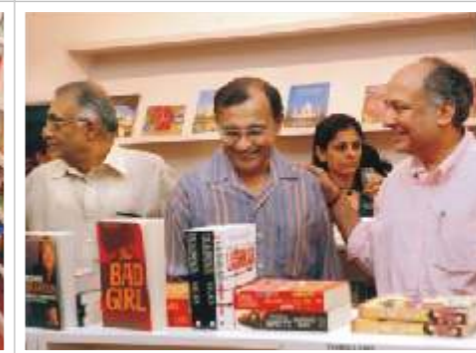
The bookstores have expanded their section of literary fiction which is now given more importance and space, owing to a huge demand for authors such as Steinbeck, Waugh and Fitzgerald among others. The Bookshops 'order on demand' and 'call back policy' is well appreciated by visitors to the stores. Customers who want a particular title sourced can order their books at either of the branches and the books are sourced for them within a few days. The Full Circle Bookstore is also now accessible on the web at www.atfullcircle.com, which gives access

to a huge section of online buyers. The philosophy is centered on the understanding that all customers are made to feel welcome and that their needs are attended to with the extremely competent staff.

A unique feature of the Bookshops has been the personal recommendations that staff and readers are encouraged to make in terms of 'must reads'. Books read by the staff or by regular customers are highlighted in each section so that other potential readers may become aware of what was read and enjoyed. The same model works for the extensive section of children's books, where young readers put up their suggestions on 'what to read'. The whole experience of entering a Full Circle bookstore is that of an 'oasis' – a get away from the daily routines of city life into a quite serene space that works on the ideals of compassion and being helpful.

The blend of books, music, café and gifts works well together in Chamiers, as there is a feeling of completeness that leaves people feeling fulfilled. The special section of gifts, though select in its choice, has its own clientele, with hand made stationery, aroma candles, herbal and organic products as well as beautifully hand painted Tibetan thangkhas from Dharamshala that adorn the walls of the stores. Chamiers is a hub of social and cultural experience - a retreat that offers to the senses a blissful and wholesome home.

The Full Circle Bookshops are spaces of peace - celebrating the inner harmonious nature of humanity. The aim is to create this experience for all - through books, music, art and food for the soul and body. Our selection is therefore a reflection of this philosophy.

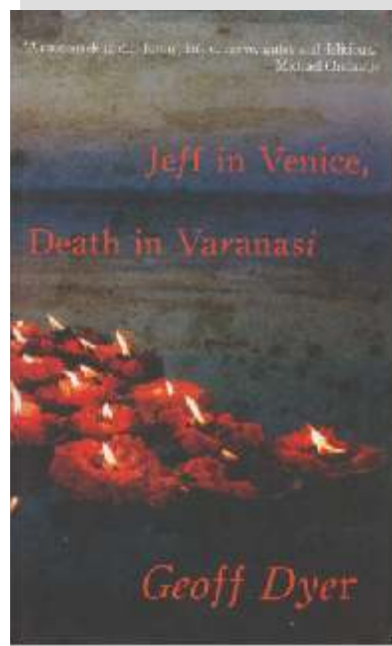




Presenting the all new book store at Chamiers

Biblio phile

Jeff in Venice, Death in Varanasi
by Geoff Dyer
Random House
Rs.395/-

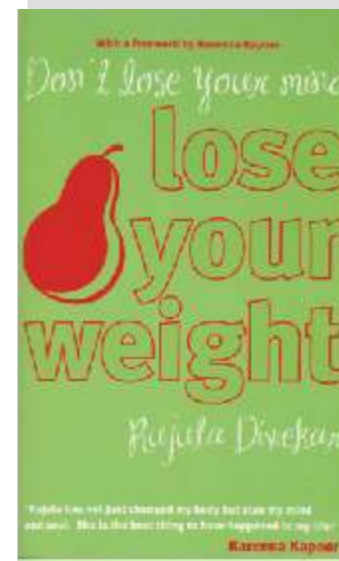


Jeff in Venice, Death in Varanasi links two ancient riverine cities in a tale that is part suspense, part spiritual journey. Jeff and Laura's love affair is a welcome descent into the erotic and material world, just as the narration is replete with playful flourishes that make the book and absorbing read..

Imagining India
by Nandan Nilekani
Penguin Allen Lane
Rs.699/-



Imagining India by Nandan Nilekani comes endorsed by Thomas L. Friedman for Nilekani's great skills as an explainer of concepts of great complexity. For a man who has had a long stint building wealth for the nation with Infosys, and who has now been pitchforked into national importance through his piloting of the Unique Identification Number for every Indian, Nandan Nilekani has plenty of insights to share with his fellow countrymen.



Don't Lose Your Mind, Lose Your Weight
by Rujuta Diwekar
Random House Rs.199/-

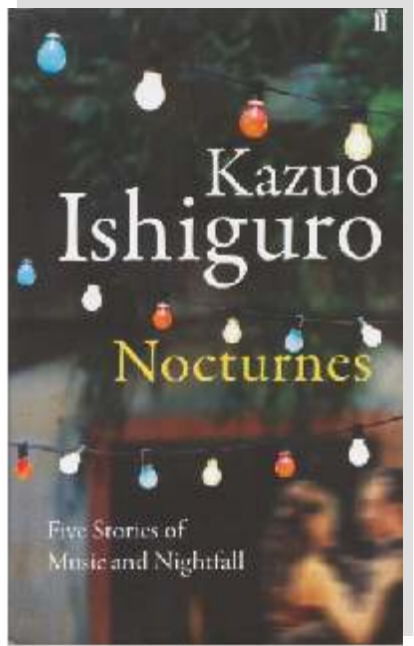
Don't Lose Your Mind, Lose Your Weight has placed celebrity fitness guru Rujuta Diwekar deservedly in the centre of public attention as she explains how it is possible to shed kilos without crash dieting or giving up your favourite foods. In a best-selling book that is part science and the other part good sense, she reveals the secret of Kareena's size '0' figure for Tashan.

Listening to Grasshoppers
by Arundhati Roy
Penguin Books
Rs.499/-

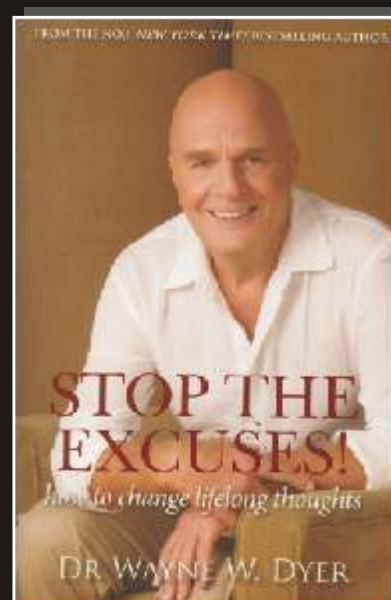


Listening to Grasshoppers by Arundhati Roy raises many questions about democracy and the form it has taken in India. Written with the characteristic razor sharp political insights and compelling prose that have marked Roy's work, this study of India and Indianness is an important contemporary contribution.

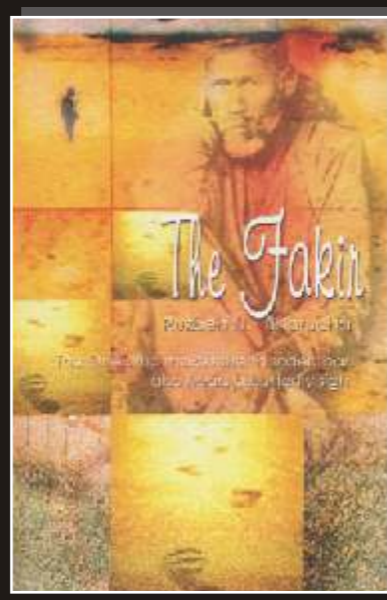
Nocturnes
by Kazuo Ishiguro
Faber and Faber
Rs.499/-



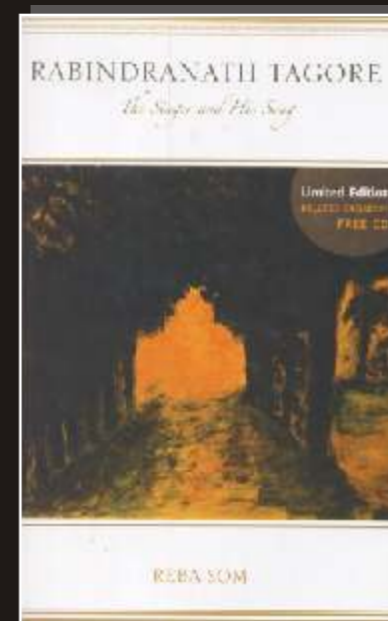
Nocturnes by Kazuo Ishiguro is a collection of six evocative stories by a master craftsman whose deceptively gentle style always leads to an ambush wherein the reader is surprised by the depth of his or her emotions. Stories that speak of the difficulty of retaining a sense of romanticism in the face of the mire acquired through age and experience, this is a must-read for admirers of The Remains of the Day.



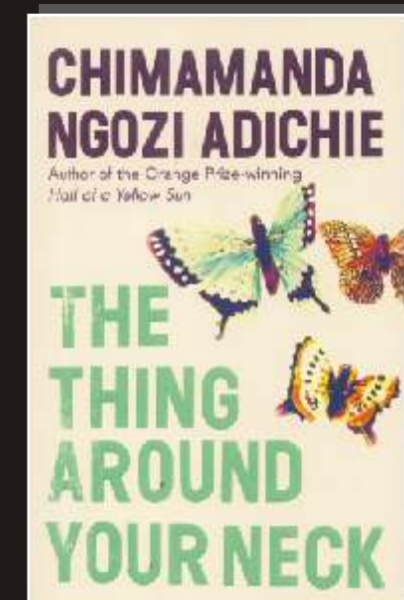
Stop the Excuses!
by Dr Wayne W. Dyer
Hay House
Rs.295/-



The Fakir
by Ruzbeh N. Bharucha
Sainathann Communication
Rs.225/-



Rabindranath Tagore - The Singer and His Song
by Reba Som
Penguin Viking
Rs.599/-



The Thing Around Your Neck
by Chimamanda Ngozi Adichie
Fourth Estate
Rs.299/-

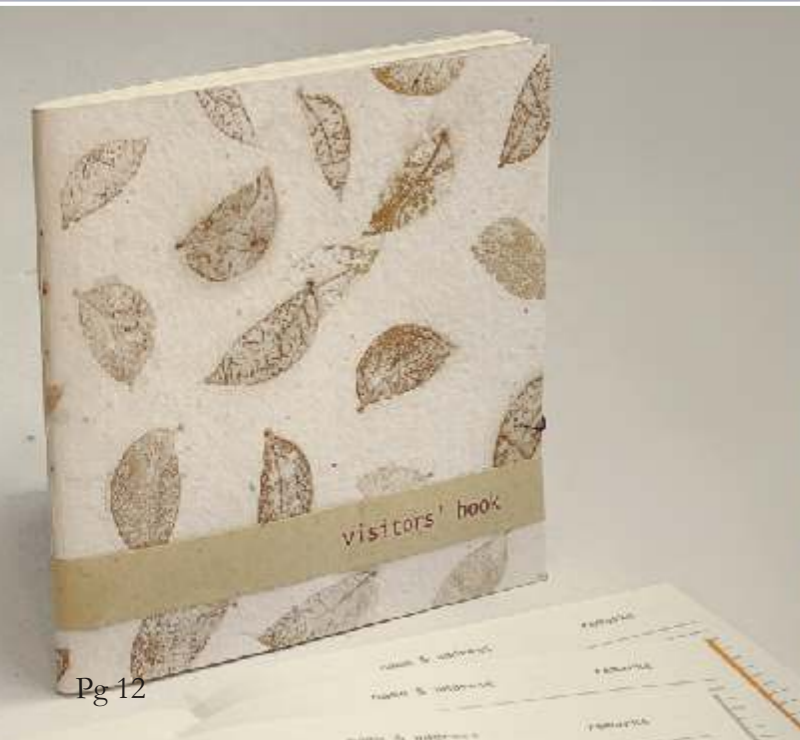


Auroville Papers

Auroville Papers started in 1996. Their Italian-French-Indian-Russian team works in tandem with local villagers. They employ 60 workers, mostly women. They give them training and sensitize them to ecological concerns and a greater appreciation of nature's beauty.

They have created a hand-made paper that is indeed unique. It is unique because Nature herself is the artist, inscribing on their paper the infinitely diverse calligraphy of its flowers, petals, stems, leaves, bark, herbs and pods. Gardens and forests combine to adorn and put their living forms and spirit onto the paper, making each product a unique creation. Their products are conceived to highlight the natural beauty of the paper and are lovely in their simplicity.

Their paper is made only from cotton rags and vegetal fibres. It's free from toxic substances and its manufacture does not require the felling of trees, produces no waste and no endangered vegetal species are used. Their paper is stronger, more beautiful and more versatile than industrial papers. It offers a great variety in texture and colour, depending on the fibres or combinations of fibres used. All sheets are made with four deckle edges. From the process of collecting leaves, flowers, herbs, pods, etc, to its final calendaring, it takes 3 days to produce a sheet of paper.



Payal Jain

Colors of Joy is synonymous with a life where we can celebrate every moment of our being. In a world full of violence, pain, anger and uncertainty, Payal Jain expresses joy through bright, vibrant colors and exciting silhouettes.

This collection features elaborately draped and beautifully styled, free flowing, fluid dresses in varying lengths and silhouettes. The fabrics range from sheer georgettes to rich crepes to luxurious satins and hand woven silk jacquards. A vibrant palette of tangerine orange, viridian green, poster red, indigo blue, bright fuchsia, egg yellow, deep purple and ivory white complete this season's canvas.

The prints have been inspired by old textile elements and juxtaposed on myriad textures. Folk patchwork, loose threads, summer meadows, floral motifs and overstitched prints speak of an emotional adventure. The silhouettes range from immaculately draped dresses of varying lengths, short boleros, paneled skirts, form-fitting blouses, caspian pants, wide palazzos and structured vests.

Krishna Mehta

Krishna's Spring/Summer 09 collection is making an extended showing through August, reflecting sunrise in the desert sands, a timeless collection.

Clothes that give a joyful and colorful twist to simple sculpted lines and evocative, chic silhouettes, in an artist's palette of Poster Red, Cobalt Blue, Egg Yellow, Viridian Green, Iridescent Orange and Violet, against deepest dark contrasts. Setting the tone for a dynamic yet traditional feel, the woven silk Ikats, luminous chiffons and georgettes, meet in geometric studied compositions with beads, crystals, sequins and the woven gota embroidery, projecting an essential, calm and determined femininity.

Sujata Sarowgi

The forte of 'SUJATA - label' is getting sarees handwoven using contemporary motifs and unusual weaves like 2/2 twill. huck-back, mockleno in natural fibres cultivated silk-eri, munga, mulberry, tussar dupione on indigenous looms in the outskirts of Kolkata and Indore.

'Kantha' another traditional thrift craft of quilting is being promoted as couture embellishment with contemporary designs, myriad colours and play of texture.. STITCH ART- a new range of textiles.. which are like art pieces.(sarees / scarves / dupattas.)

Amethyst

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