

Hans Fashion

Gayatri Bhardwaj turns up the glam quotient

Actress Gayatri Bhardwaj is yet again capturing the attention of social media with her latest glamorous photos. Understated luxury continues to serve as the perfect foundation for the star's appeal as she manages to effortlessly capture the attention of the audience yet again with a recent set of pictures.

The star who has been working consistently to build her fan base with the help of her acting talent and screen presence has now stunned the audience once again with a set of images that depict contemporary elegance to the core.

In the latest click, Gayatri is seen sitting with her legs folded across a cream leather sofa as she

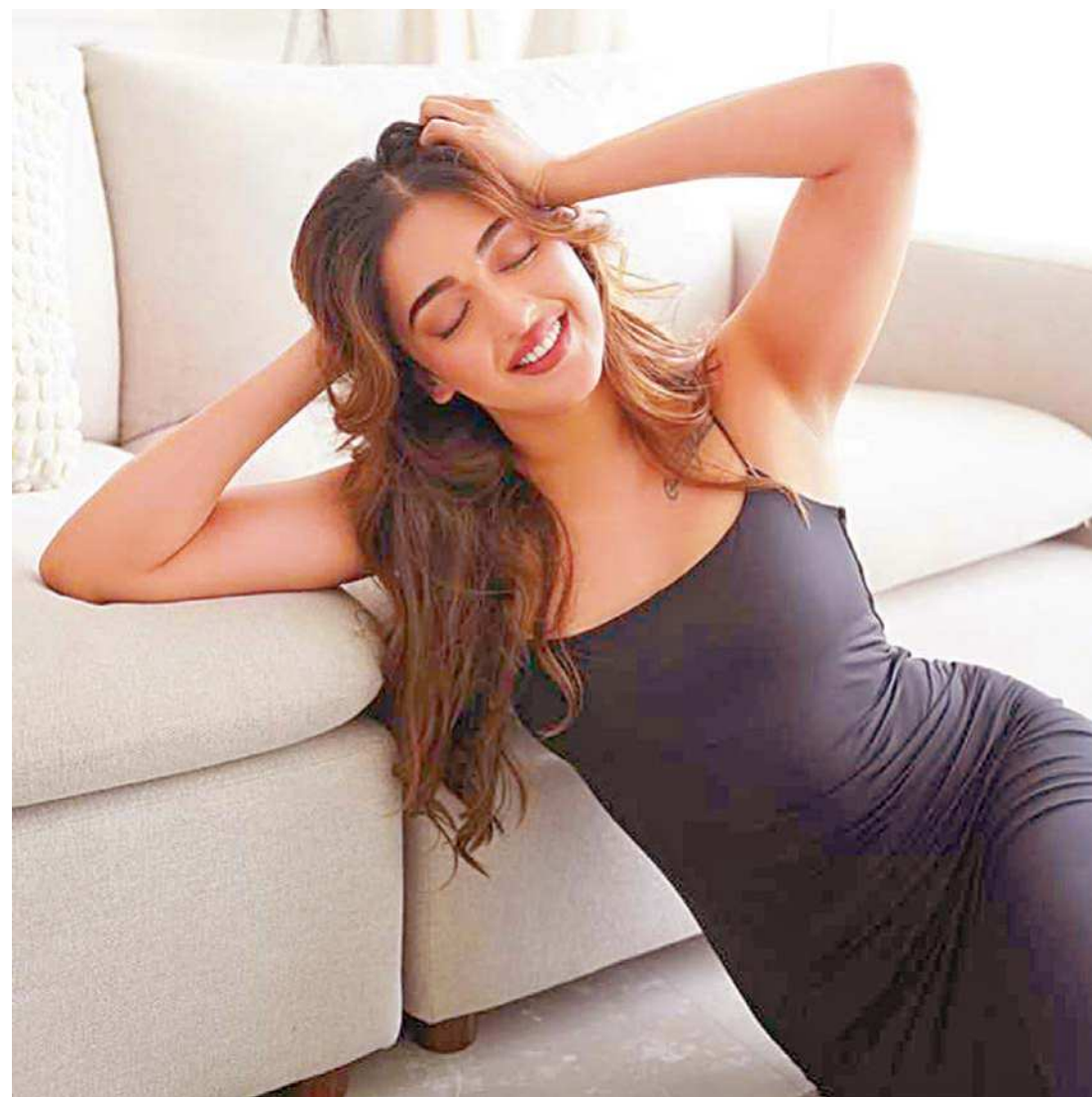
looks effortlessly glamorous in a sleek black body-hugging attire. The minimalistic background has helped the star's natural beauty ooze out through the lens while also allowing her to maintain her charismatic stanced throughout the picture's composition. It is not surprising to find the star experimenting with a slightly different style as she goes for a subtle makeup and hairstyles along with minimal accessories in this picture. With the right mix of elegance and modernism, Gayatri Bhardwaj has definitely delivered something unique this time around.

Speaking about the aesthetic value of the image, the minimal-

istic approach has served as the star's best friend in this picture. While not many efforts have gone into the overall composition of the shot, the actress's expressions and contemporary style have managed to speak volumes.

The latest pictures of Gayatri Bhardwaj have already started trending on social media as fans across the globe have praised the star on her elegant and glamorous appeal.

If the star is continuing to rule the television screens with her mesmerizing performances, there is no doubt that she will continue to break the internet with such equally fascinating fashion statements in the future.



Avanthika Mishra's chic casual picture captivates fans

Actress Avanthika Mishra became a new celebrity sensation as she once again managed to win fans' hearts by posting a fresh picture on her social media account. Avanthika is known for her exquisite clothes and charming appearance. Once again, the actress proved her fans right by posting a beautiful picture in which she looks stunning and elegant.

Avanthika is captured on camera while posing on the balcony. She looks charming in her simple attire and bright smile. The actress is seen wearing a beautiful navy-blue strapless dress with exquisite pearl details and ivory trousers. Her wavy open hair is beautiful and adds to the elegance of the girl. Minimal makeup, a hint of lipstick, and a simple strand of hair all contribute to the overall

look and feel. Avanthika's fans were thrilled by the actress's look as she managed to look elegant in her simple attire and natural look. A sunny day, the overall picture of the actress on the balcony, and her charming pose and smile have captivated her fans' hearts.

Avanthika's fans have praised the actress for her elegant look in the picture. They admitted that the girl looks adorable and stunning despite her simple clothes and minimal makeup. A bright smile and natural beauty took over her fans' hearts. The actress's picture gained great popularity right after she posted it.

It got covered in positive feedback from her fans, showing that this publication has managed to captivate the attention of her social media network.

Sandeep Reddy Vanga releases Romanchakam's first single 'Radha Ramana'

Popular director Sandeep Reddy Vanga has released 'Radha Ramana', the romantic first single from director Venu Gopal Reddy's eagerly awaited romantic drama 'Romanchakam', much to the delight of fans and film buffs.

Taking to his social media timelines, director Sandeep Reddy Vanga, whose production house Bhadrakali Pictures is presenting the film, wrote, "Presenting the FIRST SONG of #Romanchakam. This song has stayed with me since the inception of our music work. Every time I heard it, it reminded me exactly why we made this film. I hope it stays with you the same way it has stayed with me. #VasukiVaibhav @boselyricist #RomanchakamFromSep3rd."

The mellifluous number is a number that stirs the heart and celebrates the beauty of eternal love. It has been set to tune by

Vasuki Vaibhav and has lyrics by Chandrabose.

The song, which has been picturised on the lead pair, has been rendered by Vasuki Vaibhav.

For the unaware, the film, which has triggered huge expectations, is slated to hit screens worldwide on September 3 this year.

Excitement about the film shot up after the makers chose to release a glimpse video of the film a couple of weeks ago.

The glimpse video begins with Sumanth Prabhas and Ananthika Sanilkumar's characters in the film being madly in love with each other. Just when you begin to think that the couple is made for each other, the second half of the glimpse shows both characters beginning to hate each other.

Adding to the excitement and intrigue is the character played by actor Upendra Limaye in



the film. The glimpse gives the impression that the actor plays a cop in the film.

Apart from Sumanth Prabhas, Ananthika Sanilkumar and Upendra Limaye, the film will

also feature actors Venkatesh Kakumanu, Narendra Ravi, Mani Aegurla and Sai Sohan among others.

Produced by Pranay Reddy Vanga, the film has

cinematography by Pavan Pappula and music by Vasuki Vaibhav. Gobind Kotap has choreographed the dances in the film, which has costumes by Akunur Keerthana.

Venkatesh-starrer #VenkyAnil5 - #NKRAR2 unit wraps up first schedule

The makers of director Anil Ravipudi's next film, tentatively being referred to as #VenkyAnil5 - #NKRAR2 and featuring actors Venkatesh and Nandamuri Kalyan Ram in the lead, on Thursday announced that the film unit had now wrapped up the first shooting schedule of the film.

Shine Screen Studios, one of the production houses producing the film, took to its social media timelines, to release a funny video clip to announce the completion of the first schedule. It wrote, Swinging left to right...and signing off the first schedule in blockbuster style. Team #VenkyANIL5 - #NKRAR2 has successfully wrapped up an exciting first schedule, canning some absolute fun-filled and entertaining sequences. SANKRANTHI 2027 RELEASE. For the unaware, the film had gone on floors in June this year with a grand pooja ceremony. The first clap for the film was given by eminent producer Allu Aravind, who is the father of actor Allu Arjun. Shine Screen Studios had then said, The journey of #VenkyAnil5 - #NKRAR2 begins with a magnificent Pooja Ceremony. The grand Sankranti entertainer was formally launched today with the presence of the industry dignitaries. Shoot begins soon. On the occasion, the makers of the film made it clear that actresses Keerthy Suresh and Krithi Shetty had come on board the unit of the film.

Only a few days ago, director Anil Ravipudi had welcomed National Award-winning music director G V Prakash on board the film. Anil Ravipudi had taken to his X time-

line to post a hilarious video and said, I've always admired @gyprakash's ability to make music that connects instantly with audiences. Thrilled to welcome him on board for #VenkyAnil5 - #NKRAR2. And we had a blast pulling off this fun concept...A big thank you to GV for trusting the idea, joining in wholeheartedly, and making it so much fun. Looking forward to making some beautiful memories together brother. Victory @VenkyMama garu @NANDAMURIKALYAN garu.

The video that Anil Ravipudi posted opened with a nostalgic tribute to legendary filmmaker Jandhyala. The makers recreated an iconic scene from 'Aha Naa Pellanta', in which the characters were seen buried in the sand up to their necks.

Sources close to the director have said that the film is to hit screens for the festival of Sankranti in January, next year. This project is especially notable as it marks Anil Ravipudi's fifth collaboration with Venkatesh, following blockbuster entertainers like 'F2', 'F3', 'Sankranti Vasthunnam', and an extended cameo in 'MSG'. It is also his second film with Kalyan Ram, after the sensational blockbuster 'Pataas'.

Sources say the director has brought together stars from the Daggubati and Nandamuri families for this exciting new film to be made as a clean entertainer with a fresh and highly relatable storyline. Designed to connect with audiences of all age groups, the film is being planned as a perfect festive treat. Sources say it will seek to deliver a healthy mix of humour, emotions, and strong entertainment, staying true to Anil Ravipudi's trademark style of wholesome cinema.



Amaal Mallik makes indirect scathing attack on Tanishk Bagchi about royalty, Me Too, stealing songs

Music composer Amaal Mallik woke up and chose violence. On Thursday, the composer took to his X, formerly Twitter, and penned a long note in which he made a targeted attack on fellow music composer Tanishk Bagchi. However, he refrained from directly taking Tanishk's name.

He began the note with a scathing attack calling Tanishk Bagchi a destroyer of original songs, something the latter is known for.

He wrote, "Dear Mr Remix & Destroyer of Originals. 10 years too late but I will show the world your place. You don't deserve my mention also after all that has gone down, so please stop pushing articles using my 2017-18 photos, Lala. You've earned the money for paid PR from the label, but you're spending it in the wrong place. Then why do you call me every year or pretend to be my brother in front of my manager @mourjo? Such unmanly behaviour man".

He also accused Tanishk Bagchi of lifting the title track of 'Saiyaara' from the original composers Faheem Abdullah; Arsalan Nizami.

He further mentioned, "If I speak up about how you bagged the film #Saiyaara, and stole the song right under Faheem Abdullah & Arsalan Nizami's nose to make Mohit Suri take you in the film, then you will know. They will out of respect not support me, but if they have the guts to stand up, they should release #SaiyaanMere & the world will know who actually made the song and who took credit like that? Brother, I've



also gone through a breakup, I don't beg to get into the picture by showing and using that pain".

Amaal then went to level more serious allegations against the fellow composer hinting at sexual harassment, as he wrote, "Should I mention what you have done to female singers and their lives. They won't file Me too but Me Three on you. Should I tell the world how you gave me a swear and

asked me to leave certain films and songs because you had bills to pay. Stop crying now like a little b**** about royalties when I had told you & many others to be united, kept calling you time and again trying to explain to you, why the fuck you shouldn't do #AashiqBanayaAapne & #Masakali. But you wanted to make the bucks then so fair enough, but I'd like to ask, @yrf is the clearest, most legal and easiest production house to work with and they won't retaliate because of Mohit Suri's intervention, the same man who got you to delete your petty post".

He continued, "You are composing for the next Yash Raj film but you have no gratitude for the money and effort spent by them to make your copied song 'Saiyaara' a global anthem. Shame.

You're a bloody thief, your originals are also not originals, they are complete copies of Pakistani songs, some other composer's stolen songs, folk melody lifts or just straight copies from even people's YouTube covers. You copied #Saiyaara from #HumnawaMere and out of respect Jubin Nautiyal had to keep quiet as he was part of the same film. For the sake of being your regular collaborator and also the singer of #Barbaad from the same movie, he didn't raise a voice is my clear guess. Since he sang #RataanLambiyaa for you he and #RockyKhanna the composer of the song 'Humnawa Mere', kept quiet".

He then said that Tanishk maintains two faces in the industry, and is going after YRF because music mogul Bhushan Kumar has a

stronghold on the music industry.

He shared, "But I won't, and I should've shown the world your colours back in 2015. Bro/Sis, if you truly are a man, write against the same man you talk shit about in every party and every gathering, Bhushan Kumar. You keep saying @TSeries owes you crores, then why go after #YashRajFilms, because Bhushan Ji has a very strong hold in the music industry? Tseries will stop your work, that's why you're afraid to speak the truth. Here too, to save yourself, you deleted the post... What a miserable and filthy person you are. You couldn't stand up for your own feeling and that shows what you are".

"Be a man, son, it's better if you don't act like a woman. The rest, I am not in competition with you or any composer of my generation.... If I were in competition, why would I recommend you for my film #BadrinathKiDulhania? The industry and music scene have become a joke because of people like you.

Now go tell your PR to buy 5 more portals, because after this, if you go silent, it will be better for you. This is a statutory warning, don't f*** with me, you'll regret it and how. Now go ahead and remake #SoorajDooba-Hai & #KaunTuijhe, I've heard your versions of the songs back in 2021 and they sound. I suggest don't release them but you'll listen to the label coz woh tere maalik hai aur tu unka. Don't mess with me, because this is my jungle, and there's only one rule her. When the lion is hungry, he eats and leaves no crumbs", he added.

Selena Gomez pens thank you note for b'day: Every day I get to create because of all of you

Singer-actress Selena Gomez, who has turned 34, penned a note filled with gratitude for her fans for showering her with birthday wishes and said that every single day she gets to create because of them.

Gomez shared two pictures from her birthday celebrations. In the image, the actress-singer is seen blowing a candle placed on a tiramisu cake.

For the caption, she wrote: "First, I have to thank you each of you immensely for your support, kindness and all the bday wishes. Every single day I get to create because of all of you. Thank you for always making me the happiest girlie in the world."

She added: "Little me would

never believe I'd get to celebrate my birthday alongside 6 years of the Rare Impact Fund. My heart is so full today. Watching this community come together to support youth mental health has been the greatest gift, so thank YOU." "Thank you for believing in this work and for being part of this journey."

Selena started dating record producer Benny Blanco in June 2023. She formally announced their engagement in December 2024 following a period of media rumours. The couple were married on September 27, 2025.

Gomez began her career as a child actress on the children's television series Barney & Friends and emerged as a teen idol with Wizards of Waverly

Place. She then released three albums Kiss & Tell, A Year Without Rain and When the Sun Goes Down.

She has starred in films, including Another Cinderella Story, Monte Carlo, Spring Breakers, Hotel Transylvania film franchise, The Fundamentals of Caring, The Dead Don't Die and Emilia Pérez.

Gomez has produced series such as 13 Reasons Why, and Selena + Chef, and Only Murders in the Building since 2021. Her accolades include an Actor Award, an American Music Award, a Billboard Music Award, a Cannes Film Festival Award, two MTV Video Music Awards and 16 Guinness World Records.



Elevate everyday meals with nutritious pistachio & pecan creations

Looking to bring more flavour and nutrition to your kitchen? These easy, chef-curated recipes featuring American Pistachios and American Pecans are the perfect way to elevate everyday cooking. Packed with wholesome goodness, these premium nuts add a delicious crunch, creamy texture, and rich taste to both savoury and sweet dishes. From Chef Neha Deepak Shah's vibrant Green Pesto Pasta made with American Pistachios to Chef Natasha Gandhi's indulgent Chocolate Mud Pie featuring American Pecans, these recipes are simple to prepare and perfect for any occasion. Enjoy nutritious ingredients, bold flavours, and impressive results that everyone at the table will love.

GREEN PESTO PASTA

Ingredients

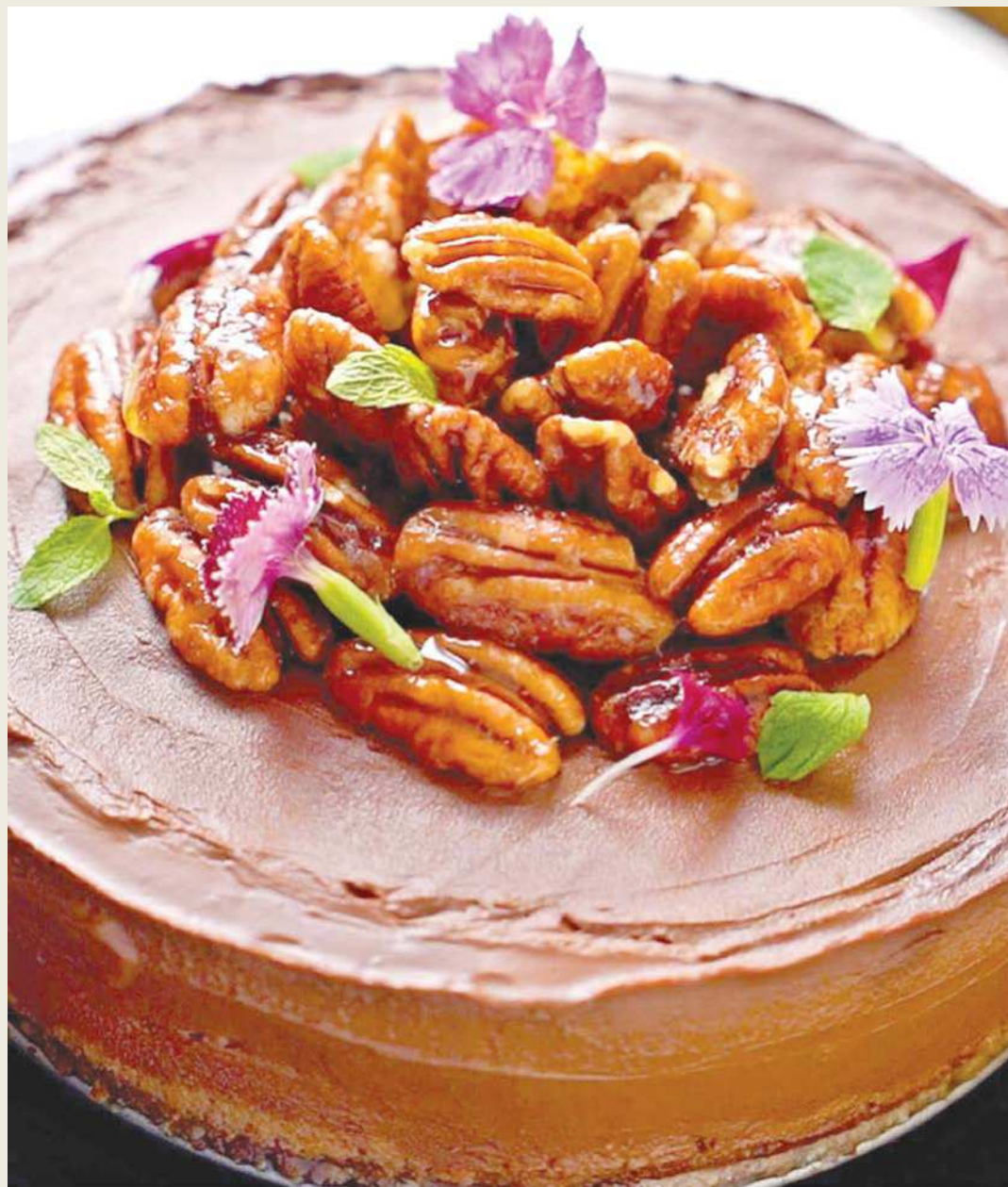
- 1 big bowl of Spinach
- 1/2 cup Broccoli
- 1/2 cup American Pistachios
- 100 g Paneer

- Salt, pepper & chilli flakes
- A little milk for blending
- 2 tsp Butter
- 5 to 7 cloves of garlic
- 100 g Pasta of your choice
- Some pasta water
- Cheese & chopped pistachio for garnish

Instructions

1. In a blender, combine blanched spinach, broccoli, pistachios, paneer or tofu, and a little milk. Blend into a smooth sauce.
2. Heat butter in a pan. Add garlic and sauté until fragrant.
3. Add the green sauce and the prepared spinach-broccoli mixture. Mix well.
4. Add cooked pasta along with a little water and stir to combine.
5. Cook for 2-3 minutes until the pasta is well coated and creamy.
6. Garnish with cheese and chopped pistachios.

- Chef Neha Deepak Shah On behalf of American Pistachio Growers



Chocolate Mud Pie

Ingredients

- 1 cup American Pecan nuts
- 1 cup dates.
- 6-inch cheesecake mould
- 3 cups milk.
- 1 cup chocolate chips
- 15 grams corn starch
- 20 grams cacao powder
- 2 tbsp water or hot milk
- 1/4 cup jaggery
- 1 cup sugar
- Cinnamon powder
- Sea salt

Process

For the base:

1. Roast a cup of American pecan

nuts. Blend this along with a cup of date till a sticky mixture is formed.

2. Take a cheesecake mould, add the mixture, and press firmly to form the base.

For the Filling:

1. Heat 3 cups milk; once it reaches a simmer, add 1 cup chocolate chips. And let it melt.
2. Now mix together cornstarch and cacao powder and add 2 tbsp water or hot milk mixture to this.
3. Add this to the chocolate milk mixture along with a cup of jaggery.
4. Give it a good mix and let it sim-

mer and let it thicken.

5. Let it cool and pour over the base and let it set in fridge for 6-7 hrs or overnight

For the caramelized

1. Heat a cup of sugar and let it melt.
2. Add a pinch of cinnamon powder and add the American pecans.
3. Coat it well and let it cool.
4. Sprinkle sea salt.
5. Assemble the Mud Pie and enjoy

- Chef Natasha Gandhi On behalf of American Pecans

From classic cakes to modern desserts: the new face of baking



CHEF RAJAT NUNWAL

The art of baking has undergone a remarkable transformation over the past decade. What was once cantered around classic sponge cakes, butter cookies, and traditional pastries has evolved into a vibrant world of innovation, artistry, and premium experiences. Today, desserts are no longer just the final course of a meal—they have become a reflection of changing consumer lifestyles, global culinary influences, and creative craftsmanship. Modern consumers are looking for more than sweetness. They seek desserts that offer unique flavours, elegant presentation, healthier ingredients, and memorable experiences. This shift has encouraged bakers and pastry chefs to rethink traditional recipes while preserving the timeless techniques that define quality baking.

Tradition Meets Innovation

Classic cakes continue to hold emotional value, especially during birthdays, weddings, and festive celebrations. Their familiarity and nostalgic appeal ensure they remain an essential part of bakery menus. However, today's pastry industry has successfully blended tradition with innovation.

Modern desserts now feature global inspirations, premium chocolates, seasonal fruits, handcrafted decorations, and sophisticated techniques. French entremets, mirror-glazed cakes, gourmet cheesecakes, artisan croissants, and plated desserts have become increasingly popular, offering consumers both exceptional taste and visual appeal.

This fusion of classic recipes with contemporary creativity has redefined the bakery experience.

Consumer Preferences Are Driving Change

Changing lifestyles have significantly influenced dessert trends. Consumers, particularly younger generations, are more willing to explore international flavors, premium



The baking industry is entering a new era, where traditional craftsmanship meets innovation, creativity, and evolving consumer preferences. From premium ingredients and healthier choices to artistic designs and sustainable practices, modern baking is redefining the way we experience desserts

ingredients, and customized creations. Social media has also transformed how desserts are perceived, making presentation almost as important as taste.

Customized celebration cakes, signature pastries, and limited-edition seasonal desserts have become powerful tools for bakeries to engage customers and build brand loyalty. Every dessert now tells a story, creating memorable experiences that extend beyond the dining table.

Health-Conscious Baking

Health and wellness have become major priorities for today's consumers, encouraging bakeries to expand their offerings beyond traditional indulgent desserts.

Whole-grain breads, gluten-free pastries, vegan cakes, plant-based desserts, reduced-sugar recipes, and high-protein baked products are

now common in premium bakeries. Rather than replacing traditional desserts, these healthier alternatives provide greater choice while meeting evolving dietary preferences.

This balance between indulgence and nutrition has created exciting opportunities for innovation across the bakery industry.

Premium Ingredients Make the Difference

Ingredient quality has become one of the defining characteristics of modern baking. Consumers increasingly value desserts prepared with real butter, fresh cream, natural vanilla, premium cocoa, seasonal fruits, and artisanal chocolates.

Using high-quality ingredients not only enhances flavor but also strengthens customer trust. Hand-made craftsmanship, attention to detail, and consistency have be-



come distinguishing factors that separate premium bakeries from mass-produced alternatives.

Customers today appreciate authenticity, making ingredient transparency an important part of the overall bakery experience.

Sustainability and Technology Shape the Future

Sustainability has become an essential consideration in modern baking. Bakeries are reducing food waste through better inventory management, sourcing seasonal ingredients, minimizing packaging, and partnering with local suppliers. These initiatives not only reduce environmental impact but also improve operational efficiency.

Technology is equally transforming bakery operations. Precision ovens, digital recipe management, automated production systems, and demand forecasting help ensure consistency while reducing waste. At the same time, digital platforms enable bakeries

to connect directly with customers, showcase their craftsmanship, and respond quickly to changing market trends. The combination of sustainability and technology is creating smarter, more resilient bakery businesses.

Looking Ahead

The future of baking lies in balancing timeless craftsmanship with continuous innovation. As consumer expectations evolve, bakeries must offer products that combine exceptional taste, visual creativity, premium quality, and responsible business practices.

From classic cakes that evoke cherished memories to modern desserts that celebrate culinary imagination, baking continues to reinvent itself while preserving its rich heritage. The new face of baking is defined by creativity, authenticity, and adaptability—qualities that will continue to shape one of the world's most dynamic and beloved culinary industries.

How jewellery is becoming a powerful form of self-expression for men

Men's jewellery is emerging as a defining element of modern fashion, moving beyond traditional accessories to reflect individuality and personal expression. With changing attitudes and evolving trends, men are increasingly choosing jewellery that combines style, comfort, quality, and meaning

ARUNA YADAV

For many years, jewellery has been seen as primarily a female ornament. While men had very limited options, usually wearing only a watch or a wedding band. Nowadays, this situation has changed significantly. Jewellery today has created its place in men's fashion and style and is not just an accessory anymore but a tool for self-expression.

Contemporary males tend to experiment with their appearance. Instead of adhering to the conventional rules concerning jewellery, individuals pick their pieces based on their characters. The variety of jewellery—from necklaces made of copper and beautiful bracelets to rings and earrings—may tell a lot about the person who wears it.

Self-expression is among the main reasons why this is happening. This is because it is important to today's people to have their belongings represent who they are.

There has been a significant change in the world of jewellery due to the influence of social media. Nowadays, influencers, sportspeople, actors, as well as designers can be spotted wearing jewellery in different styles and outfits. Their self-assurance encourages many boys to try various styles while ignoring old-fashioned stereotypes. Thus, jewellery gradually gains accepted status in men's fashion.

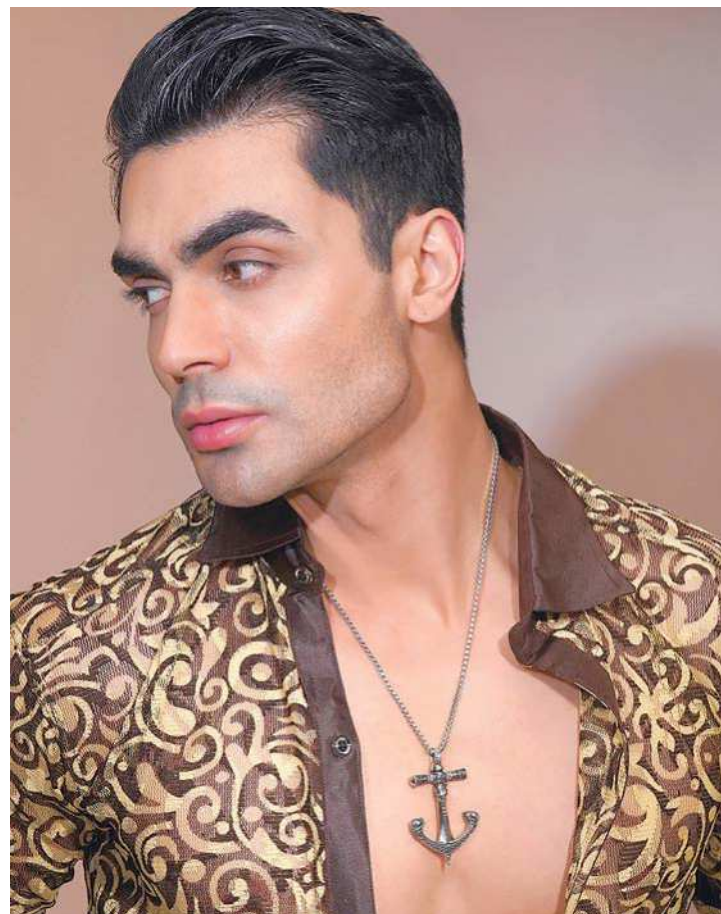
Another factor contributing to such a change is the variety of jewellery available for males. Nowadays,



various collections appealing to different types of men are available on the market. Some men prefer minimalist and chic models that can be worn every day, while some enjoy extravagant accessories that can make a bold statement. Due to the

vast choice of men's jewellery, there is a possibility to select something for every taste that suits the client's requirements.

One more reason for the shift in attitude towards jewellery is the fact that it already serves as a significant



purchase rather than just a rather useless accessory. Many men choose pieces with some sentimental meaning. For example, a ring can remind them about a great victory; a pendant can express the metaphor of faith, while a bracelet can be

There have been significant shifts in workplace dressing styles. Present-day offices permit wearing practically everything, while still keeping the appearance somewhat appropriate for work status. Because of this development, it is acceptable for men to wear minimalist jewelry like chains, simple rings, and bracelets with no worries about it.

With the increasing popularity of quality craftsmanship, more and more men opt for fewer but significant pieces of jewellery in their collections. Even though in the past men would rather purchase several affordable accessories, now they appreciate the longevity and classic character of quality jewellery. Good quality materials, clean designs, and proper finishing are key factors in the jewellery selection process.

The comfort aspect also cannot be ignored when choosing a piece of jewelry. It should be a lightweight jewellery piece with smooth surfaces and compatible with different styles.

Today's jewellery collection contains lots of items that combine all

the aspects of style, quality, and practicality. Modern trends in jewellery design include the concepts of minimalism, simplicity, and flexibility of the piece of jewellery so that men can wear it in any situation, such as at work, during business meetings, and at parties.

In modern conditions when fashions keep changing, jewellery is turning into more than just an accessory for men. At present, it has transformed into an indication of the individuality, self-assurance, and values of the person. Every piece is a decision, memory, or reflection of the identity of the wearer; therefore, the fact that men's jewellery is getting popular these days is a sign that now the concept of style does not rely on tradition, but rather on authenticity and self-expression.

In the future, the popularity of men's jewellery is expected to continue increasing since more and more people are ready to start using fashion pieces that reveal their individuality. Instead of choosing pieces that follow modern trends, men today prefer jewellery pieces that mean something specific to them and that feel comfortable, thus making jewellery one of the most powerful tools of self-expression.

(The writer is a founder, Aanura Jewellery)



Niharika Konidela turns showstopper at Kubera Silks' new Kothapet store

This is a cool event that happened on July 18. Niharika Konidela was the star of the show at Kubera Silks new store on Kothapet Main Road. She looked amazing. Cut the ribbon to open the store. Niharika Konidela walked around the store. Checked out the beautiful sarees they have. The people who started Kubera Silks, Shyamsundar, Srinivas and Dr. Shalini were there to welcome everyone. They said that Kubera Silks will always give people quality and value for their money. The launch comes with irresistible offers — silk sarees from ₹999, a dozen sarees for just ₹5,000, and up to 50% off storewide as part of the ongoing Ashadam Mega Sale.



BNI Hyderabad scripts world record with twin chapter launch

BNI Hyderabad did something big by starting two new groups, BNI Alpha and BNI Affinity at the same time. This was a first for BNI, which has groups in 76 countries. The event was held at Trident in Hyderabad. A lot of people came. 102 People joined up and 80 visitors showed up. This made it one of the starts for a new group in this area. Even before things officially started people were already helping each other out with over 500 business referrals. This shows that BNI Hyderabad is about the idea of giving to others and getting something back. Sanjana Shah, who is in charge of BNI Hyderabad said this was a moment for the city's business community. Now BNI Hyderabad has 67 groups, which makes it one of the areas for BNI, in the whole world. BNI Hyderabad is really proud of what it has done. BNI Hyderabad is making a name for itself with BNI Alpha and BNI Affinity.



Shilpa Reddy inaugurates La Derma Skin & Hair Clinic in Gachibowli

Kolkata's La Derma Skin & Hair Clinic, known for its work in Kolkata, has now set up shop in Hyderabad, with former Mrs India Shilpa Reddy doing the honours at the Gachibowli centre. The launch drew a fair crowd from the city's business and film circles, with director Koratala Shiva and actress Madhulagna Das among the guests. Dr Khushbu Tania, who runs the clinic and trained abroad in Botox and filler procedures, talked about bringing skin, hair and cosmetic treatments together at one address. The centre relies on US-FDA approved machines and covers a range of treatments, from acne and hair fall to pigmentation, laser hair removal and anti-ageing care.





Inorbit Mall Cyberabad is bringing culture to life with Seoulscape

Inorbit Mall Cyberabad is holding Seoulscape, a three-day celebration of Korean culture at its Central Atrium from July 24 to 26. People who come to the mall can enjoy favorites such as ramen, bingsu and kimbap. They can also look at K-beauty brands that are famous for their sheet masks and skincare products. There are also fan painting and umbrella painting workshops for those who want to try something. Korean music and dance performances will happen throughout the weekend. The whole event is set against Seoul-style decoration. Through the month there is a Shop & Win promotion. Anyone who spends ₹3,000 or more at the mall gets a chance to win prizes. Weekly winners will be chosen with a prize, on August 2.



Even short heat spells in pregnancy raise newborn risk, study finds

A new study that looked at the country found that if it is really hot for three or four days when you are pregnant your baby is more likely to be small when it is born. This is a problem for places like Andhra Pradesh and Telangana where it gets really hot every summer. If it is hot when you are in the few months of pregnancy your baby might be born too early. If it is hot when you are in the middle of your pregnancy your baby might not weigh much as it should. Some researchers from IIT Delhi, University of Queensland and other places looked at what happened with than two lakh babies born between 2015 and 2020. They found that mothers who did not have a lot of education and did not have a lot of money were, in danger. The researchers think that pregnant women should be a priority when it comes to dealing with the heat. They want plans to be made to help pregnant women when it is really hot outside.



Sweets industry delegates tour Almond House's new facility in Siddipet

Over 350 delegates from India's sweets and namkeen industry visited Almond House's new manufacturing unit at Banda Thimapur, Siddipet, as part of the WMNC Purchasing 2026 event. Spread across two lakh square feet, the facility is Telangana's largest of its kind, bringing production, quality control, packaging and dispatch under one roof. Delegates toured the plant and praised its scale, hygiene standards and modern setup. Colonel Bhaskar Sengupta, Vice President - Operations, called it a reflection of the company's 35-year commitment to quality and craftsmanship, built under founder Nagarjuna Muppala's vision and CEO Chaitanya Muppala's leadership, with room for future growth.



Gaddiannaram Branch marks Bank of Baroda's 119th foundation day

Bank of Baroda's Gaddiannaram branch in Hyderabad celebrated the bank's 119th Foundation Day with much enthusiasm on July 20. Retired General Managers MS Rao and Saireddy, retired Deputy General Manager Srinivas Reddy, and retired Chief Managers Nirikshan Rao and M.C. Mohan attended as Guests of Honour, with Branch Manager G.V. Subbarao presiding over the event. Subbarao and the branch staff felicitated the retired employees for their years of service to the bank. A number of former employees and customers also turned up, making it a fitting tribute to the bank's 119-year legacy of trust and service.