

Longue.
 > information call
 10.

arter will be
 ng at St Christopher's
 al at 6pm. Tickets
 25 for adults
 for children are
 in advance from
 opher's Cathedral
 id on the door.

● See Page 3

ana is hosting a



Amsterdam, La Vinoteca
 Barcelona and at the door.
 For more information
 contact 17739668 or email
 JanetD@BMMI.com.bh

Friday (December 2)

The Jawad Dome in Barbar
 will be hosting another
 colourful Christmas Market.
 Santa Claus will be greeting
 small guests and shoppers
 will be entertained with carol
 singing by a children's choir.
 The event will take place
 from noon to 9pm.

The Dogfather's Second
 Hand shop is hosting a
 boutique sale on from 11am-
 2pm at the Bahrain Rugby
 Football Club. There will be
 an entry fee of 500 fils.

For more information or
 bookings call 17273000.

The Calisthenics World
 Cup featuring international
 gymnasts performing
 stunning competitive
 exercises to achieve
 bodily fitness and grace of
 movement will take place
 today and tomorrow from
 1-6pm at the Art Rotana,
 Amwaj.

For more information
 call 36070097 or visit
 calisthenicsworldcup.com

Saturday (December 3)

Gulf Diabetes Specialist
 Centre is hosting a
 Walkathon to raise
 awareness of the condition

brunch every Saturday
 at La Mer Restaurant in
 Hotel Sofitel Bahrain Zallaq
 Thalassa Sea & Spa and
 enjoy the serene views of

'Brushless' by Yusra Ahmed
 at 7pm.
 For more information
 contact 35572847 or email
 mashartspace@gmail.com



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 Tony the Dogfather
 Account Executive and Relationship Director, Bahrain

There's no accounting for taste as edible cutlery packs a profit

THERE will be plenty of food for
 thought when the inventor of edible
 cutlery takes to the stage at the Bahrain
 Chapter of the Institute of Chartered
 Accountants of India (BCICAI) eighth
 Annual International Conference on
 Friday and Saturday at the Hotel
 Diplomat Radisson Blu, Manama, writes
 Kristian Harrison.

At the conference, 450 chartered
 accountants from across the region
 and India will hear about trends and
 techniques on the theme 'Challenges
 Create Opportunities'.

One of the major guest speakers at
 the event will be Narayana Peesapaty.
 Many years ago, when he saw a man
 scoop his food with a cracker after
 breaking his plastic spoon, a 'lightbulb'
 went off in the environmentalist and
 groundwater researcher's head.

He decided to create an alternative
 to plastic cutlery, using Jowar (a type
 of finger millet) which is a less water-
 intensive plant than rice and takes up
 flavours just as easily.

The inventor will be speaking
 about his journey from inventor to
 entrepreneur. He said: "About 120
 billion pieces of disposable plastic
 cutlery are discarded in India every

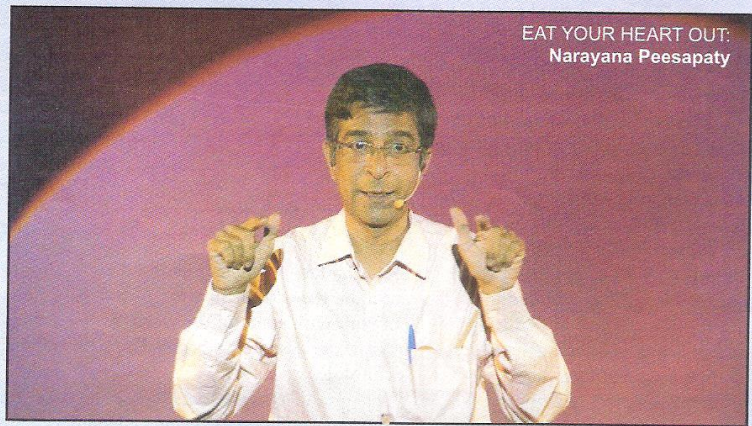
year. Plastic contains chemicals that
 can seep into food or beverages and
 cause cancer. I decided to create an
 alternative to plastic cutlery. Spoons
 made from this millet are hard enough
 not to dissolve when we scoop up soup
 but easy to chew after the meal."

Peesapaty's factory now makes
 more than 30 million edible spoons in
 sweet and savoury flavours, including
 ginger-cinnamon, ginger-garlic, celery,
 black pepper, cumin, mint-ginger and

carrot-beetroot.

Customers span cities in India, the
 US, China, Greece and Australia. The
 cutlery has a shelf life of more than
 three years and will decompose in just
 four-to-five days if not consumed within
 that time. In contrast to this, an average
 plastic bottle takes about 450 years to
 break down.

● For more information and bookings,
 call 39624908 or email Sridhar@trafco.
 com



EAT YOUR HEART OUT:
 Narayana Peesapaty