



## Dealing with terrorism

**G**odrej Group chairman **Adi Godrej** notes that New Delhi's commendable restraint, yet firmness, helped resolve the 73-day Doklam impasse with China at the India-Bhutan-China tri-junction in our country's favour. He was releasing the book,

**Terrorism Miscellany**, authored by Prof. **P.M. Kamath**, chairman and director of VPM's Centre for International Studies, at the centre in Mumbai. Kamath said the two themes that emerge from his book are Pakistan's leveraging terrorism as a state policy to

unsettle J&K and undermine India's interests, and the US's 'Double Speak' that initially helped Islamabad buildup its terrorist networks. India's former High Commissioner to Nigeria, **A.R. Ghanashyam**, and **Business India's Sarosh Bana**, who is also the board member of Hawaii-based think tank, East-West Center Association,

presented their views as writers of the book's back jacket blurbs. Ghanashyam maintained that Pakistan's hostility towards India manifested soon after Partition in 1947 when its tribal militia overran the border state of J&K on 22 October, precipitating the first of the four wars between the two neighbours. The formal ceasefire of 31 December 1948 left no clear winner and no clear frontier, sustaining the enmity to this day. Pointing out that India's problem with terrorism is compounded by its inability to learn, Bana remarked, "There are scant lessons drawn from these recurring attacks – intelligence is often wanting, but even where there are credible intelligence inputs, we frequently fail to be forewarned and to act on them."

## Sweet substitute



**M**ost of us are partly healthy eaters and partly sensualist; we continue to eat (and relish!) that bleached, refined white sugar but do not want its fattening effects, rotting teeth or sugar highs and lows. 'Sugar Free', a product from **Zydu Wellness**, lets us eat sweet puddings without piling on padding. This artificial sweetener

has little calorific content or nutrition (for the body does not usually break it down) and it lets those who cannot, or rather should not, eat sugar for health reasons, enjoy cakes and mithais. Zydu Wellness sent Sugar Free with Chef **Kunal Kapur** and food experts up and down India, getting *halwais* to make *mithai* without sugar. Sugar cane

possibly originated in India and there also seems to have been a strain in a remote Polynesian island. However in India it was cultivated and crystallised for centuries. In 510 BC, Emperor Darius of Persia invaded India where he found "the reed which gives honey without bees". The Persians carried it and guarded it to increase its price. The Arabs, who were great travellers, invaded Persia in 642 AD and found sugarcane being grown and saw how the juice was processed as had been done in India earlier. They then began sugar production in various countries, including North Africa and Spain, while India's Buddhist monks took it to China and taught its cultivation there. Western Europeans discovered it in the 11th century AD when the returning Crusaders brought this new 'spice' back. The first mention of sugar in England seems to be in 1099.



**B**ank of India recently celebrated its 112th Foundation Day. The function was attended by valued customers, eminent bankers including senior officials of the Reserve Bank of India. New products were launched in the retail and digital segments. Bol "had a glorious past and his aim was to bring it back