

31 Days, 31 Drawings

#inktober2019

Inktober was born a decade ago to improve inking skills and develop positive drawing habits. Today it is a movement that carries a variety of causes and is a worldwide endeavor with thousands of artists and others taking on the challenge every year. Prompts for each day of the month was introduced in 2016 and has given us an unbeatable view into the range of perspectives across the world. Here are weekender's top picks and the Instagram handles of the artists, so you have a delightful inktober 2019!



@kristinastenmarck



@sourlice_illustration

@inktober.id



@kovacsandyart



@painting.roses



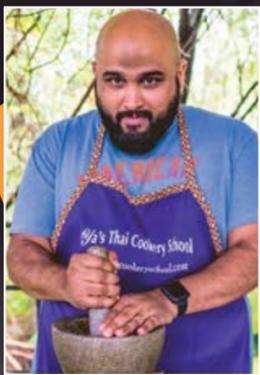
@nikolas_tower



Inktober
2019

OFFICIAL 2019 PROMPT LIST

- | | | |
|--------------|---------------|--------------|
| 1. RING | 11. SNOW | 21. TREASURE |
| 2. MINDLESS | 12. DRAGON | 22. GHOST |
| 3. BAIT | 13. ASH | 23. ANCIENT |
| 4. FREEZE | 14. OVERGROWN | 24. DIZZY |
| 5. BUILD | 15. LEGEND | 25. TASTY |
| 6. HUSKY | 16. WILD | 26. DARK |
| 7. ENCHANTED | 17. ORNAMENT | 27. COAT |
| 8. FRAIL | 18. MISFIT | 28. RIDE |
| 9. SWING | 19. SLING | 29. INJURED |
| 10. PATTERN | 20. TREAD | 30. CATCH |
| | | 31. RIPE |



Shayne Haridas

Weekender, in collaboration with local food bloggers, will bring you reliable reviews of eateries around Bahrain. Shayne Haridas is a food blogger/photographer based in Al Khobar, Saudi Arabia with a passion for food. He reviews local eateries from all over Saudi Arabia and on occasion, travels abroad to experience local cuisines. Not to shy away from an experience, it is said there is nothing he won't eat.

EAT WITH WEEKENDER

'Emmawash Traditional Restaurant'

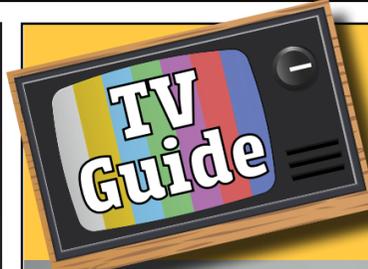
I have had Emmawash saved in my list of restaurants to visit in Bahrain for the longest time, stretching back over 5 years but it was only this weekend that I finally got myself to visit this place. I was told that they had relocated to Budaiya, so a friend and I headed out to get some traditional Bahraini breakfast. The seating can be quite uncomfortable if you stay seated for too long but adds to the overall charm of the establishment. You are given a menu where you tick off dishes you would like to order and not knowing what was good here, I went ahead and selected a few dishes off the list.

We ordered 'Scrambled Eggs with Cheese', 'Tikka Fried', 'Chicken Liver', 'Qeema', 'Karak Tea Pot' and 'Brown Bread' and we were pretty much ready to dig in immediately.

We dove straight in and pretty much straight away knew 'Tikka Fried' had to be the best tasting dish of the lot. Little pieces of grilled meat (tikka) fried together with onions, bits



of succulent lamb fat, potatoes and brought together with subtle spices, this was both unique and mouth watering. The meat was tender but the fat really added a lot of flavour to the dish. The 'Chicken Liver' was the next best thing here with the liver cooked till tender and also covered in flavourful spices, potatoes and tomatoes and quite light on the stomach. A lot of places tend to use excessive oil when it comes to cooking chicken liver but this just right. It went well with the brown bread. 'The Scrambled Eggs with Cheese' was quite bland and the cheese hadn't really melted in with the eggs. There was absolutely no salt and overall we could have avoided this dish. The 'Qeema' too had no salt and the tomatoes made it a little sour but the dish had some subtle flavour and it was pretty evident it was missing something. I wouldn't recommend the eggs and the qeema and suggest you try something else or ask for a recommendation if you plan on visiting. The 'Karak' was really good and we washed down a few glasses before calling it quits. Our bill was affordable considering we were stuffed by the end of the meal.



Streaming services have ushered in a whole new kind of reach and visibility for creativity in the field of 'filmmaking'. Whether they are short films, feature films, mini-series or full-blown web series, we are presently spoilt for choice. Weekender will review one production every week, so you can add or take it off your to-do list for the weekend!



This week, Nabel Shaffi reviews the Netflix show 'Mindhunter'.

Genre: Thriller
Rating: 4.5/5

Mindhunter (Netflix) follows FBI investigator Holden Ford (Jonathan Groff), who gets inside the heads of killers, studying their twisted motivations in obsessive detail and visiting the worst ones in prison to record extensive interviews, with the result that he becomes almost supernaturally adept at solving new cases by recognizing the relevance of supposedly innocuous clues. Mindhunter is another drama about a maverick cop with a complicated personal life solving excessively horrible crimes, but it has a thick veneer of factual and creative authenticity. Ford isn't just using behavioral profiling techniques that are so familiar to crime drama fans – he's pioneering them, and he is based on FBI profilers who revolutionized the study of psychopathic killers in the 1970s and 80s.

The show is overseen and directed by David Fincher, who is essentially reprising his 2007 film, Zodiac. Painted in a threatening palette of emerald, taupe, sludge brown and abyssal black



– the rare daytime exterior shots swap this for an irradiated glare – its trademark is a daringly long conversation between Ford and a crazed murderer, built on the tension of their intellectual sparring and the more unsettling possibility that the bad guy might escape his shackles and kill Ford there and then in the cell. Viewers enjoy the sickly thrill of being stalked, even tormented by Fincher's expert manipulations. Ultimately, Mindhunter gets out of sleuth-cliche jail through our fascination with the real cases it dramatizes: those who have devoured the BTK and Atlanta cases via true-crime podcasts and Wikipedia binges ought to appreciate the lurid creepiness of the former and the elusive oddness of the latter. It's all a quality guilty thrill.

