

SPOTLIGHT

Prabartana organises Adivasi taant festival



A DIVASI taant festival organised by Prabartana ends with the hopes of reviving the dying heritage. Weavers of eleven indigenous communities from Netrokona, Moulvibazar and Bandarban participated in the festival, displaying the exquisite and intricate art of their handloom. Women from the indigenous community demonstrated the magic of weaving to the audience. The idea was to introduce city people to the vibrant native fabrics produced entirely by hand, starting from yarning the thread to colouring, designing and fabricating.

In almost all the indigenous community living in Bangladesh, it is the women folk who carry out the wonderful job of weaving. Only a decade ago the entire

community of indigenous people depended on them for their clothing need. Things have changed with the advent of modern life. Machine made materials are gradually taking over.

Mandi by origin, Binodini Rema came all the way from Netrokona to participate in the festival. She explains, "The raw materials are very costly these days. Machine made clothes are cheaper. More and more people are using it, which is why the traditional fabrics are losing their place".

Three generations of women from her family including the daughter and granddaughter also came to join in the festival. In the past, it was a custom for the mothers to pass on the knowledge of weaving

to their daughters. Rema mentions how the traditional knowledge of weaving is slowly disappearing from the lives of her descendants, "There was a time when all of us knew how to weave. Social structures have changed. Indigenous people are gradually choosing mainstream Bangladeshi outfits. Our offspring hardly know about the taant any more". Rema points out that, "To salvage the lost heritage we have to pass on our knowledge to the next generation".

And the new generation seems to have heeded her words as the Adivasi taant culture seems to have found a following amongst a certain segment of the youngsters. Adivasi taant has found favour with the people due to its bold use of colours, unique texture and intricate patterns.

Other fashion houses and labels that should be mentioned in this regard are Bibi for Aarong, Rong and Debashish Chakma's Debashish Nabagata at Aranya.

These fashion houses are promoting the products while Prabartana is playing an important role in training young children and marketing. Currently they are running two schools in the Bandarban district.

By Shahnaz Parveen

FAVOURITES

Critically acclaimed

Academy Awards (Oscars) represent the epitome of achievement in motion pictures. It recognizes the best of acting, directing and other aspects of movie-making. At this juncture between a year gone by and another year maturing, you may decide to look back on some of these movies. So, the LS Essentials brings you...the must-watch Oscar-winning flicks.

Gone With the Wind (1939)

Victor Fleming's directorial signature leaves a stamp in movie history like "King Kong's footprints." Adapted from Margaret Mitchell's monumental novel, starring Vivien Leigh and Clark Gable, the film won 8 Oscars. In my opinion, this is one of the only movies that is as good as the book. It com-



bines the use of bold colours, out-of-the-world costumes and of course, a concrete plot.

Memorable quote:

Scarlett (final line in the film): "After all... tomorrow is another day."

The Silence of the Lambs (1991)

A disturbing yet appealing insight into the "art" of cannibalism, *The Silence of the Lambs* won 5 Oscars including Best Actress (Jodie Foster), Best Actor (Anthony Hopkins), and the Best Film. A to-be FBI agent finds herself playing against a serial killer at large- and in the process encounters one of scariest characters ever portrayed on screen: Dr. Hannibal "the Cannibal" Lecter. A terrifying peek into the mind of the derailed...simply nightmarish.

Memorable quotes:

Dr. Hannibal Lecter: "A census taker once tried to test me. I ate his liver with some fava beans and a nice Chianti."

Million Dollar Baby (2004)

Clint Eastwood is far from his "tough cowboy" image in this movie about a coach (Eastwood) and a female boxer (Hillary Swank). Brilliant acting- every single scene is acted out perfectly, and it all seems real. For those who are vulnerable to tears, sit with boxes of tissue paper- you will need it.

The Sound of Music (1965)

One of those movies that the whole family can watch together... the type that is so rare these days. Julie Andrews portrays a governess employed to take care of seven children in a house that prohibits all fun activities and music. It includes songs that you can sing along with for years to come... "Do, Re, Me", "The Hills Are Alive", and many more!

Memorable quotes:

Maria (to Captain Von Trapp, when she meets him for the first time): "You don't look at all like a sea captain, sir."

Von Trapp: "You don't look like a governess."

Ben-Hur (1926)

A film that runs for a long time, but all the scenes are delightfully memorable. The movie is about Ben-Hur (played by Charlton Heston) who climbs from the pits of slavery to the luxury of freedom when he saves his master. The 15 minutes long chariot race scene is one of the best in movie history. The movie astoundingly bagged 11 Oscars- needless to say in almost every major category.

Memorable quotes:

Ben-Hur (to Messala): "Rome is an affront to God. Rome is strangling my people and my country and the whole earth."

So, there it is...THE Oscar essentials... if you have happened to miss out on any one of them, "You ain't no movie-lover," as I call it. Happy Oscar Marathon.

By Saadi

NEWS FLASH

Falgun at Banglar Mela

WITH the bloom of flowers this spring, blossoms a new set of colourful styles in the fashion houses. Besides the key shade of yellow or 'bhashanti' for this stimulating season, 'Banglar Mela' also proudly displays a whole range of colours from orange, red, black, green, yellow to off-tone colours of white and off-white.

Their unique sari collection varies from 'kota' saris with tie-die, block, runfores, glass and sequin work to cotton handpaints and block sprays. The tangail cottons are priced between

tk.360 to tk.520, blocks, sprays and hand crafted saris ranging from tk.675 to tk.850. The salwar kamizes are on taat material, decorated with vatic, block, spray, and embroidery, and an additional lure, the wider dopattas. The prices range from tk.700 to tk.900. There is also a good collection for gents, adding their own distinctive style with block, vatic, embroidery and spray. The fotuas are within tk.290 to 450 and the punjabis within tk.380 to 580. An equally scintillating set of designs are assembled for the children.



Bangladeshi night at Sonargaon



PAN Pacific Sonargaon has introduced a weekly "Bangladeshi Night" with Food and Cultural presentation every Friday at its Cafe Bazar restaurant.

An array of mouth-watering foods of different regions of Bangladesh will be on display during the Bangladeshi Night at Cafe Bazar restaurant.

There will be Bengali inspired Salad along with the Seafood trolley and assorted Bhorta and Chutney.

Other features will be a whole baked fish during lunch and dinner.

The splendid Bangladeshi delicacies include Bhuna Khichuri, Beef Puddina

Kasha, Mutton Lau, Alu Curry, Chicken Shorisha, Pumpkin & Prawn Bhaja, Naan, Ata Roti, Steamed Rice, Shak Dal, Pan Fried Spicy fish, Pan Fried Chicken Breast, Saute Spicy Fresh Vegetables, Pasta with tandoori chicken. The condiments are fresh chilli, sliced onion, lemon wedges, mango pickles, olive pickles and Raita. The dessert will be made up of Bangladeshi Sweets and Pithas.

For the cultural side of things, "Rheetaal", a group of young artists is hired for Bangladeshi traditional, folk and fusion dance performance during dinner.

-LS Desk

COOKBOOK CLIPS

BY SHERIFA AHMED



Cookbook clips

Bhel Puri

250 g muri
½ tsp mustard seeds
2 medium sized potatoes (boiled and diced)
2 tbsp cooked peas, 1 tomato (Chopped)
6 tbsp fried shemol (vermicelli)
60 g fried groundnuts
Tamarind Sauce
60 g molasses

tamarind, size of a medium lime salt
Chilli Sauce:
6 to 8 green chillies, ½ tsp salt ground with a sprinkling of water.
Garnishing:
3 to 4 green chillies (chopped), 1 tbsp coriander leaves (Chopped), 1 medium sized onion diced for garnishing.
Method:
Wash and keep tamarind in half cup of

water. Strain and keep the juice. Add molasses and salt. Boil until the sauce thickens. Remove from heat, keep aside.
Spread fresh crisp muri on muslin.
Filter out sand particles if any. Heat oil, add mustard seeds and fry until they splutter. Add muri, stir for a minute and set aside. Just before serving mix dry ingredients with fried muri and add sauces to taste, toss, serve in individual dishes. Garnish with greens.