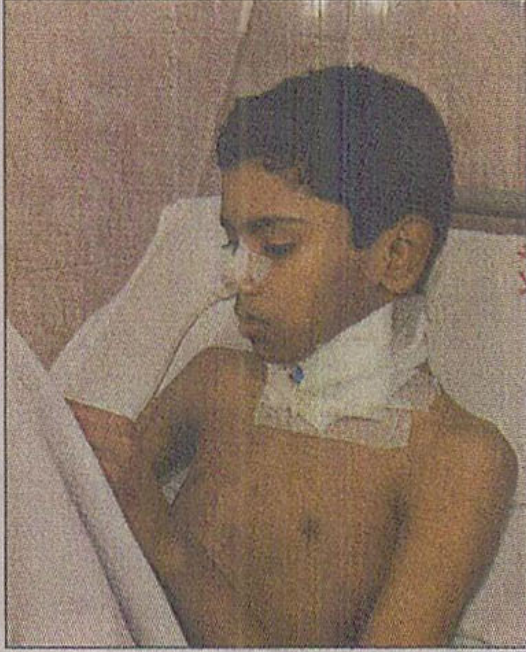
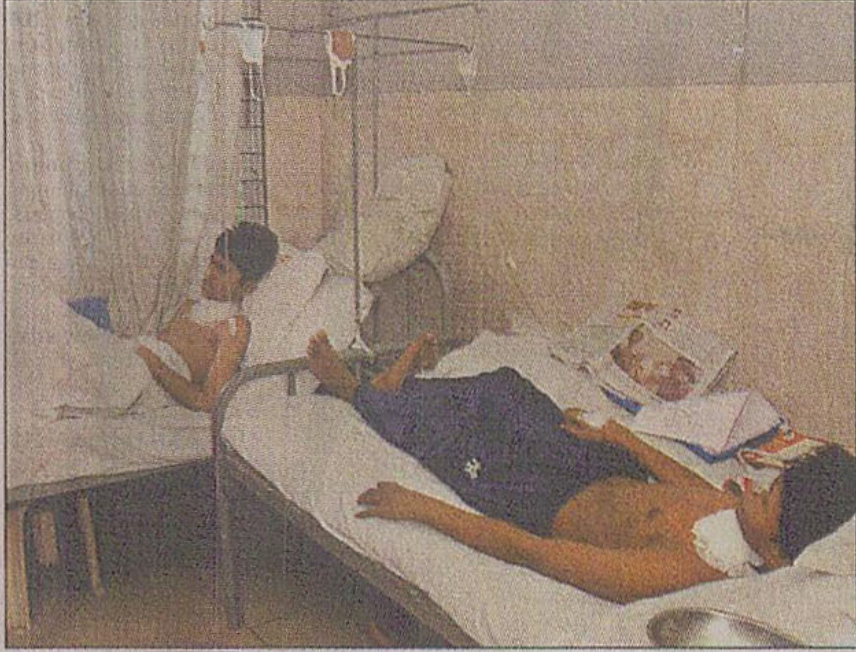


Victims of gruesome crime

Dismayed parents of slit-throat teenagers awaiting their recovery



(From left) Niluv, Badhon and Tonmoy -- three victims of juvenile violence, recuperating in Ibn Sina Hospital.

IMRUL HASAN
"I can not believe they could commit such cruelty only for a computer," said Guley Noor, mother of Badhon, a teenager whose and his two friends' throats were slit by three other

teenagers. The three boys are now lying in a hospital. Badhon, whose full name is Kazi Naimul Islam and his friends Wadidul Kabir Tonmoy and Kazi Nibrush Niluv of Monipur Pre-Cadet School and College, were victims of a grue-

some act committed by three teenagers Jahan, Rajib and Masud from East Monipur. "How could teenagers commit such a crime?" said Guley Noor again. The victims are being treated at the Fuad Al Khatib Unit of

Kalyanpur Ibn Sina Hospital. Dr Tawfiq Munim, the hospital's chief medical officer, said that the teenagers are in satisfactory condition after initial surgery. Meanwhile, a medical board comprising of general surgeons,

ENT (Ear, Neck and Throat) specialists, vascular surgeons and medicine specialists has been formed to look into the case, he said.

This correspondent visited the residences of Jahan, Rajib and Masud to talk with their parents, last Sunday.

Rajib's father Amir Ali lives in a tin shed at West Shewrapara and runs his family by selling jackfruits.

"Rajib used to steal money from me and sometimes escape from school to play video games with Jahan," said Ali, admitting his son's addiction to video games.

"I usually return home at midnight. He took advantage of this and was involved with criminal groups," he added.

Masud's situation is no better. Though a student of a primary school, his father Nurul Islam, a tea seller, forced him to work at his tea stall near the Mirpur 10 Square. His father said the boy got involved with petty crime in his absence.

Jahan's father Abdul Kader, a CNG auto rickshaw driver, lives in Senpara Parbata. He sent his son to school but "did not have any information about my son's

friends or what they did".

A prominent lawyer and juvenile crime analyst, Dr. Shahdin Malik said that children and infantile behaviour are influenced by their families and the society.

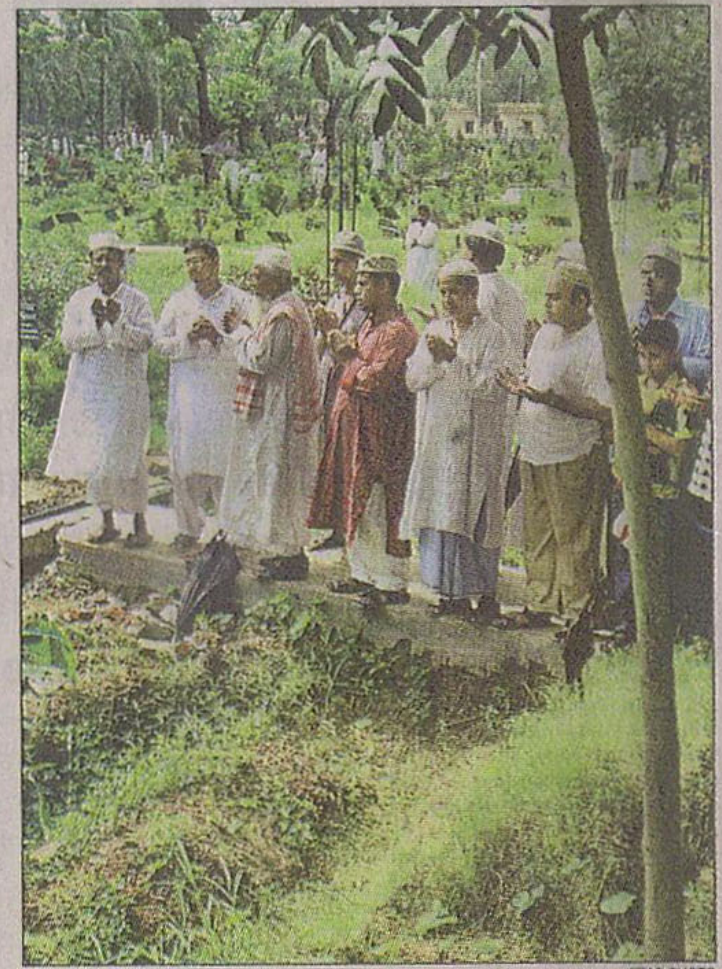
"These children are not responsible for this type of crime. If they are prompted by any kind of greed, the families and the society must take the responsibility," he said.

"As the three criminals are below 15 years, no case can be filed against them under the criminal law and considering their age, family environment and social status, the court probably will order to send them to correctional centres," he added.

He also said that the state too has a responsibility and the judgement procedure of their crime should be completed under the juvenile court.

According to reports in some dailies, Badhon used to watch porno movies with the teenagers in the absence of his parents, but his parents denied the allegation. "The police have not found any clue against the allegation. So

CONTINUED ON PAGE 26



ROAD THROUGH AZIMPUR GRAVEYARD Relatives happy with cancellation order

CITY CORRESPONDENT

The relatives of those buried in Azimpur graveyard have expressed their relief after the construction of a controversial road across one of the oldest graveyards in the city early this month after being awarded a tender from DCC.

When it was reported in the media, the mayor issued a verbal order last week to stop the construction. Though initially the width of the road was supposed to be 20 feet, later it was expanded to 23 feet allegedly. This would have left no traces of at least 4,000 graves in the graveyard.

Munshi Abul Hashem, executive officer, DCC zone-3 said that they have sent the cancellation order to the constructor.

"I joined recently. Someone else was in charge at the time of issuing the work order. So I do not want to comment on how the work order for a road across the graveyard was issued," Hashem told Star City.

Nasiruddin Pintu on Monday told the parliament that if anyone could prove his involvement with the Azimpur graveyard road construction, he will resign.

But Pintu himself had told this reporter on Saturday that he would not stop the construction of the road until he gets written cancellation order from DCC.

When this reporter tried to contact Pintu again on Tuesday over his mobile phone for his comments, someone answered the phone but hung up after learning that it was a call from The Daily Star and did not receive further calls despite repeated try.

Asha Enterprise, a construc-

DU students earn extra bucks!

CITY CORRESPONDENT

Dhaka University students especially those who reside in the dormitories are investing money in various types of small-scale business.

Some students have bought computers for doing word-processing jobs; some are selling pre-paid cards of mobile phones and doing mobile call business. Besides, some students work as commission agents of consumer products, books and magazines.

The female students put their capital mainly in batik and clothes making business.

The students said they meet their daily and educational expenses from the earning. Some of them can send some amount to their families. The amount of capital they invest ranges from Tk 20,000 to 30,000 depending on the type of business.

"I have invested money in computer systems for doing word-processing job. I have been doing it for the last three years with the help of one of my friends," said Sharif Al Mamun, a resident of Salimullah Muslim Hall.

"Computer composed reports, assignments and thesis have high demand. The students need to have their assignments done and submitted on time," said Mamun. Most teachers now want their students submit computer-composed assignments.

"I bought a computer for my personal work, playing songs and watching films. But I found word-processing is an income-generating job. Then I started selling the service," said Tahidul Islam at Surya Sen Hall. He now earns around Tk 5,000 a month. There are many other students like Tahidul, who do not want to be named, as the authorities will not allow such trade inside the halls. "The provost of our hall several times ordered to stop such commercial activities," said Tahidul.

Some students bought mobile phones and started business by letting others use the phones on payment. This service is available in almost every hall. "Now many of us have started selling prepaid mobile cards and even connections of different mobile companies,"

CONTINUED ON PAGE 26

A CANAL BACK TO LIFE



Kalyanpur Khal, previously encroached by several bamboo made shops, was restored to its natural condition recently after Dhaka City Corporation resumed its normal flow in a drive to recover the canals of the city.

Mouth watering delicacies of Old Dhaka

DURDANA GHIAS

The foods of old Dhaka are legendary. From the time of Mughal and Sultan period these dishes went through some evolution, which added to the variety and taste of the 'Dhaka dish'.

These foods are a mixture of Sultani, Mughal, Portuguese, British, French, Dutch, Greek, and Armenian traditions. With it was added the style of the cooks and housewives of old Dhaka.

There were many kinds of drinks popular among the people of old Dhaka. Sheerberenj and sheer-e-faluda were two of them. The word 'sheer' means milk as the main ingredient of these drinks was milk.

Sheerberenj was made of half ground fine rice, milk, sugar, raisin, pistachio, rosewater, cinnamon, cardamom and saffron. Sheer-e-faluda was made of vermicelli of fine rice, sugar, honey, pistachio, raisin, banana, mango, papaw, saffron, rosewater and ice. The faluda that is available in Gawsia and

New Market is a far cry from sheer-e-faluda.

The omelets of old Dhaka are also famous as is the Hajir biriyani. There were many types of biriyani that was made in Dhaka from the Mughal period. Among them 'torabondi' pilau was the most famous.

It was made of as many as 24 items including four types of pilau or biriyani, four types of breads, four types of kebab, four types of curry with cheese, borhani (a kind of drink), and pickles. Some items were however dropped from this dish in course of time.

Korma, mutton curry, shik kebab, cheese, mint, borhani, sheer-e-faluda, and sweet jorda were served with biriyani. Sometimes tehari, pilau, kacchi biriyani and bhuna khichuri were served in torabondi.

There were many types of breads consumed by the people of Dhaka. Sheermal was one of them. It was made of milk, ghee, flour and some spices. This dish came from Agra in the Mughal

period. It was eaten with kebab, korma, and rich curry. These delicious foods are now nonexistent in the kitchens of old Dhaka.

Bakorkhani bread is one of the rare foods that exist from the Mughal period. It is served with sweetmeat or hot dishes. The bakorkhani that is available now is in fact nimshukha bread, not the original one. There were three types of bakorkhani -- gao joban, shuki and nimshuki.

Nun is a kind of bread now available in Dhaka. Other types of breads that were famous in Dhaka are -- bogdadi bread, sohailli parata, bon ruti, khasta (crisp and well-kneaded) parata etc.

Walking along the lanes of old Dhaka one will find little shops with big ovens in the middle and several people working. Some knead the flour to make khami (big round piece of kneaded flour), some make jamla (small balls from the khami), some make two deep straight cuts in the middle of the tiny disk like bread and some stay beside the

big oven. This is the regular feature of a bakorkhani shop.

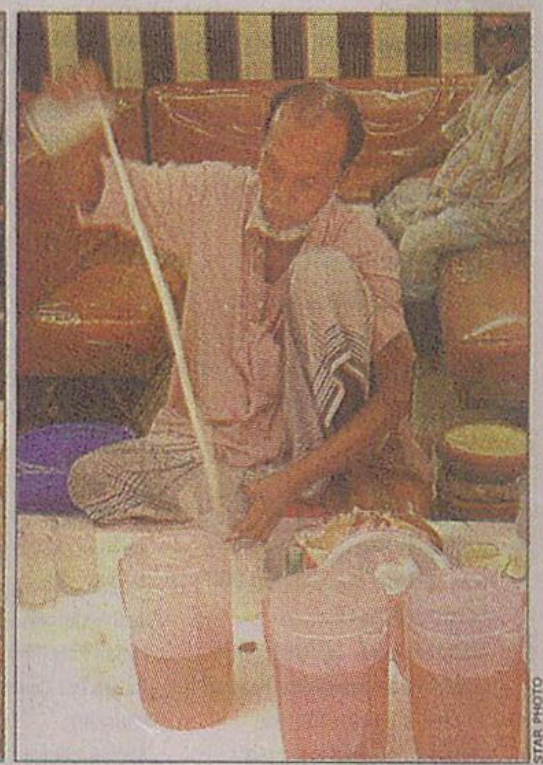
Bakorkhani is made of oil, flour, water, salt, dalda, ghee and cheese. After making small disk-like pieces those are put inside the oven for 10 minutes. Then those are yanked out of the oven with a metal stick and packed for sale.

"Every day I make 5,000 to 6,000 pieces of bakorkhani," said Jainul Abedin, a bakorkhani shop owner. He has two apprentices working with him -- Abdur Rahim and Musabbir.

Abdur Rahim was making jamla while Musabbir was cutting the two lines in the disk-like bread. All three were sweating profusely as the small shop was hot like a furnace.

There are four types of bakorkhani -- made of cheese, khasta, made of sugar and made of salt. The one made of cheese is the best among them. It costs Tk 3 and the others cost Tk 2.

The demand for bakorkhani is very high during the two Eids. At that time the shop owners make 25 to 30 maunds of it each day.



Bakorkhani and Lassi are the remnants of the rich tradition of epicurean indulgence in Old Dhaka.