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Star LIFE Style

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snapping up Moments

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A GUIDE TO GOWNS

PHOTO: KHALID HUSSAIN AYON



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Cronus: Telling time in style

It is quite rare for a brand to come out with a product that offers the right combination of style, quality, and affordability catering to just about everyone's palate. Where the trend has mostly been to cater Veblen goods to the crème de la crème of society, scooping up huge helpings of "the pricier the better" mind set, Cronus, a semi high-end online watch retailing website, seems to be challenging this marketing strategy in style.

BEHIND THE SCENES

Just like any ambitious start up, Cronus has a vision to culminate into something big — for themselves and their customers.

"By reputation, high-end watches are an expensive commodity, and not easily accessible or affordable to many. In order to make that breakthrough between being affordable and stylish — there was but one way to go — minimalistic. That involved a tonne of research into what designs we could bring — something in it for everyone," said Hammad Rahman.

VISION

Each new business has an inherent vision of what they want their product to look like and where they wish to stand in the next couple of years or more. With Cronus, Hammad was very clear, saying, "We want a product that customers would enjoy — not simply something that is skin deep and only there to make money. Customer service is also a big thing for us."

MARK OF DISTINCTION

Cronus has quickly become known for its exceptional customer service, making its mark in that category very early on in the game. Customers have exchanged belts and accessories, received expensive watches at a discounted price when the lower priced one they initially wanted was out of stock, and have been given no-questions-asked exchange benefits through Cronus. And with such benefits and product quality in store, Cronus is certain their customers will keep coming back for more.

Hammad also mentioned about their handwritten notes and handing out high discounts to their top customers, or what they call the Cronus Family, to add a personal touch; something not very common with entrepreneurs in Bangladesh.

"True customer service is very rare in Bangladesh, but Cronus chooses to think differently. If something does not feel right to me as an owner, it will not be put forward to my customers. For us, our customers must be treated as well as we treat ourselves, if not better," affirmed Hammad.

A lot of care and thought goes into the development of their products. Even something like choosing the alloy and its ionisation needs careful consideration as this is a humid country. All this for watches that do not cost more than Tk 3000 is unheard of.

BEYOND THE HORIZON

Could Cronus ever be equated to one celebrity face? Anyone who embodied the values of the brand? Regarding this, Hammad says, "My brother Nawaz casually mentioned it would be cool to have Dhoni wear our watches someday!" While that may be years away, Cronus has a very methodical



approach to brand management and how they plan to get there.

By Munira Fidai

Photo courtesy: Cronus Watches

Amber Room opens at InterContinental Dhaka

Unique recipes making up a special dinner, and a fine dining experience that is all about new and different things — diners can enjoy all of the above and much more at InterContinental Dhaka's latest addition, "The Amber Room."

Fusion cuisines and local twists are the heart of the menu at the Amber Room. Some of the highlighted items would be Crab Ravioli in orange flavour, aged beef steak, lamb rack, as well as the ever favourite kachchi biriyani. A special attraction of the menu is the "Catch of the Day," which presents new platters every day. For a sweet finish, profiteroles, cheesecakes, tarts and many other delectable dishes in eye-catching

presentations are all available.

When defining the Amber Room, the hotel's Head Chef Reynaldo S Dulatre mentioned, "It takes experience and immense passion to combine the different styles and create different cuisines."

It's not just the menu, the décor too sets the Amber Room apart. The wooden interiors create a steak house look with a touch of finesse. Paired with the paintings on the walls, the overall setup is one of calmness.

Timing: 6:30PM to 11:30PM

Reservations: +880 2 55663030

For more information, visit <https://www.facebook.com/InterContinentalDhaka>

Female Travelers Network Bangladesh – a step forward for the women travellers

On 1 January, 2020, Female Travelers Network Bangladesh (FTNB) started as a group to provide support for travel-loving women hailing from Bangladesh and abroad. The group organises intercity tours, day trips, trips abroad, and personal and other customised trips as well — along with top of the line security.

Elite Force is the group's security partner,

which is among the leading firms in this field in Bangladesh. FTNB also provides interpreters to break the language barrier when travelling abroad.

The group has reasonable budgeting for all travelling needs.

For more information, visit <https://www.facebook.com/FTNBBangladesh/>

BNDF to hold day-long health camp

Bangladesh Nutrition and Dietetics Forum (BNDF) and Shibchar Upazila Shomity are collaborating to organise a free health camp. Noor-E-Alam Chowdhury Liton, Chief Whip of the Bangladesh National Parliament and Chief Advisor of Shibchar Upazila Shomity, will be attending as the chief guest. Special guests, including Shabnam Jahan, MP, Women and Children Affairs, will also be part of the ceremony. The programme will be presided by the President of Shibchar Upazila Shomity, Abdus Samad Mia.

Time: 9:30AM onwards

Date: 28 February, 2020

Venue: Chowdhury Fatema Begum Pouro Auditorium, Shibchar, Madaripur

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সোপ

রূপচর্চায় আভিজাত্য...

KOHINOOR CHEMICAL

INSIDE LOOK at Emerald Restaurants



In conversation with Shaker Ibne Amin and Ayeman Ibne Amin, Partners, Emerald Restaurants

**What inspired you to become restaurateurs?
Please share your journey.**

All our family members have always been ardent food lovers. Gradually, when we three brothers went to Singapore, America and Thailand for higher studies, we continued trying out different cuisines there. Thus, after coming back to Bangladesh, we decided to set up restaurants in the hope of bringing a refreshing change in the local food industry. Previously, we used to hear negative stories about restaurants in Dhaka, particularly about the kitchens. To change this, we opened our first restaurant, Thai Emerald, with an open kitchen concept in Uttara in 2012. Everyone could see what was going on inside our kitchen through glass windows. Though we were questioned if we would be able to maintain this system, we remained persistent as we saw people showing more faith towards us. Also, it kept the kitchen staff more alert about proper maintenance.

We were doubtful if the market was ready for such a venture because most upscale restaurants were situated in areas like Gulshan and Banani. So, to differentiate, we chose Uttara as it was a nascent location for a restaurant. At one point, we noticed that 30-40

percent of our customers were coming from Dhanmondi and Gulshan, covering long distances. That encouraged us to expand our business to other locations and therefore we opened our second outlet of Thai Emerald in Gulshan-1 in 2016. Since we had another spare floor there, we opened Kiyoshi in 2017, serving Japanese cuisine.



In our next venture, Trouvaille, established in 2018 in Uttara, we wanted to bring an amalgam of our previous two outlets, serving mainly Pan-Asian cuisine. The target was mainly to attract the youth so that we could explore more with new flavours.

To get into the bakery business, we started off with Emerald Bakery followed by Gusto. We used to experiment with the presentation of our food to bring more innovation. For example, we serve soup in bowls made of bread.

In the last four years, we have expanded our restaurants a great deal. We also set up our express outlets, such as in Chef's Table, Gulshan. Most of our restaurants always have a touch of Asian cuisine but Gusto had a European touch. By experimenting with Gusto, we could polish ourselves which helped us better manage our next venture, The Grove Bistro, serving European cuisine,



opened in Gulshan Circle 2 in 2019.

At Kiyoshi, instead of serving only authentic Japanese cuisine, we also serve fusion Japanese food as it is a global trend now. Our popular dishes such as *Ebi Meets Sake*, *The Crabby Affair*, helped us decide the menu more easily in our other smaller outlets. Customers are happy to get these in convenient locations.

What challenges did you face and how did you overcome them?

Initially, the main challenge was establishing the brand. Thus, besides food, we emphasised upon the decoration a great deal which helped us attract more customers. My wife (Mr Shaker's wife), Rafia Mariam Ahmed, is an architect who designed Thai Emerald. The location was just a commercial building with an open space but she turned it into a cozy space where people could have a good time with a "zen feeling". We relied more on word of mouth marketing and did not opt for publicising through physical media. Kiyoshi, which garners a lot of praise for its unique ambiance, was designed by our brother, Sabbir Ibne Amin, who is a mathematician. Our second challenge was teething problems – serving food on time and maintaining quality especially during rush hours, whether the foreign chefs would be able to



properly communicate with the staff and vice versa. However, the encouragement from our customers helped us overcome these barriers and better ourselves.

Since all ventures are managed by your family, how has this impacted your overall business?

Since we do not have external partners, having family support has been very helpful. We own up to our decisions, be they right or wrong. This allows us to take bold steps as we are not answerable to others.

Our mother has always encouraged us to try out new ventures and introduce new things as she is an entrepreneur herself. She was our financier when we started Thai Emerald and till now, she handles our finances.

All of your restaurants carry their own signature, be it cuisine or ambiance. What is the idea behind it?

We have always felt that Dhaka is very chaotic. So, we wanted to create an ambiance so that whenever people enter our restaurants, they have a soothing atmosphere. We thought from customers' perspectives and made decisions on the types of food we would like to have and if they are good value for money. Also, since we set up everything from scratch, for instance, the menu is printed by our printing company and the furniture is made by our own team, all our ventures reflect our taste entirely.



Besides, we have always focused on differentiation. In most industries, copying ideas is very common but we wanted to target a cuisine and differentiate it in our own way. For instance, through The Red Chamber, we wanted to overcome the notion that Chinese food is bland. We have been to places in China that serve extremely spicy food. With the help of our three head chefs, we divided our menu into three cuisines—Szechuan, Cantonese and dim sums. Initially, this attracted the youth but now it is attracting a crowd of four generations.

What advice would you give to aspiring restaurateurs?

Firstly, differentiating oneself is key. Secondly, having an ample amount of patience is necessary. It might seem easy to run a restaurant but when you are actually in the business, you see the challenges and therefore persistence is required. A lot of sacrifices and indefinite work hours are all a part of running a successful venture.



What surprises can Dhaka expect from this powerhouse of a family in future?

For the time being, we will keep expanding our current cuisines. We have explored Thai, Chinese and a bit of Western cuisines along with bakery. Our target now is to design new restaurants to make the food more interesting. We are also planning to launch a new restaurant this year called Deep Sea Eatery, focusing on seafood as such restaurants are rare in Bangladesh.

The interview was taken by Maisha Zaman of *The Daily Star*.



Jewel in the ocean: Sri Lanka

With long pristine beaches, verdant expanses of lofty rolling hills, and rushing waterfalls on every turn on the snaking roads, Sri Lanka should definitely be on the bucket list of next destinations. Especially as the government aims to double tourism numbers to four million in 2020, ensuring a welcoming host, it is only more attractive as Lonely Planet declared it the No. 1 travel destination in 2019! Lucky then, we visited this land of mostly unspoiled and unblemished vistas in December 2019.

KANDY

Colombo, the country's capital is said to be crowded, and we gave it a miss, ending up in Kandy directly from the airport. A small hill town, it has beautiful views of little hamlets on verdant slopes. On the day cut short by unexpected rainfall, as well as fatigue, we did not explore Kandy much—only visiting the lake by Temple of the Tooth Relic—and retired for the day. Next day, early in the soft morning sunshine, we headed out to go to Sigiriya.

On the way, we stopped at a village experience, as a typical touristy thing to do, but it made for a nice peaceful experience. The package offered a bullock



cart ride for the entire group of 8, a traditional lunch, and a short boat ride. The bullock cart ride, although once a common feature of Bengal, was still a novelty as it was the first time for many of us. The bulls, called Raju and Bhai, were huge, powerful beasts, and pulled the fully loaded cart with surprising ease. The lunch, cooked by a simple village lady, was delicious – plain rice, spicy sambhar, pumpkin curry and thinly sliced fried fish freshly caught from the river, served on banana leaves over flat wicker baskets. I am sure the cook has never seen a group of people simply inhale that amount of food for one meal. But it wasn't completely our fault, it was simply too delicious to stop for decorum!

The reserved tour bus took its time to get to Sigiriya, giving the sun a chance to tone down its ferocity. Also known as Sinhaagiri or Lion Rock, Sigiriya is a UNESCO World Heritage site. Legend has it built by the Maya Danava of Mahabharata fame, as per the wishes of King Ravana's father. Historically, the area around the rock has been inhabited since the 3rd century BCE, but the true marvel are the remains of a fortress capital of King



Kashyapa, said to have been built in the 5th century C.E. The location of choice? Atop a lone standing rock-plateau, towering 660 feet above its surroundings, and replete with intricately built rooms, and beautiful frescoes painted on the rock face and caves leading to the summit. Suitable for the relatively fit, it is a steep climb, but totally worth the effort.

NUWARA ELIYA

The next day we headed off the coolest spots and main tea producing area in Sri Lanka, at the altitudes ranging around 1,868 m (6,128 ft)— Nuwara Eliya. Sometimes translated as the city of light, it is overlooked by country's

tallest mountain Pidurutalagala. The best place to enjoy the various types of teas, obviously, enhanced by the chilly nights, it is also home to some lush strawberry gardens. A brilliant treat was eating fresh strawberries dunked in thick fresh cream, right outside the garden. Of the menu celebrating strawberries in every way, no one can have just one. Centred around Lake Gregory, this is a peaceful hill town. It comes alive with festivities during the Sinhalese New Year festival in April.

We had planned to visit the Horton Plains National Park from here, but heavy rains in the week prior had blocked off the roads. The plains, locally known as Maha Eliya Plains, have revealed tools from the Balangod culture, more than 38000 years old, and now have montane forests home to many endemic species of flora and fauna, and the headwaters of major Sri Lankan rivers like the Mahaweli, Kelani, and Walawe.

On the way out of Nuwara Eliya, we visited the Hakgala Botanical Gardens. It is a vast area of tastefully curated gardens, established in the latter half of the 18th century, with various themed and flower gardens, lovely natural hilly streams, and artsy wooden bridges.

ELLA

Usually tourists prefer to take the famous train from Kandy to Ella for the beautiful views, and the famed 9-arches stone bridge, but our oversight in planning meant tickets were sold out. So we went by the same bus, and hopping around from shop to shop on the only street of the Ella, got an early dinner and checked in to our BnB.

CONTINUED TO PAGE 12

◆ HOROSCOPE ◆



ARIES (MAR. 21-APR. 20)

Join a gym if possible. Health issues will hamper your schedule. Be patient with your partner. Your lucky day this week will be Sunday.



TAURUS (APR. 21-MAY 21)

Avoid unfavourable situations. Family members may bring along trouble. Don't let your partner force you. Your lucky day this week will be Wednesday.



GEMINI (MAY 22-JUN. 21)

Keep your money safe. Learn from those with experience. Do something nice for your partner. Your lucky day this week will be Tuesday.



CANCER (JUN. 22-JUL. 22)

Do something for yourself. Surround yourself with people who provide knowledge. Don't get too sentimental. Your lucky day this week will be Sunday.



LEO (JUL. 23-AUG. 22)

Pursue good ideas for instant success. Get a handle on your personal problems. Learn to let go. Your lucky day this week will be Sunday.



VIRGO (AUG. 23-SEP. 23)

Go with the flow. Beware of untrustworthy people. Interaction with colleagues will only be upsetting. Your lucky day this week will be Sunday.



LIBRA (SEP. 24-OCT. 23)

Keep your emotions in check. Try not to overspend on loved ones. Act quickly on opportunities. Your lucky day this week will be Thursday.



SCORPIO (OCT. 24-NOV. 21)

Don't be too critical about things. Show your dedication to your partner. Get together with friends. Your lucky day this week will be Tuesday.



SAGITTARIUS (NOV. 22-DEC. 21)

Health issues can slow you down. Invite people over. Be prepared to neutralise any threats. Your lucky day this week will be Tuesday.



CAPRICORN (DEC. 22-JAN. 20)

Exotic travel destinations are what you need now. You're in need of love. Don't bother getting even. Your lucky day this week will be Saturday.



AQUARIUS (JAN. 21-FEB. 19)

Spend time with your lover this week. Change is much-needed. Trips will be very enjoyable. Your lucky day this week will be Friday.



PISCES (FEB. 20-MAR. 20)

Listen to other people's complaints. Don't be a pest this week. Make plans to mix business with pleasure. Your lucky day this week will be Friday.



Babies in frames

SPECIAL FEATURE

In today's fast paced world, moments just seem to go by too quickly. Photographs and videos, for a long time, have acted as media to hold on to precious moments for years to come. Baby photography is yet under-developed, due to the extra effort needed, in comparison to photographing adults or models.

Khalid Hussain Ayon, multimedia producer at The Daily Star, has recently begun his journey of baby photography, being inspired by his own daughter. Through this venture, he is not only trying to bring baby photography back into the limelight, but also create child-friendly videos and other forms of entertainment like lullabies with a more cultural and local touch.

his initial portfolio, focusing on his daughter and through his Facebook page Hing Ting Studio. Despite the page being in its early stages, Ayon is displaying his passion and emotions for what he does from the get-go.

In recent times, photography has become a well-appreciated and attractive hobby for young and creative minds looking to express themselves. Covering different kinds of events, shoots, and photographing people might present a number of challenges, which can be overcome with some brainstorming. However, the same cannot be said when the subject is a baby.

In these kinds of shoots, the baby is not only the centre of attention,



with a number of challenges with no direct answers, but the outcome at the end of the day remains priceless and everlasting.

Photographs create stories which words do not have the power to express. These stories are slowly built by capturing multiple moments throughout different phases in a baby's life. Baby photographs depict stories of growth and have served as time capsules to reminisce about on future days. Almost every photo captures a moment of joy or sadness and holds on to the simplicity of that age. This genre of photography should be prioritised in the days to come, as it is the purest and most natural form of any human, and symbolises a stage of innocence and calmness.

By Puja Sarkar
Photo: Khalid Hussain Ayon
Model: Ayana Spordha Nree



Ayon has always been involved in the field of multimedia and has expressed himself through his camera. However, his photography career had slowed down. It was not until six months ago, when he welcomed his daughter into this world, that he was motivated to get back into the game. He further wants to create a multimedia platform which will cater to the recreational and educational needs of children in a unique and fun way.

He has started his journey with



but the very nature of the shoot depends on the baby's mood. The shoot duration, progress, and outcome are primarily dictated by

the baby's energy level and fatigue.

Ayon says, "Patience plays a big factor in baby photography."

Not only are photographers required to be patient in order to get their desired outcome, but also have to understand the child's psychology and figure out when the baby is going to cooperate and not have a complete meltdown. For this, Ayon suggests having a nurse nearby to keep the baby from being stressed out.

Time flies and before one even notices, a baby goes from crawling on all fours to starting the first day of school. For this reason, Ayon believes that it is necessary to capture and preserve pivotal moments in a child's life. He sees a future in photography where baby photoshoots would be just as trendy as wedding photography, and be upheld with equal importance and pride.

Indeed, the art presents itself



STYLE COUNCIL

Grecian gowns and gorgeousness

Femininity, Charm and Grace — these three terms (or ‘the trio’) gel wonderfully well. Perhaps, to describe a woman at her best or to complement the Grecian way of styling! Having said that, every fashion enthusiast knows how ornate pleats and Greek-inspired draping helps bring out the power of said trio.



What's special about Greek styling

All apparels are artfully arranged, every piece of clothing is carefully pinned and belted in position. The flow of the long robes and gowns are theatrical, with every pattern embellishing the garment in a perfect composition — almost like poetry. This very styling has trickled down from the land of the demi-gods and seeped into the fashion culture of the mortals.

AN INSPIRATION TO CONTEMPORARY DESIGNERS

From the history of styling, we got to learn one fact — that fashion repeats itself. And ancient Greek fashion has influenced contemporary fashion repeatedly over the years. The most appealing aspect of a Greek style is that it can be experimented on extensively to create different looks. Plus, materials such as linen, chiffon, and chinon apparels used in the styling efforts are comfortable, relaxed and help show off feminine features in the best possible way.

REVIVAL OF THE DRAPES

The Grecian drapes have been revived by modern day designers and incorporated into evening gowns with elaborate pleats, transparent nets and special embroidery, especially at the waistline and below the neckline. Such drapes add drama to the outfit, giving a soft touch that has currently become a staple for the celebrities frequenting red carpet events.

ONE SHOULDER OUTFITS, LONG JACKETS AND CAPES

Capes and long jackets are truly a timeless Grecian trend. And the best thing about it is that it is certainly here to stay. These special gowns and styling can easily be worn at any soiree or formal get-together, where the lady wants to feel special and different. Because a single strap attire with asymmetrical neckline definitely makes an appealing outfit and can even be incorporated into the deshi wardrobe — for instance, a one-shoulder kameez or kurta.

ACCESSORIES

Considering summer, gladiator sandals and jewelled headbands are a perfect match to the long gowns, making one look no less than a fairy-tale princess. But if someone wants added drama to the exquisite looking gowns, they should definitely opt for stilettos or wedges.

The Greek way of styling for both men and women were ahead of their time. Today, designers acquire huge amounts of inspiration from the revered civilisation and brought their fashion into the mainstream styling of the 21st century. All because it helps the wearer warp back into the dreamy days of yore, without much effort.

By Fashion Police



Photo: Shahrear Kabir Heemel

Model: Antora

Styling: Sonia Yeasmin Isha

Wardrobe: Butterfly By Shagufta

Makeup: Farzana Shakil's Makeover Salon

Location: InterContinental Dhaka

Covered in a shimmery red dupatta, the bride looked around timidly for her confidante. Her gleaming face, resembled the glow of the moon. A tiny black dot peeked between her perfectly arched brows. Her lips, in a light rose tint and cheeks in a flamingo pink, looked absolutely perfect for the evening. And that's all there was to her makeup — and that's all she needed, because her shining grace already surpassed the beauty expectations of the audience. Her beauty was second to none, and this is perhaps how most of us recall the brides of the yesteryears.

Tales of BEAUTY through the AGES

Even though the olden days were simple and modest, the makeup style perhaps lacked a bit of art. It lacked the fancy of the mind. Today, with makeup, anything and everything is possible. You want to bring in an inspiration of a colourful butterfly into your makeup? Done. You want to resemble a sensual cabaret dancer... the possibilities are infinite.

To get a proper appreciation for the splendour of our current makeup industry, we spoke with some of the more distinguished makeup artists (MUA), and below are just some of the interesting bits of information we knew you'd love.

If one thing became evident from speaking to these talented ladies in the business, it's that the future is certainly bright for the industry. With thousands getting into the business every year and trying to showcase their prowess, the MUA ladies of the era provided nothing but more encouragement.

If we had to hand out a word of advice to all the hopeful makeup artists of our nation, it would be to keep on shining bright. The world is certainly your oyster!

CONTINUED TO PAGE 10

Photo: LS Archive/ Sazzad Ibne Sayed



No article on makeup can ever be complete without speaking about Sadia Moyeen, a celebrated name in the local industry; it would not be a stretch to call her a trailblazer for the MUA (make-up artist) trend.

With the industry continuously going through constant innovations, reduction on makeup has started to mean amplifying on skincare. Instead of caking on foundation, this year and onwards, we expect to see the rise of layering serums and moisturisers, enhancing the natural look. It won't be wrong to say that 2020 is a year full of no-makeup selfies for everyone.

Graceful as always, Sadia Moyeen

agreed to revealing the secret behind her signature makeup look, which ironically, is very similar to the current mantra of simplicity, saying, "The look that I had been trying out all these years has suddenly become all the rage! In the yesteryears, it was really hard to convince anyone to go for the natural makeup look, especially a bride, but today, this is what most brides are opting for, and somehow, I feel delighted."

SADIA MOYEEEN The iconic makeup artist

When discussing matters of the future look, she pointed it out without hesitation — flawless, dewy skin was certainly meant to be the highlight of the future.

During our discussions, Moyeen also gave some fruitful style suggestions like avoiding excessive makeup, wearing too much jewellery, or clothes that do not identify with our personalities. "Our looks and styles need to enhance our personalities, not overshadow them," said the famed makeup artist.

When asked about her thoughts on the proliferations of the unnatural methods to amplify structural beauty, the renowned artist said, "Ageing is an unavoidable process in all our lives that we must accept gracefully. Of course, a lot of methods such as Botox and lip enhancements have become the fad today, and there's nothing wrong in that, but if you ask me personally, I'd say there's no alternative to herbal skin care. It doesn't have side-effects and if regularly applied, helps to relieve even the most undesirable signs of ageing over time."

While on the topic of cosmetics collaborations and the future of the industry, she said that Bangladesh is an untapped market that is soon to witness the height of the billion-dollar industry. "The middle-income group of our society cannot afford the expensive products as of yet, and the rich are consistently travelling abroad to get these items. So, until and unless these products are made available to everyone, it'll still take some time to establish themselves in the market. But we are hopeful, that is the future after all," said Moyeen.

Of course, we couldn't wrap up without her words of advice to the youngsters of today. "There's simply no shortcut to hard work. Be honest, have integrity, use good products and provide good service, and you'd definitely be able to etch a mark," said a gleaming Moyeen.

FARZANA SHAKIL The torch bearer of elegance

The most sought-after makeup artist of the decade spoke of her journey, saying, "I have been in this business for quite a long time now, around 23 years, and thankfully, have been able to witness the rise of the industry from the forefront.

Today, the business is booming in Bangladesh. The general masses are much more aware regarding skin care, hair care and styling. Everyone — both the young and old, have enough exposure to the rest of the world and what is happening around them. They have the means, the physical fitness, and even time to spend on their personal wellbeing, and I am absolutely ecstatic by the thought. This uplifting trend will only continue and increase in the future."

As we went on, we started discussing what qualifies as signature looks for FS.

Shakil was proud to single out her trendsetting styles. "The smoky eyes, the bridal gold and bronze eyes, have been introduced by me, in Bangladesh. Everyone who has been around in the industry for the last three decades can vouch for this, and I am grateful to be acknowledged," disclosed the famed creative artist.

When asked about the future of the makeup and the cosmetics industry, the style icon replied, "The future of makeup is all about simplicity and people feeling good in one's own natural skin tone. And as for the cosmetics industry, it might not have made a mark as of yet, but the future certainly seems to be brighter, because the industry is booming and peoples' affordability is going up by the day. It's just that our makeup artists need to get more international exposure, and eventually, when there's a strong global pull — the

collaborations will automatically take place, and I do see a future to all of this — despite seemingly bleak outlook at the moment."

She also pointed out the difficulty in affording expensive international cosmetics brands by the rising middle-income group, and also the increase in travel and global accessibility by the higher income groups.

"Online pages have also curbed the business mandate — it's easier to access, sometimes even lower in cost, because of the absence of the physical store overheads, online sales have become more feasible than the former," asserted Shakil.

Shakil also touched on the damaging side of social media education. "Certainly, everything is available on the Internet today, and I laud people gathering knowledge from it, but I still find no alternative to books and the primitive ways of gathering knowledge. We had to work so hard back then, reading books after books, and getting into the depth of the study with all our dedication, and I believe our roots are much stronger today because of all the hard work. My suggestion to all newcomers would be to work as hard, and perhaps even more. Go through reference books, besides watching the YouTube videos, do thorough research, and you'd definitely be able to stand tall amongst the crowd," affirmed the renowned MUA.



RAISA NAUSHIN The queen of experimentations

"From childhood, I had been inclined towards painting, and I think as I grew up, my canvas simply shifted from the paper to the human face," said Raisa Naushin, the MUA.

While discussing more on the recent trends in makeup, Naushin said, "During our grandparents' days, makeup was very simple. It was a regular affair — like a bride looking slightly different from her typical self. Then came the '90s, and it was totally a different ball game altogether! This is the era when people used to hide behind their makeup. Then, subsequently over the years, the inclination towards fairness and the inbuilt prejudice minimised, and people became more confident about their natural skin colour. And so, minimalism took over."

While discussing about her field of expertise, the topic of signature looks came up: that one special look that helps a makeup artist stand out, especially in a world full of copies and inspirations.

Raisa Nowshin admitted to us the same. "I am popular for the glowy, bronzy look — which I feel is also very much IN at the moment," Naushin acknowledged.

On questioning how today's MUAs kept themselves updated regarding the latest trends, Naushin said, "Well there's certainly an influx of information. There's YouTube, Pinterest, Instagram, and so many

other platforms, and most of the videos are in detail, so all you really need is a lot of practice and then make modifications and develop your own creation."

Everyone knows that in most of the developed nations, MUAs have collaborations with world famous cosmetics brands, or have initiated their own line of cosmetics. Unfortunately, Bangladesh lags behind in this field, and we wondered why.

"Bangladesh is currently a lower middle-income country in effect, big brands do not find the market as lucrative at the moment, and maybe that's why they have not entered as of now. But the future surely holds a lot of opportunities in this field. The Bangladeshi cosmetics industry would emerge, and we would soon see a lot of collaborations and productions," acknowledged the hopeful makeup artist.

When asked whether she would be interested in this field, Naushin was prompt with her reply, "Of course! Why not...? The only hindrance is that I am a perfectionist, and until I find a brand that matches my expectation, I would not collaborate, but when it does — I'd be more than interested."



CONTINUED FROM CENTRE

NOYON AHAMED

The free-spirited artist

Freelancing is a term that has had a tremendous impact in the world of makeup, just as it did in other fields of business.



Not all creative makeup artists have a brick and mortar studio, some move their cosmetics boxes along to wherever their clients want them, and Noyon Ahamed is certainly that person — one who enjoys being a freelance makeup artist, shattering the trends of the long-lasting makeup studio culture.

“Today, people don’t care much about a permanent makeup studio, as long as your goodwill is decent,” said Noyon Ahamed. After a short stint as an assistant to quite a few famed makeup artists, it was time for Ahamed to move on and start a business of his own. But he lacked the

capital to set up a permanent studio.

Over time, as he became a professional in his own right, people soon began to notice his talents. “Clients would specifically look for me when they came to the studio because they liked my aesthetical play with colours,” remarked Ahamed.

“I invested my savings on high-end makeup tools, and today, there’s no turning back for me. I get regular calls from fashion shows, model photoshoots, TV programmes and many other similar initiatives,” said the makeup artist.

This was just the story of one

freelancing makeup artist, and there are many others in this field who are also self-employed. This is certainly a positive note for the emerging newcomers who want to venture into the field and make a name for themselves. For no longer is a permanent studio and thousands of clients necessary to begin a business that one admires.

By Mehrin Mubdi Chowdhury

Photo: Sazzad Ibne Sayed

Model: Antora, Arpita, Niki

Makeup: Noyon Ahamed

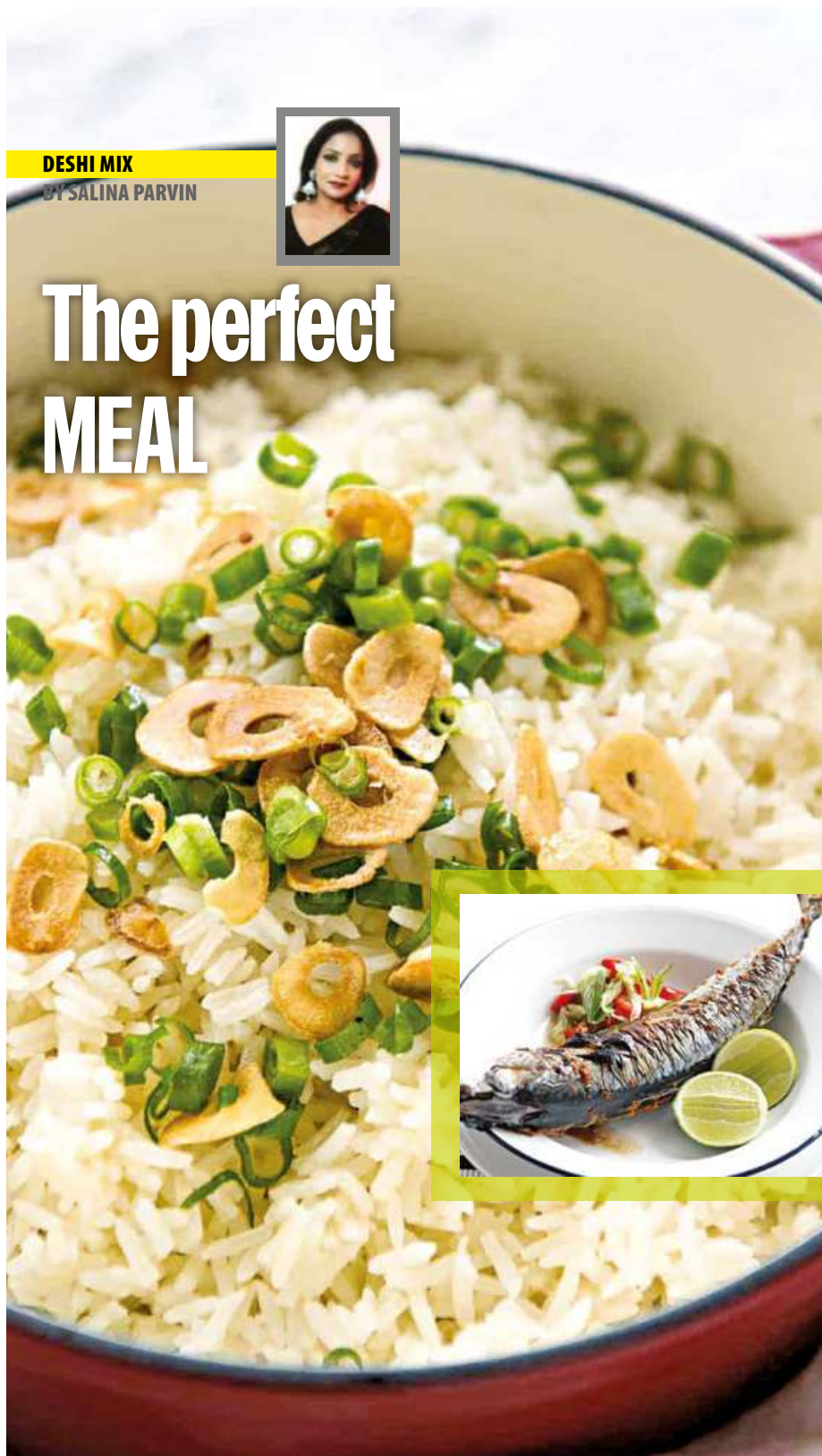
Wardrobe: Friendship Colours of the Chars



DESHI MIX
BY SALINA PARVIN



The perfect MEAL



BUTTERED RICE

A simple and easy recipe of rice tossed with butter and salt, which tastes great with all kinds of meat, fish, daal, and vegetables. Although only a small amount is used, you can actually feel the rich, buttery taste of this preparation.

Ingredients

- 1 cup rice, washed and drained
- 1 tbsp butter
- ½ tsp ginger, sliced
- ¼ tsp cumin seeds
- 1 tsp oil
- Salt to taste

Method

Boil enough water in a deep pan, add oil, a little salt, and rice. Mix gently and cook on a medium flame for 10-12 minutes, while stirring occasionally. Drain and keep aside. Heat butter in a broad non-stick pan. Add ginger and cumin seeds, and stir for one minute. Add the rice and little salt. Mix and cook on a medium flame for 2-3 minutes. Use as required.

THAI GRILLED WHOLE FISH

Ingredients

- 1 medium sized fish (red snapper, sea bass, sea perch or any other white fish)
- Salt to taste
- 2 limes
- For the sauce —*
- ½ cup water
- ½ tbsp tamarind paste
- 3 cloves of garlic
- 1 tsp brown sugar
- 1 thumb-sized piece of ginger, peeled and sliced
- 1 cup fresh coriander, 2 tbsp fish sauce
- ½ red bell pepper (deseeded and diced)
- 2 fresh red chillies, minced

Method

Prepare fish by rinsing it, then patting it dry. Make 2 to 3 diagonal cuts on the side of the fish with a knife. The cuts should be several inches apart. Squeeze the juice of limes over and inside the fish. Sprinkle salt, mix, and set aside while you prepare the sauce.

Place water, tamarind paste, garlic, ginger, sugar, coriander, chilli, and fish sauce in a food processor. Process well. Pour sauce into the saucepan. Add pepper and simmer over medium low heat for 6-8 minutes. Cover and keep warm while you cook the fish.

Grill the fish on the barbecue. Do not flip the fish too early, allow it to cook at least three minutes before turning. Turn and cook the other side for three minutes more. To serve, place the fish and pour the prepared sauce over. Garnish with fresh coriander and wedges of lime.

Photo: Collected

adani wilmar | BEOL

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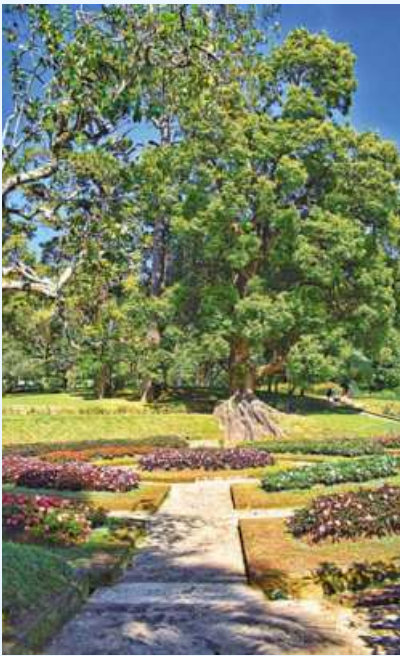
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Jewel in the ocean: Sri Lanka

CONTINUED FROM PAGE 4

This turned out to be the true surprise out of all the places we stayed at. Being budget travellers, we pick places with just decent creature comforts and good security reviews.

In Ella, we ate dinner surrounded by the lyrical rush of a large waterfall nearby, which only revealed its true beauty in the morning light. Rested in the absolute silence, we had a plentiful breakfast of hoppers, fruits, juice, tea and coffee, and fresh honey, butter and jam for warm toasted bread, while looking at the magnificent waterfall in the background, and spying a peacock

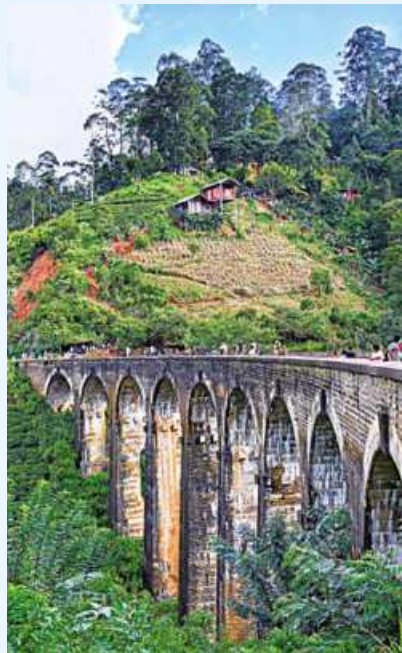


up in a tree, as well as other singing birds. The simplicity of the food only added to the pristine calm of the place, and the sincere hospitality.

MIRISSA

A small beach town in the southern part of the country, this is a typical surf and nightlife tourist town that we found

in Sri Lanka, the other cities notoriously going dark just a couple of hours after sundown. The long white sandy beaches, the yummy fresh seafood and juice bars, and the brilliantly colourful



sunsets are what set Mirissa apart in my memories forever. Despite the number of tourists at the common spots, it was quiet and thoroughly enjoyable.

This is also the place to go for whale watching. The deep blue sea is a treat in itself, but watching a whale in its own environment, up and close, is a heady feeling.

GALLE

Next up on the itinerary was Galle, the famed fortress built by the Dutch. The drive from Mirissa to Galle was wonderous in itself, with pristine, completely empty beaches, dotted with palm trees just swaying in the sea breeze.

Today a quaint city preserving the old world charm, we were lucky enough

to book ourselves a stay inside the fort, right by one of the huge walls that stand on the coral-smattered coast. It is a perfect place for leisurely walks absorbing history, and scarfing down home-made ice creams and juices, as well other delicious cuisine at the different restaurants housed inside the old hospital building. Not to mention all those gem shops just beckoning my inner magpie.

WATERFALLS

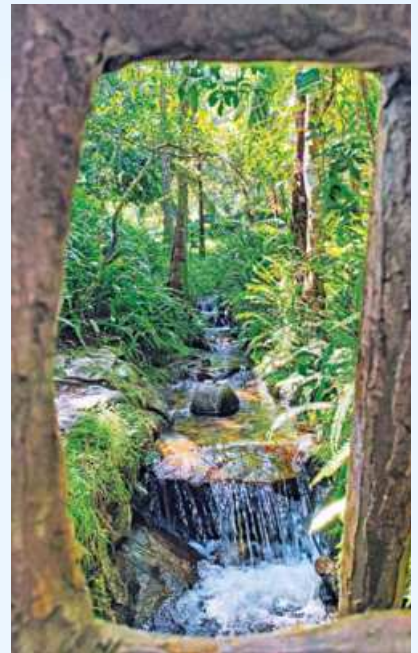
This beautiful island, for its numerous steep mountains, is home to hundreds of brooks and streams, and some spectacular waterfalls. I have a personal



fascination for them. The lovely Ravana Falls, and the pristine and powerful Bumbruella falls were just two of the beauties I must mention. For enthusiasts, there are tour sites specifically catering to this interest, and easily searchable online.

The only complain I have about

the country is due to our unhealthy lifestyles— almost the entire country seems to go home to bed promptly after sundown, except in Mirissa, and somewhat in Galle.



Sri Lanka is a vast opportunity for experiencing life. There is option for conservationists, and compassionate eaters like vegetarian and vegans, and the local food is great. There are elephant and turtle conservation projects, and miles and miles of preserved natural forests. And simple honest and beautiful life of a resilient people, spirits unbeaten, evident in their everyday lives. I wish to go back time and again, if only to imbibe more of this unyielding spirit, and to once more sit in the cold clear waters gushing down a mountainside.

By Sania Aiman

Photo: Sania Aiman



Serenity of St. Martin's

Whenever one hears that I had spent eight straight days at St. Martin Island in the Bay of Bengal, most quizzically ask, "What did you do for so many days?"

"Nothing" I reply, always. "Absolutely nothing"

Well that was the purpose of the whole visit to the island anyway. To just relax, enjoy the breeze that moves a hammock twined between two coconut trees, sipping water from green coconuts, and going through the menu, ordering barbequed fresh sea food for dinner.

This would be my third visit to the island, but the first with my wife. She has learned to appreciate the lazy side of me that always takes her to scenic places, that brings out the photographer in her. But she does have some chaos and sounds in her bucket list. Always!

So, to strike a balance we had cut a deal.

The days were for relaxing and in the evening, we headed towards the jetty, which is north of where we were stationed, the southernmost tip of the island, just a minute's walk, when the tides subside, from the famed 'chchera dwip.'

On the evening of the second day, we ventured into the main bazaar of St Martin's, the hub of the remote island. This serves as a stark contrast to the serenity of the setting we got accustomed to in the last two days, but it certainly added spark to the St Martin's experience.

At the bazaar, we met chefs frying fish for you. Here, you will hear valiant sagas of how the island came into existence; how men enchanted genies, and how the unseen creatures were subdued into making the patch of land far away from mainland.

Returning to the resort in the evening is

an experience in itself. The whole place is lit with kerosene lamps creating an ambiance right out of a novel on buccaneers. Sitting on the chairs on the sandy courtyard, with no sounds other than that of waves crashing on



the rocky beach nearby, we relaxed, and like it had become a bad habit, sipped on coconut water.

The nights end early at the resort, dining provisions being over by 10 PM. This is when

you can truly experience the soul of the island; the sound of the waves, the starry night, and if you are the truly adventurous sort, forgo the comforts of the resort and camp right there on the beach, at one with nature's wonders.

St. Martin's is quite unique, in more ways than one. To many, this remains the only place in our country where you go to recharge and purify your tired soul. To others, it would seem that the charm may have faded with the passage of time. The only way to truly find out if the place resonates with you is to actually experience it yourself, because peace is what one makes out of a situation after all, and St. Martin offers that opportunity aplenty.

By Mannan Mashhur Zarif
Photo courtesy: Karnafuly Ship Builders Limited

It is no more required to go to Teknaf for going to St. Martin's

MV Karnafuly Express is traveling directly from Cox's Bazar

“There are two main propulsion engines in this water vessel of about 55 meters in length and 11 meters wide. Energy of each of the engines of this famous American Cummins brand is about 600 BHP. This ship, which is equipped with 17 VIP cabins, can go at the speed of up to 12 nautical miles per hour. The vessel has about 500 seats of three categories. There are different modern amenities including conference room, dining space and sea view balcony in the vessel. Travel Charges: Chair Seats; 2000 to 3000 and Cabin: 5000 to 20,000 tk.”



Sikder Nazrul Islam

Though Bangladesh, the land of natural beauty, was lagging behind from the tourism industry, due to some breakthrough endeavor the possibilities of tourism have now started to open wing gradually. Renowned educator and entrepreneur engineer M.A. Rashid recently has added a new dimension to this industry. As in one hand he has established many top multiple educational institutions, in the same way in other hand he has established huge workplaces- Karnafuly Ship Builders Ltd. Where, he is constantly working with the talented persons of the ship industry to develop the design and construction sector. This virtuous engineer and entrepreneur have recently launched a new horizon in the tourism industry through the passage of luxury ships directly from Cox's Bazar to St. Martin's. Now for travelling from Cox's Bazar to St. Martin's, it will no more be required to cross inaccessible path of Teknaf. Under the initiative and management of Karnafuly Ship Builders Limited, tourists can now travel directly from the city of Cox's Bazar to St. Martin's in a luxury ship called MV Karnafuly Express by sea. This luxurious ship was officially

inaugurated on January 30 by the State Minister for Transport Khalid Mahmud Chowdhury. Prominent people of the area including the Secretary of the Ministry of Shipping, M.A. Samad, were present as special guests in the event. The event was organized at BIWTA Ghat on Cox's Bazar Airport Road of Cox's Bazar city. It was long days demand for travelling of tourist's ship directly from Cox's Bazar to St. Martin's by sea. Finally, by fulfilling this demand, tourists are getting the opportunity to travel to St. Martin's for the first time from the city of Cox's Bazar. The ship departs from Cox's Bazar at 7.00 A.M daily and departs from St. Martin's at 3.30 pm on the return route. This Legendary Vessel - MV Karnafuly Express is a new addition to the journey of people traveling comfortably. Engineer M.A. Rashid, Managing Director of Karnafuly Shipbuilders

Limited, said that MV Karnafuly Express has been developed as an ultramodern luxury ship in its own dockyard. The fully prepared vessel completed the trial from the Karnafuly River to the estuary of Patenga as part of the Sea trial before departing for service. There are two main propulsion engines in this water vessel of about 55 meters in length and 11 meters wide. Energy of each of the engines of this famous American Cummins brand is about 600 BHP. This ship, which is equipped with 17 VIP cabins, can go at the speed of up to 12 nautical miles per hour. The vessel has about 500 seats of three categories. There are modern amenities including conference room, dining space and view balcony in the vessel. It is important to note that mountain and sea draw the tourists always. As the seas get closer, nature embraces all. Therefore, the importance of the

largest sea beach of Cox's Bazar is most important in the world. Meanwhile, Cox's Bazar district is located 120 km away from the small and beautiful coral island- St. Martin's; which is Known as one of the most beautiful Coral Island in the world. As a result, the importance of Cox's Bazar and St. Martin's to tourists is always immense. But earlier, during traveling from Cox's Bazar to St. Martin's, tourists had to cross a long, rough and disgusting road. Recently, MV Karnafuly Express has transformed that boring journey into an aesthetic journey of blue sea. It is undoubtedly a rare opportunity and a sound of foot-step of possibility.
For details, contact:
Dhaka: 02-58317061, 01771575489 & 01832404149.
Chittagong: 031-627866 & 01711749955.
Cox's Bazar: 01870732590-97 & **St Martin:** 01870732598-99.



Dental surgery: Things to know

Sometimes, you might feel that the only use of your teeth is chewing food and perhaps oral health does not need as much attention, but the truth is far from it.

Most people in our country have a tendency of ignoring the concept of self-care, and oral health is probably the biggest victim of this attitude. This often results in appalling outcome and one ends up having to go for surgery.

In order to ensure that you have the basic idea of these concepts, Star Lifestyle consulted Dr Mir Nowazesh Ali Rajib, Assistant Professor at Bangabandhu Sheikh Mujib Medical University, at The Department of Oral and Maxillofacial Surgery, and asked him about Oral and Maxillofacial surgery.

What is Oral and Maxillofacial Surgery?

The term oral and maxillofacial surgery refers to a section of dentistry concerned with surgery. All surgeries that deal with the face, mouth, facial bones are part of it. You might know that maxilla is a bone, the upper jaw to be exact. All the surgeries done by a dentist, including the removal of a teeth are part of oral and maxillofacial surgery. It can be as simple as filling a tooth, or as complicated as cutting a bone from the skull and



replacing it.

How risky is it? Is there any possibility of nerve damage?

Nerves are everywhere in our body and whenever a surgery is performed, whatever kind that may be, it's a fair chance that some nerves might be injured in the process. But surgeons are very careful and try their best to avoid any sort of nerve damage. Yet, sometimes, patients don't come to us until its very late. By then, the issue has spread and become serious, and it can be challenging.

We know that surgery is usually the last resort. How can a patient know that he should go for surgery?

We have this idea that surgery is the last

resort. While that is generally true, it's not always the case. Sometimes, we perform surgery to prevent further injury. The injury to your oral health can take dramatic turns and medications might not be able to help if the damage is severe. But it is rather difficult for the patients to know whether it is time for surgery or not. This is why we recommend visiting your dentist regularly.

If you go to your doctor before the damage is severe, you might be able to avoid surgery and suffering. Similarly, if you go to the dentist, instead of trying to treat yourself, your dentist will know which is the best course of action.

What exactly is the purpose of Oral and Maxillofacial surgery?

The common purpose is treatment of course. One might break a jaw in an accident, or perhaps there is an oral and maxillofacial cancer. We remove that infected tissues in surgery, or in cases of broken bones and other cases, when necessary, we replace a tissue with tissue from other parts of body and help recovery.

When necessary, we use bio-compatible materials; this ensures that the surgery does not cause further issues later. There are also aesthetic purposes. Perhaps one's

jaw is misshaped, or one would like to have a facial reconstructive surgery done. It's all done in oral and maxillofacial surgery.

What is your take on the recent "BDS na to dater doctor na" campaign?

For me, I find it tragic that we have to do such a campaign. It shouldn't be the case, but unfortunately, that is how it is, especially in the rural areas.

I think, people are easily deceived by quacks or other people who practice without a proper degree. BDS is a degree, similar to MBBS. When you hear MBBS, you feel assured that your doctor has a degree and knowledge in the field, and therefore, can practice medicine.

Similarly, it should be the case for a dentist. If one is not a BDS doctor, that means he has no right to practice on another person.

I urge patients to research about their doctors, and if you are confused, just ask your doctor if he has a BDS degree or not. If he does, then you are in safe hands. If he does not, let's hope your question will make him cautious and he won't have the audacity to deceive you.

By Ashif Ahmed Rudro

Photo courtesy: Dr Mir Nowazesh Ali Rajib

**BDS* না
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* ব্যাচেলর অফ ডেন্টাল সার্জারি

RESTAURANT REVIEW

SEAR: A delectable experience

SEAR is a fusion cuisine restaurant that promises to tantalise your taste buds with eye-catching visuals, served elegantly on a plate. Located on the 18th Floor of the Renaissance Dhaka Gulshan Hotel, under Marriott International located on Gulshan Avenue, SEAR provides a unique blend of flavours with ingenuity, while providing a glorious view of Dhaka.

Renaissance Hotels adhere to the needs of their guests and cater to their wants in a luxurious and hospitable manner; they have a total of 175 branches across the globe, and are said to be the most stylish venture of Marriott International.

The interior of the SEAR restaurant is accompanied by stellar lights decorated with glass, the combination of the muted redwood floors with the grey marble and white slits allow visitors to a soothing ambiance and a luxurious experience. There is an automatic piano playing the smoothest tunes situated within the restaurant that adds a wholesome



Romano Kreutz, the executive chef of SEAR hailing from Germany, provides his in-depth gastronomical vision. He also added that fusion is his preferred choice of expertise (though he has 11 years of experience working with various styles and establishments under his belt) because of the creative freedom, with fusion cuisine, the sky is the limit. There are various ways of incorporating local ingredients, highlighted in a different light that is not conventional, and that is the beauty of it all. Through trial and error, things can be perfect, and making mistakes is a part of the humble process.

The standalone feature of Romano's approach to the culinary arts is the attention to detail, there are various elements in each of the items presented in the menu, which consists of 20 extravagant dishes. Each of these elements eloquently

complement one another, creating a sonnet on your table. The unconventional method of preparing said elements, one can truly admire the thought and artistry that is put behind each dish.

Anyone who is visiting SEAR is encouraged to have an open mind upon arrival, as it is important to be a free spirit when it comes to fine dining. To really understand the core concept of fusion, one must be open to getting out of their comfort zone. Only by doing that can you truly enjoy the food that is being presented.

A must-try from SEAR is their Black Forest Cake 2.0, which is a deconstructed black forest cake, with cherry compote jelly and white chocolate, alongside a chocolate ganache, it is complemented with a strawberry sorbet which adds an element of freshness to a very light flavoursome dish. Another must-try is

their flavour twisting Prawn Tempura, which is light and airy, paired with a mango mixed wasabi sauce which gives it a tangy and sweet element. Chef Romano garnishes the prawn tempura with sautéed puffed rice in mustard oil, which adds a pleasant texture and the mustard oil adds a fragrant kick to it that is not so overpowering.

Each dish has their own eccentric quality that invokes the curiosity of many, but a bite is all it takes to have it answered, with bursts of flattering flavours, making it easy for you to put SEAR on your list of go-to places.

Visit the Renaissance Dhaka Gulshan Hotel Facebook page at [facebook.com/RenaissanceDhakaGulshan](https://www.facebook.com/RenaissanceDhakaGulshan) for more information

By Ahmed A Raeeda
Photo courtesy: Renaissance Dhaka Gulshan Hotel

প্রতিটি

ফাস্ট ওয়াশ

ডিটারজেন্ট পাউডার

১ কেজির সাথে

সাদা আর এক নাম

KOHINOOR
CHEMICAL

EVENT

Ode to a forgotten Dhaka by NOBO

Dhaka during the '70s and the '80s was very different from the city we know now. The earlier version of Dhaka was filled with modest homes, and open yards. The houses and streets were adorned with colourful and fragrant local flowers such as madhobilata, nayanantara, and krishnachura — a scene which can rarely be found now.

In a mission to bring this floral beauty back to our city, two passionate people with a shared love of textile, art, and heritage, Mitia Saleh and Silmat Chisti, inaugurated their new venture, NOBO.

The inaugural exhibition was blessed by the gracious presence of Ruby Ghuznavi, who is a renowned name

in the fashion and textile industry of Bangladesh. It was also attended by luminaries of the National Crafts Council of Bangladesh.

"I started with my own money to introduce natural dye craft in Bangladesh because I believed in it. I believe that NOBO's conviction to create a brand in Bangladesh will work because they believe in their vision," Ruby Ghuznavi said on the occasion.

NOBO, a Bengali word meaning new and trendy, perfectly describes the collection they display. Fine natural fabric is adorned with prints of local Bengali flowers the city once took for granted but which seem scanty now, such as alakananda, water lily, and aparajita.

The fabrics are not limited to traditional weaves such as Jamdani, but modern garments and designs are also available. They are either hand screened or digitally printed, boasting the florescent beauty of Bangladesh. With options for both bright colour contrasts and sober shades, there is something in store for everyone.

NOBO is a socially responsible business venture that strives to create a sustainable platform for displaying the craft of Bangladesh and restoring a heritage that seems to be vanishing. The venture focuses on reviving heritage and diminishing craftwork through aesthetics, continue local craftsmanship, and empower female artisans.

NOBO will essentially focus on catering to local retailers, boutiques, and fashion houses, as they follow a B2B business model. However, customers could walk into the exhibition and buy attires according to their will. The inaugural exhibition was held from 22 to 24 February, 2020 at Art Café, Gulshan.

NOBO is a journey from the present to the past, which celebrates traditional art, skilled artisans, and unique textiles. Depicting our heritage through vibrant colours and floral prints that synchronise harmoniously with the Dhaka that existed in the past, this exhibition was truly an ode to the forgotten Dhaka.

By Fariha Amber



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