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Star

# Life

Style

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## Of pizzaz and ELAN

CLUES TO HISTORY  
COLLECTIBLES AND MEMORABILIA OF 1971 P3  
LAL MIAH AND THE LOVE OF PASTORAL BENGAL  
SM SULTAN P4  
THE LOCAL HAUTE COUTURE  
HOUSE OF AHMED'S COLLAB WITH JAYA AHSAN C

PHOTO: RAFIQU L ISLAM RAFIQ  
MODEL: JAYA AHSAN  
WARDROBE: HOUSE OF AHMED LTD  
JEWELLERY: AMISHEE  
MAKEUP AND HAIR: AURA BEAUTY LOUNGE  
STYLING: MAHMUDUL HASAN MUKUL

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বাংলাদেশের ১ম  
হোম রেনোভেশন রিয়্যালিটি শো



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# Jewellery from Araaz

Forever enamoured of the finery that is jewels, Bengali women's love affair for all that glitters is glorious and unapologetic. Every glimpse and gaze at a piece of fine jewellery raises our heartbeats, and it is not just the lustre of the stones, but the appreciation of the intricacy of craftsmanship, as well as sentiment and emotions that each piece invokes.

Into the milieu of participants catering to the growing demand for traditional jewellery in the country, stands proud a home business that has managed to capture an exclusive niche of its own. Essentially a household name to connoisseurs and enthusiasts alike, Araaz Exclusives has been winning hearts for half a decade now, with pieces so beautiful that they have earned even celebrity patronage.

Rather than being a calculated corporation, think of Araaz as having small beginnings stemming from rave compliments garnered by purchases of Pakistani jewelleryes made during personal



jewellery from foreign lands of India and Pakistan to Bangladeshi consumers is what Araaz prides itself on. It's this pride that rests on two primary pillars, quality and design.

The quality of the pieces Araaz trades is unmatched. Not only are the jewels authentic but the designs too are in vogue; a traditional, heritage issue of a South Asian Vogue, if you will! Only the most skilled craftsmen from Lahore and Karachi are enlisted with local, incoming orders to create handmade wonders, and they deliver every time.

And its designs are anything but common! The pieces sold here are earmarked as 'unique' and that is exactly what they are. Every pair of *chandbalis* that steals your heart and every ethnic choker that you pick is a customised design shaped by Pakistani jewellers. Mused from regal Jaipur's extravagance and inspired by

Indian fashion powerhouses like Sabyasachi and Tyaani, designs at Araaz are a cut above the rest.

You will also find that Araaz's jewellery is lined with real gold, as opposed to cheaply washed-over with a golden tinge. Now, we may be talking just about a single gram of gold here, but the beauty the final pieces carry will captivate even the most hard-to-please jeweller.

When you're donning an Araaz, you are bejewelling yourself with pearls, emeralds, rubies, and uncut diamonds. If it's an ordinarily elegant kurta that screams for a little bit of zhuzhing up, the meenakari-plated statement drop earrings are the perfect addition! If the occasion is of a winter gathering where you wish to sing a note of imperial glam with your outfit, pairing a classically-draped sari with a minimal choker is sure to make you the talk of the town.

Speaking of parties, the elephant in the room continues to be the novel coronavirus that has trampled businesses and global economies. Still suffering from its shock, things seem to finally kick back into gear with the festivity of winter and the romance of weddings that come with it! Intimate affairs and smaller wedding ceremonies have graced couples, as we now look for value for money amidst economic woes. In such times, if you're a bride-to-be, Araaz will take care of you in the form of cheaper prices, winter sales and minimal to non-existent profits.

Apart from prices, Araaz is also your one-stop-shop for every jewellery and finery you can possibly dream of. Multani patterns, kundan jewels, layers of sitahaars, regal mang tikkas — are simply a few of the extravagances the business boasts! Whether you want to be a pastel bride in aqua hues, or a royally-red queen in a rouged veil, Araaz will hold your hand to blend a few designs and come up with a set ideal for you. Think of it as affordable fashion that, in no way, will compromise your look!

Aptly translating to mean the nirvana of heavenly bliss, Araaz is more than a jewellery shop. Beyond the gems, buying a piece of jewellery from Araaz will feel anything but transactional. It's the experience and faith in authenticity that you'll walk away with. And this is exactly what makes jewellery less about money and more about emotions.

**By Ramisa Haque**

**Photo: LS Archive/ Sazzad Ibne Sayed Essentials**

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Facebook: <https://www.facebook.com/Araaz-791185187590459>, <https://www.facebook.com/groups/1308977585823643>

us on /Sandalina

ঐতিহ্যের আর এক নাম আধুনিকতা  
ঠিক যেমন ঝুপচাঁয় আভিজাত্য মানেই

# অ্যান্ডালিনা

## সোপ

ঝুপচাঁয় আভিজাত্য...

#ART

# Our Lal Miah: The peasant artist

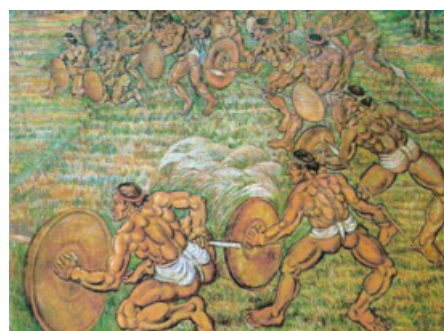
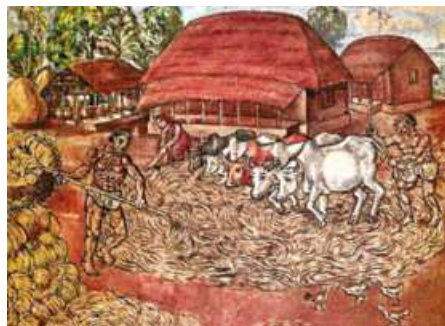
Whenever I stand in front of those vast canvases of S M Sultan — or Lal Miah, as he was called — I try to grasp not only their artistic value, but also the incredible life their maker had lived. In both, I fail.

I fail in terms of ‘understanding’ art as I am no critic or connoisseur, with very limited knowledge and capacity in the field.

And I fail in the latter because of his inconceivable way of life and his spirit: a bohemian who sheltered in dilapidated buildings, an eccentric who lived amidst numerous cats and bats, a bachelor who played the flute and wore a sari, a mad genius whose works were displayed alongside those of global legends like Dali and Picasso, a recluse who did not have a care for fame or fortune.

But this much I can comprehend, that behind all the techniques and ‘-isms’ of art and beyond all the eccentricities of the artist, there lies a soul deep in love with country and soil — for rural Bengal, the pastoral lifestyle, and the rights of farmers and peasants.

After all, a huge bulk of his paintings — his most iconic artworks, one may label



them — feature farmers and whatever they stood for. A tribute to peasants and villagers; and he was one of them indeed:

*“Many people tell me that if I lived in the city, I could have a better life... But when I encounter my fellow villagers in the market or other places, we talk together and I never feel alone. People appreciate me more here... If I draw a vegetable, they say, ‘That’s my vegetable!’ If I draw a cow, they say, ‘That’s my cow!’ This gives me deep feelings of peace and contentment.”*

Sultan’s village portrayals are not mere landscapes. Yes, while they may evoke nostalgia and calm among many urbanites, reminding them of a simpler life of beautiful rural Bangladesh — farmlands, canals, thatched huts, villagers hard at work or spending a leisurely time — they are much more than that, as they tell stories of farmers’

hard work and their joys and sorrows.

One of the first things anyone would notice in the paintings is the distinctive human forms. Sultan’s farmers are strong and overly muscular and burly. Why did he choose to depict them as such?

*“It’s really hard for them to earn a decent meal despite working all day long. If I were*

*to paint them realistically, I’d have to portray them as thin and malnourished. But in my mind, I don’t see them that way. They are always ready to face any struggle. That’s why they appear strong and masculine, to show that they are healthy and physically fit.”*

Sultan’s cause was that of the Bengali peasantry — their rights and the respect they deserve but often do not get — and he brought forth this subject in immense beauty and splendour whilst himself being in touch with them.

He also taught drawing to poor children. As a child, he was no stranger to poverty, and his art school offered food to children and educated them in studying and drawing the Bengali flora and fauna; their village surroundings.

Sultan cared little for money and materialism. It may even be said that he, at times, neglected his own paintings; there had been instances when his works were found at use as a partition wall in a home or a false ceiling at a teashop!

So, while much has been explored, dissected, and discussed in the art world about the painter’s creative process and his techniques and the technical aspects, the man himself seemed to have maintained a certain distance from it all. Instead, Lal Miah’s art was for the common people:

*“My fellow countrymen are not used*

*to abstract art. They ask, ‘What have you painted? Please explain it to us, we don’t understand... As I have seen these days, most drawing rooms have an abstract painting on the wall. This has a certain decorative value... But in my eyes these works are not important because general people can’t easily grasp them.”*

His love for the common people is evident; his connection with them, strong and intimate. And with an immense zeal for rustic Bangladesh, he glorified the common farmer. He was a patriot.

And all these turned Sheikh Mohammed Sultan — legendary artist and an odd, untamed man — into a household name in Bangladesh; simply, S M Sultan the mad genius, or perhaps more intimately, our Lal Miah.

**By M H Haider**

*‘Adam Surot: The Inner Strength’, a documentary film by Tareque Masud on S M Sultan (and an extended book of the same title first published by Bengal Foundation) has been used for the artist’s quotes and other information.*

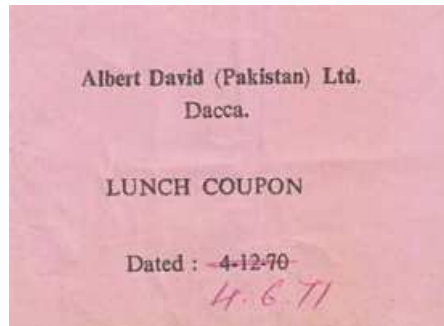
**Illustration: Collected from Art of Bangladesh, Series 4, S M Sultan, published by Bangladesh Shilpakala Academy**

# A paper trail: Preserving fragments of an epoch

Collecting memorabilia is not a recent phenomenon, but appreciation for such assortments have today garnered much interest among the general populace. Ever since the days of our freedom struggle, there has been individuals who have preserved historical artefacts related to the Liberation War for future generations.

Some of the greatest museum archives that we now see today were made possible because of generous donations by some of these custodians of history. Others retain their personal collection till this day, a parallel repository that speaks volumes of our past, and present.

History is just; without exception, it



narrates reality to those who seek it. Although there have been efforts to erase truth, epoch-making events in time leave traces of truth in everyday objects. All that is needed is a clear mind that can make the right interpretations from the pieces of the puzzle lying with people and in official records.

Letters from war heroes, or a diary written in the battleground serves as the most important of wartime memorabilia. Also of importance are official notifications of the liberation army or the government opposing freedom. These are considered the most

days of war. Or a driving licence issued in August, 1971.

Objects such as these can leave one amazed at how life went on when struggles raged on the war frontier.

Collectors of war memorabilia also include post 1971 material that narrate the saga of our freedom struggle.

Perhaps, what stands out most notable in such collections are mail addressed to Bangabandhu Sheikh Mujibur Rahman from various foreign origins.

The struggle for freedom can be viewed as the period of strife that lasted between 25 March and 16 December 1971. Or, it can be seen beyond those dates. The war ended in 265 days, but the aftermath of the war lasted years; perhaps we are yet to overcome the repercussions of the tumultuous times.

There is no limit to the number of collectibles one must possess to be termed as a 'collector'. There are many amongst us who have artefacts from the past, perhaps a photograph of a late uncle who went to war and never returned? The bridal registration certificate of your mum who was married in the midst of the war.

Simply taking care of these can make significant contributions to the understanding of history.

At the end of the day, it is not important to be a collector of 1971 War memorabilia. However, one can never stress on the need of becoming custodians of historical pieces when one has a chance, no matter how mundane or unimportant they may seem to us today. Tomorrow, these are the very pieces that will remind us of glorious times, and the cost of freedom.

collection worthy.

Every day letters, notes and mail, however, can be of equal importance. Today, as the chronicles of history shifts from the narration of solely those who held important positions to narratives of the common people, simple everyday objects can help us understand the spirit of the wartime.

A simple calendar that marks the days of the year — the yearly holidays, and days of national significance that would have been observed in an otherwise mundane 365-day year — can serve as a significant relic of the past. A food coupon of an office cafeteria, can also be a testament of turbulent periods. "What was served for lunch?" — One could wonder!

Time can be equally frozen in an inscription on a book on art, scribbled and dated at the moment of purchase, in the

**By Mannan Mashhur Zarif**  
**Photo Collection: Mannan Mashhur Zarif**

## HOROSCOPE



**ARIES**  
(MAR. 21-APR. 20)

Use your charm. Your partner can drive you crazy this week. Misunderstandings could cause confusion. Your lucky day this week will be Sunday.



**TAURUS**  
(APR. 21-MAY 21)

Your partner won't be too happy. Focus on work. Take time to solve issues in the family. Your lucky day this week will be Wednesday.



**GEMINI**  
(MAY 22-JUN. 21)

Rely on yourself. Make sure everything is in order. Changes at home will be unpleasant. Your lucky day this week will be Monday.



**CANCER**  
(JUN. 22-JUL. 22)

You need a change of pace. Don't allow yourself to be put in restrictions. Be aware of deception. Your lucky day this week will be Wednesday.



**LEO**  
(JUL. 23-AUG. 22)

Avoid scandals of any sort. Make changes at home. Overindulgence will be a problem. Your lucky day this week will be Saturday.



**VIRGO**  
(AUG. 23-SEP. 23)

Try to be understanding. Professionalism will be key. Find time for friends. Your lucky day this week will be Thursday.



**LIBRA**  
(SEP. 24-OCT. 23)

Don't stretch the truth. Social activities will be enjoyable. You will be emotionally unstable this week. Your lucky day this week will be Saturday.



**SCORPIO**  
(OCT. 24-NOV. 21)

Put maximum effort at work. Short trips will be relaxing. Do things your way. Your lucky day this week will be Thursday.



**SAGITTARIUS**  
(NOV. 22-DEC. 21)

Don't be too dramatic. Keep your eyes open for new offers. Think carefully regarding crucial decisions. Your lucky day this week will be Saturday.



**CAPRICORN**  
(DEC. 22-JAN. 20)

Your partner will be uncooperative. State your feelings clearly. Concentrate on work. Your lucky day this week will be Friday.



**AQUARIUS**  
(JAN. 21-FEB. 19)

Reach out to a good friend. Promote your ideas. Avoid getting into any disputes. Your lucky day this week will be Saturday.



**PISCES**  
(FEB. 20-MAR. 20)

Focus on rebuilding your relationship. Take hold of tricky situations effectively. Your reputation will be affected. Your lucky day this week will be Saturday.



#FASHION

# What's the latest trend of 2020? Staycation!

Without a speck of doubt, 2020 has so far been one of the bluest years of the 21st century. Despite all the hindrances and challenges faced this year, we have finally learnt to live with the new normal. As more and more people step out of their homes taking necessary precautionary measures, "staycation" is another trend that we embraced in 2020.

Staycation is essentially a portmanteau of the words "stay" and "vacation." It is the ever-growing practice of taking mini-vacations within the comfort of our very homes or nearby resorts and hotels in order to relax, rather than travelling to places faraway given the current circumstances, and this is gradually becoming highly popular among the youth and millennials.

Speaking of what's trending brings us to the question – what to wear during your staycation?

It is not difficult to decide where to look for attires that are up-to-the-minute chic and equally comfortable because definitely TAAGA is what automatically pops up in our mind! And they have proven this yet again with their latest winter line-up.

While the brand never fails to deliver fusion wear that is ethnic with a hint of eccentricity, here are a few styling and



selection tips to make your staycation more playful and fun.

- Ponchos are back in trend; did they ever exit though? These are the perfect selection of casual attire blended with

comfort. You can pair them with boots to attain a modern look.

- Fashionably shield yourself against the weather by donning long shrugs or short coats – whatever your heart desires!



- For a more formal appearance, slip into high-waisted pants. Be it baggy or tight-fitted, they never fail to set you apart from the crowd.

- If you decide to remain indoors then you can choose lightweight outfits like skirts, dresses, and tops to exude that urban fashionista vibe.

- Accessorize your outfits with minimalist accoutrements – a trendy ring, a stylish pair of earrings, or a simple neckpiece should be good enough.

- Don't look gloomy like the weather – dark and bold hues are fine but subtly vibrant tones will jazz up your overall ensemble.

Although staycations are about staying bound within a limited geographical proximity, this should not stop you from having fun! To modishly enjoy the changing seasons and acquire new trends, TAAGA is definitely the go-to fashion brand for millennials and style enthusiasts.

TAAGA is vastly available in all outlets of Aarong. You can also check out their winter collection right away by clicking on this link: <https://www.aarong.com/taaga>.

**By Fariha Amber**  
**Photo and Wardrobe Courtesy: TAAGA**

#FASHION



Star **LIFE** Style

House of Ahmed LTD, since its initiation, has revolutionised the scene of luxury ethnic couture. Today, Star Lifestyle is in conversation with one of its co-founders and Chief Operating Officer, Tanzila Elma —on how House of Ahmed managed to create an ethnic fashion house which can compete globally.

# Regal, ETHNIC couture at HOUSE OF Ahmed



Photo: Rafiqul Islam Rafiq  
Model: Jaya Ahsan  
Wardrobe: House of Ahmed Ltd  
Jewellery: Amisheé  
Makeup and Hair: Aura Beauty Lounge  
Styling: Mahmudul Hasan Mukul



House of Ahmed LTD, which has had many stellar collections and campaigns, recently launched "Tales of a Modern Desi Woman ft. Jaya Ahsan" for which, they're very much in the spotlight, due to an iconic collaboration with Bangladesh National Film Award Winner, Jaya Ahsan, and through their brand partnership with luxury diamond company Amisheé. "We started off with a very male dominated brand, but during the pandemic, the number of clients that came to House of Ahmed to order bespoke bridal lehengas, bridal sari, bridal dupatta along with men's sherwani was staggering. It was then that we decided to work on a luxury sari line, which was perfect for our clients celebrating their wedding day in an intimate setting. We worked endlessly for five months to come up with ten bridal saris, all in a variation of vibrant colours, trying to showcase Bengali iconic fabrics like Mirpur katan, premium Bengali silk, raw-silk and even organza. The response was amazing, as within five days after the launch, we received many orders from our sari collection," said Tanzila Elma. "Jaya Ahsan also decided to be the face of this campaign from House of Ahmed LTD, as she is also very passionate about our Bangladeshi heritage, and upholding and enriching our Bengali artisans and their craftsmanship," added Tanzila.

"So, for an iconic sari collection, we decided to embark on a strong marketing campaign, which was the "Tales of a Modern Desi Woman," featuring Jaya Ahsan. I felt that we needed someone that both the older and younger generations could relate to, together, to help guide them, how to style themselves for this year's wedding scene. We also needed a strong business collaboration and partnership. It was then that I decided to bring Amisheé, as they are the top luxury jewellery company in the country. This campaign not only added value to the company's branding and international level production capabilities, but also finally made sure House of Ahmed emerged as one of the country's best ethnic houses, not only for men, but also for women," stated Tanzila. Tanzila Elma also spoke about Bangladeshi artisans and upholding the dying artisanal craftsmanship that they represent in our country. For her, it was more about creating something that was truly of Bangladeshi heritage and made people want to purchase traditional attires from our home country, rather than make a trip to India for special events like their wedding day. "From our market research, before launching House of Ahmed, we came to a realisation from seeing the vast number of Bengali people shopping from a luxury boutique in India that, we needed to

create a luxury ethnic Bengali fashion house that had everything proudly Made in Bangladesh. Moreover, we had to ensure that we are still uplifting our artisans by not only making a safe space for them, but also push their creative boundaries to create ethnic wear, capable of competing in the global market," stated Tanzila. Besides this campaign, Tanzila Elma spoke of the non-profit campaigns HOA has organised during the pandemic, saying, "We made sure we didn't lay off a single one of our artisans. At a time when businesses were terminating their artisans and employees to cover losses, we didn't accept it as a business strategy. We instead hosted a non-profit campaign called "Project Ray of Hope" to raise funds to ensure groceries for over 200 artisans and their families. From there, we raised around Tk 50 lac and made sure our artisans had groceries for themselves and their family for five months." In addition to that, she has been an advocate for sustainable fashion and influencing more of the fashion scene through her entrepreneurial journey to be responsible by promoting fashion for development and by ensuring the betterment, enrichment of local artisans and their lives as well as by uplifting them.

By Troyee Chowdhury

# Festive buffet at The InterContinental Dhaka



The pandemic and its associated lockdown have made us appreciate the little things, our priorities and most interestingly, even the 'finer things' in our daily mundane lives. Things that we usually take for granted because of its habitual presence.

...Every morning, I wake up to the smell of freshly brewed, premium Kashmiri tea loaded with spices, nuts and saffron distilling in my mind. But alas, I make do with the usual home-made green tea, because that's all I can make!

During lunch, I miss the random chitchats with colleagues at some posh restaurant in the tri-state area with platters of ordered sushi, deep fried tempura, maki rolls and miso soup pouring in. But I make do with home-made preparations, no extra effort paid there — simple, unfussy and basic. As healthy as it might be, it's simply the repetition of what I had the day before. No extra spice added, no comparisons made; it's as if every new day was a Xerox copy of the previous.

In the afternoons, I miss my favourite savoury afternoon tea with besties, accompanied with finger sandwiches, petit fours, pastries and my most beloved scones, dripping in clotted cream, jam and lemon curd. I also miss the conversations that become louder as the food arrived, because half of the happiness lay in the taste of the food, spread before us.

Last but not the least, I miss my intimate dinner outings with the significant other to explore new dining



avenues, Chinese one day, another day Indian, another Pan Asian...the list seemed endless. But I make do with the usual these days.

Last Thursday, I decided to break free from the glum and try-out the InterContinental buffet spread at The Elements Restaurant to reminisce the days of the past, when we were carefree and adventurous. Thankfully, 'the five star' spread had all the meals I had been craving for and more, at one place.

The sushi wagon was overwhelming, the salad bar mouth-watering. The chef behind the open kitchen warmed my heart with kebabs grilled to perfection. If that was not enough, there was also the lip-smacking dessert section, with confectioneries that melted in our mouths.

I can't personally thank InterContinental enough because the food was worthy of acclaim, the safety provided against the pandemic excellent, and additionally, there was the benefit of a BOGO (Buy One Get One) offer with multiple banks, which meant the 20 something friends that

I invited to relive the fun days didn't actually put a dent on the wallet.

If you are like me, missing out on old times, then maybe the festive buffet can bring back life into you. One thing to keep in mind though, it is only available from Thursdays to Saturdays due to the prevailing pandemic situation.



Nevertheless, it helps significantly with the feel-good factor for the soul. For I always believe in the aphorism, "food is the best way to heal the heart." Bon Appetite!

**By Fashion Police**  
**Photo: Shahriar Kabir Heemel**

**THE MILLENNIAL COOK**  
FARIHA AMBER



# Surf and turf dishes from around the world

“Do you prefer meat or fish?” — this is a commonly asked question, be it at a restaurant before ordering or in the middle of a casual conversation regarding food. While some people have an affirmed answer to this at the ready, others have a hard time making a decision. It is safe to say that people belonging to the latter group, at some point, have faced the dilemma between choosing either meat or fish.

Their loyalty for both meat and fish does not allow them to arrive at a final conclusion. Well, do you really have to? Why choose one when you can enjoy the goodness of both in the same plate? This is exactly why surf and turf recipes exist!

Surf and turf recipes are essentially those dishes that contain components from both the sea, defining the surf part, and the land, defining the turf element. The combination of meat and fish included in the same dish enables us to not miss out on any one of them, this being the reason why surf and turf dishes are so popular and loved all over the world.

Thus, here are two protein-packed surf and turf recipes from around the world that will surely tantalise your tastebuds and allow you to savour the best of land and sea in one plate.

## SPANISH CHICKEN AND SEAFOOD PAELLA

*Paella is a delectable rice dish. It seems like the perfect dish to throw in meat and seafood all at once, as the saffron rice complements both the elements so perfectly. It is also a good way to feed and attract a crowd, as the irresistible aroma will surely draw attention.*

### Ingredients

*For the chicken —*

- 500g boneless chicken thighs
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp cracked black pepper
- 1 tsp paprika powder
- 1 tsp cumin powder
- 1 tsp turmeric powder

*For the seafood —*

- 250g shrimp (peeled and deveined)
- 250g squid rings
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp lemon pepper
- 1 tsp paprika powder
- 1 tsp turmeric powder

*For the rice —*

- 2 cups paella/ Arborio rice
- 3½ cups chicken stock
- 1 tbsp olive oil
- Pinch of saffron
- 1 tsp paprika powder
- 1 tsp salt
- 2 medium onions
- 4 cloves garlic
- 2 medium tomatoes
- 1 red bell pepper
- 2 tbsp chopped parsley
- 1 lemon

### Method

First, marinate the chicken cubes with salt, black pepper, paprika powder, cumin powder, and turmeric powder. Also marinate the squid rings and shrimp with salt, paprika powder, lemon pepper,

and turmeric powder. Set these aside to marinate while you prepare rest of the ingredients. Also, wash and soak 2 cups of paella or Arborio rice, or any short grain rice will do.

Finely dice the onions, tomatoes, and red bell pepper into small cubes. Crush, peel, and chop the garlic cloves as well. Cut a bunch of parsley finely to attain a couple tablespoons of fresh chopped parsley and cut one lemon into wedges.

Add a pinch of saffron to the chicken stock and bring this to a boil. Once boiled, set it aside for later use. To cook paella, it is essential to use a large pan with great surface area so that the rice cooks in a less compacted layer. In a large pan on medium-high heat, add 1 tablespoon of olive oil and let it heat up. Then add chopped onions and garlic and cook them until soft and fragrant.

Next, add in the diced tomatoes and

and make sure the rice is undisturbed during the cooking process, only add more stock if required.

During the last 5 minutes of cooking, add back the half-cooked seafood and arrange them in a decorative manner. Cover with a lid and allow it to cook until the seafood is fully cooked through. Garnish with chopped parsley towards the end and serve with lemon wedges.

### ENGLISH BREAKFAST SURF AND TURF

*There is nothing more classic than good old eggs benedict with hollandaise sauce when it comes to a classic English breakfast. This surf and turf rendition includes chicken rasher and smoked fish sandwiched inside a soft bun with a perfectly poached egg sitting atop, drizzled with zesty hollandaise sauce.*

### Ingredients

- 4 pieces English muffins/ small buns
- 4 tsp mustard

and add in white vinegar. Using a large spoon, swirl the water around the edges to create a whirlpool at the centre.

Gently drop in one egg at a time in the middle of the vortex and the whites should wrap itself automatically around the yolk. Cook them for 3-4 minutes or until they float to the top and remove them with a slotted spoon on a plate lined with paper towel to soak excess water.

To prepare the hollandaise sauce, melt butter and strain away the foamy bits that are visible at the surface. Simultaneously, set up a double boiler and add a couple of egg yolks and lemon juice. Whisk these together until the egg is foamy and emulsified and ready to take in fat.

Next, pour in the melted butter at a steady stream and whisk continuously. Within a couple of minutes this should take on a rich and creamy consistency. Once the



red bell pepper, season them with salt and paprika powder and cook them for a while. After a couple of minutes, push the vegetables onto one side and drizzle in a tablespoon of oil on the other side. Once the oil is sufficiently heated, add in the marinated chicken and par-cook both the sides.

Remove the chicken with a slotted spoon and add more oil, as required. Then, throw in the marinated shrimp and squid and partly cook them on all sides as well. Stir the vegetables occasionally while doing so. Remove the seafood and spread the vegetables all over the pan.

Next, return the chicken back to this mixture and stir, and add the drained rice as well. Combine everything together and pour in the saffron infused chicken stock. Allow this to cook for 20 minutes uncovered

- 4 strips chicken rasher
- 100g smoked fish fillet
- 2 tsp oil

*For eggs benedict —*

- 4 eggs
- 1 tbsp white vinegar
- For the hollandaise sauce —*
- 2 egg yolks
- 120g butter
- 1 tbsp lemon juice
- 1 tsp salt
- 1 tsp lemon pepper
- ½ tsp paprika powder

### Method

There exist several methods to poach an egg, but the vortex method seems to be the fool-proof way. First, pass the eggs through a tea-strainer to get rid of the watery part of egg whites and drop them separately into ramekins. Bring a pot of water to a simmer

sauce is ready, add in salt, lemon pepper, and paprika powder and mix everything together to combine. Let this sauce sit atop the double boiler to stay warm and prevent splitting.

Heat up a pan and drizzle oil. Next, slice the buns in half and toast them, cut the chicken rasher into small squares and allow them to heat up along with the smoked fish fillet. Once all these have a good sear with grill marks, take them off the heat.

To assemble, spread mustard over the buns and place the chicken rasher and bite-size chunks of smoked fish atop. Place the egg on top and drizzle over the hollandaise sauce, to serve. The perfect accompaniment with your morning tea!

**By Fariha Amber**  
**Food and Photo:Fariha Amber**



Smartphones nowadays have become the most important devices in our daily lives, even more so for the young generation. Youngsters tend to use smartphones for anything and everything. From the alarm to wake up to, to the calendar for classes or meetings, checking social media notifications to submitting assignments or presentations, from watching their favourite content to capturing their unforgettable moments, smartphones are now the go-to device for the younger generation, whether you are a student or a young professional. As these devices have become a part of life, they are getting more powerful and versatile, with lots of features and also in design. And the OPPO F17 Pro is just the device if you are in need of a smartphone right now.

The young generation is always looking for the perfect device that can be their primary device in their daily lives, with the functionality to do what they need and more. As a result, smartphone companies are always trying to accommodate with lots of features. But most of the time, falls behind in some area. OPPO's latest addition to its famed F series — F17 Pro — is such a device that excels in every department.



OPPO F17 Pro is just 7.48mm ultra-thin, ultra-lightweight at just 164g, smartphone that comes with a 220-degree rounded edge, offering more comfort while using the phone. This is the sleekest F series phone yet, and one can easily slide it into a jeans pocket, or a clutch. OPPO used industry-leading design to fit all the components, including the motherboard, the extraordinary camera setup and a powerful battery in this slim phone. The phone comes in two eye-catching colours — Magic Blue and Matte Black. On the back, the phone is shiny, yet resistant to fingerprints when held, while the smooth feel will give users an amazing experience while using the phone.

Any smartphone nowadays must have a well-functioning camera setup, and who knows that better than OPPO. A company that always surpasses expectations when it comes to smartphone photography, OPPO is offering 6 AI portrait cameras, consisting of a 48MP primary sensor and dual punch hole front cameras in the OPPO F17 Pro. As a result, smartphone photography will be easier than ever. Users will be able to effortlessly capture fashionable urban street style portraits or while travelling. The camera has AI Color Portrait and Dual Lens Bokeh Portrait mode to boost colour in every photo. For the finest facial details in portrait, F17 Pro has AI Beautification 2.0 and AI Super Clear Portrait. Low light shooting has never been easier with its night portraits AI Night Flare Portrait and AI



# OPPO F17 Pro

Ultra Function, Ultimate Fun

A Complete Lifestyle Solution For The Young Generation

Super Night Portrait modes with advanced lowlight-HDR algorithms. The phone has 4K video recording capability with Ultra-Steady Video, that gives stabilized, clearer and sharper videos that will encourage vloggers to shoot videos with this phone.



Youngsters tend to watch their favourite shows on their smartphones. University goes participate in online classes, and young professionals join online meetings with their phones. Therefore, a bigger screen is necessary to facilitate these functions. Thus, to offer an immersive

viewing experience, OPPO F17 Pro has a huge 6.43-inch dual punch-hole FHD+ Super AMOLED display, with an astonishing 90.7% screen-to-body ratio. And the mini dual-punch hole on the screen is so small that it doesn't hinder the viewing experience while watching any content, or while gaming.

But, if the phone is not capable enough, how can it be pleasurable when using it? Consequently, OPPO F17 Pro is equipped with a powerful MediaTek Helio P95 octa-core CPU clocked up to 2.2GHz with 8GB RAM, giving more power than one could ever need. The phone comes with 128GB ROM and thanks to ColorOS 7.2, it runs smoothly with Anti-Lag

Algorithm. The innovative Air Gestures gives the opportunity to pick up phone calls and use various apps by making gestures in the air without even touching the phone.

Using all these features would drain smartphone battery at a much higher rate. Thus, a good smartphone also needs fast

charging capability as well. The F17 Pro is equipped with OPPO's very own VOOC Flash Charge 4.0 technology and can fully charge its big 4000mAh battery in just 53 minutes with 30W charging, which gives improved battery optimization. With just a 5-minute charge, one can avail up to 4 hours of call time, or 1 game of PUBG, or 1.9 hours of IG browsing, or 1.7 hours of YouTube watching.



Such impressive features in a phone should definitely attract the young generation and help them to do more with this state-of-the-art technological marvel. OPPO F17 Pro is now available in every OPPO shop, and e-commerce platforms for just Tk 27,990. The smartphone will surely facilitate every technological needs of the youngsters.

Photo Courtesy: Oppo

#FASHION

# Qamash – the latest fashion label in town

Two friends keen on designing and styling themselves in high-fashion wear usually struggled to find anything beyond 'ordinary' in the Dhaka market. That's when they decided to produce their own label, Qamash, an ethno-fusion inspired clothing brand.

This is the story of two friends, Rumjum Fattah and Tasmeya Zakir and their fashion line Qamash – a 'beyond the traditional' line of couture wear.

Qamash means fabric, in Arabic, the perfect word to describe an ethnic-fusion inspired, unique clothing line according to both Fattah and Zakir.

"We make sure our fabrics are high-end and explicitly fit our brand identity. When we say a particular design carries the muslin fabric, then rest assured that the highest quality muslin available today, has been sourced. There's no chance that it will be replaced or reworked, in the more available

and cheaper organza version," said Fattah.

Both the designers made it a point to inform that Qamash was meant for the bold, multitasking women of today. "Our designs will certainly help highlight the modern independent woman and demonstrate her unique personality to the world. At Qamash, we do not make the regular, 'day-to-day' kameez or the sari. Designs here are exclusive, fresh and very expressive. Having said all that, Qamash is also an everyday wearable brand! All in all, if we have to summarise our label then it will surely be a unique but affordable clothing line, that fits the everyday woman," Fattah said.

Zakir added on to reflect the true identity of the brand. "From luxury statement pieces for a night out with the girls to chic casual-wear, perfect for lounging after a long day at the workplace – Qamash is meant for everyplace. We may be new but our brand has already taken up a strong online



presence. We promise that anybody who visits our online site won't be disappointed for sure," Zakir added.

And correct their proclamations were, because Ainsihar – the pilot collection by Qamash was anything but 'drab' or 'ordinary'. Each design was unique and yet meant for the everyday woman; she who juggles between multiple identities in a day; from being a student to a professional, a daughter to a homemaker, a thrill seeker to an adventurer – there's something for everyone.

By Fashion Police

Photo: LenZcraft

Models; Sameena, Maria

Wardrobe: Ainsihar by Qamash Essentials

[www.facebook.com/qamash.label/](http://www.facebook.com/qamash.label/)

[www.instagram.com/qamash.label/](http://www.instagram.com/qamash.label/)

[www.qamashbd.com](http://www.qamashbd.com)

#PRESS RELEASE

# Chol x Shama Kun launched

Paraa's fashion and product designer Shama Kun, the women artisans from Korail, the diverse models and performers on the ramp and host, Fahd, of Aloki, celebrated the launch of Chol x Shama Kun on Friday 20 November, 2020.

Chol is a new platform by Paraa for designers and artisans to think beyond the constraints of 'fast fashion'. Chol understands the need of preserving and pushing cultural and design boundaries, focusing on affordable, sustainable and hand-made garments. Chol understands the need for high quality designed products, excellent fitting of clothes, as well as being affordable for those keen to lessen their footprint of consumption but also



wear amazing sustainable clothes designed and made in Bangladesh.

Chol's first collaboration is with fashion and product designer Shama Kun, and is a capsule collection that is inspired by the

memories of comfortable warm nakshi kantha blankets. For Shama, kantha carries memories, it's a piece of belonging which reminds her of the cultural roots of her elders. For many years, there had been this culture of layering old fabrics or recycled saris with hand embroidery to make kantha and transform it into a new look. The fashion industry is one of the biggest contributors to pollution in the world and so, Shama is doing her best to do her part to minimise pollution by exploring the reuse processes of kantha making and created a dynamic new look. Each outfit has intricate kantha embroidery on it by the women artisans of Korail and; old saris sourced from Begumbazar in old Dhaka and handloom

saris sourced from Korotia, Tangail, are used as fabric layers. The entire collection displays a celebration of craftsmanship of Bangladesh.

Chol's focus is to celebrate the wonderful diversity of Bangladeshi people, often neglected when it comes to the fashion industry. Chol invited people of different ages, sizes, ethnicities and genders and from different economic backgrounds from Dhaka to participate in this inaugural fashion performance, none of whom had any fashion or catwalk experience. Some of the amazing models talked about how age is just a number, plus size is a plus, and beauty is different, and fundamentally, we are all beautiful.

## করোনা কে ভয়, এখন আর নয়

ব্যাকট্রল সাবান অথবা হ্যান্ড ওয়াশ  
দিয়ে প্রতিবার অন্তত ২০ সেকেন্ড\* হাত ধুয়ে নেই

এখন প্রতিটি ব্যাকট্রল হ্যান্ড ওয়াশ পাম্প ২০০ মিঃলিঃ  
এর সাথে **১টি ফেস ফ্রি!** মাস্ক

**Bactrol**  
ACTIVE SYMDEO+

**REAL FAMILY HEALTH PROTECTOR**

\* Centers for Disease Control & Prevention (CDC)

# INSIDE LOOK at Crimson Cup



## In conversation with Mohaimin Mostafa and Rehanur Rahman

**Crimson Cup is currently is one of the biggest coffee brands for the youth of Bangladesh? Where did it all begin?**

It all started back in 2015 when both of us came back from abroad after finishing our studies. We have been friends from our school days till now and after coming back from abroad, we wanted to do something together. We were both interested in the coffee culture that was starting to pick up some pace in Dhaka and thus we decided to go for it. So, we reached out to Crimson Cup and were thoroughly rejected. We were just two guys, coming out of universities with no prior experience. We were rejected 3 times by Crimson Cup. But we did not falter. We came up with a proper business plan & market research and flew out to the USA to meet them in person and propose our idea to franchise their brand directly. They were very impressed by our initiatives and decided to give us the franchise to start Crimson Cup in Bangladesh.

What we did was, we focused on students from the get-go. We picked up on the growing trend of coffee & hangout

culture in Dhaka and incorporated us with this culture. We did events in prominent private universities to catch the eye of the students. We gave out brownies, free drinks to draw attention and interest towards the brand. We started this brand without any major backing and started it off as a startup.



**What challenges did you face initially while starting?**

When we started off, we were the first coffee shop to introduce a sugar station beside the register. It is a basic concept of coffee culture in the western country and we wanted to be the first ones to start and integrate this concept in our coffee culture as well. But people close to us constantly warned us that it would not work, people would just steal the sugars from there. Nevertheless, we moved forward with our plan to promote the Self-Service culture that was non-existent in this part of the world. In every store, the sequence of buying the coffee, going a bit right to the sugar station to pick out your preferred amount, and go and sit has been made very simple, so that people don't have to move that much. That has been a challenge for us because the people here are not very much used to this Self-Service system. They would just come in, sit down and call the baristas, who were not even trained for taking orders. People used to get a bit mad at the beginning, but it has now become the standard for all



the customers to follow. So, that was one of the initial challenges, to get the people of Bangladesh to get used to the Self-Serving aspect of the coffee culture. Another challenge for us at the beginning was that we had to import all of our materials like Coffee beans, syrups, and everything from the USA. But, Crimson Cup came forward to help us with this aspect and assisted us in setting up an efficient supply chain management system.

**Crimson Cups Bakery is one of the top nowadays? In this competitive market what are your strategies for becoming number one?**

Our Armando Coffee blend is the thing that sets us apart at the beginning. It's a blend that has a nutty flavor, that can be used with every type of drink and its



quality is just unfathomable. Apart from that, we have a size difference in our coffee cups than other local coffee brands in our vicinity. Our cups are generally bigger in size in terms of Small, Medium, and Large. Our small cup size is basically their medium.

Moreover, in the restaurant business, the only thing that matters is the quality of your product, not effective marketing or interior. If you look at the other big coffee brands that are expanding here as well, they don't spend that much on marketing their product. What we focus on is what happens behind the counter and focus on the quality of coffee and food that are reaching our customers.

**What are the steps you have taken for your restaurants to adapt to the new normal?**

We spent a lot of money on disinfecting and cleaning our restaurants. We don't take any orders or let anyone enter if our customers are not wearing masks. We are deep cleaning it on a monthly basis as well. Daily cleaning has been severely amped up as well, with surfaces at the tables and door handles being cleaned with surface disinfectants

**We have seen a lot of people trying their hands in different cuisines during the lockdown. Any advice for the aspiring chefs/home cooks of Dhaka?**



This is brilliant. We believe people should always be involved in stuff they are truly passionate about. So, if someone's passionate about cooking, be it a guy or a girl, they should go for it. Yes, we have a lot of tasks in our daily life like family, work, etc. Nevertheless, if you're passionate about something, they should go for it. We love the idea that people are utilizing their talents and turning them into successful businesses. People are finally realizing the number of resources that are freely available and properly utilizing them to the fullest extent.

**Are there any upcoming exciting news for Crimson Cup anytime soon?**

Our current plan of action is to open as many branches as we can in Dhaka city, as well as different areas of Bangladesh as well. We already have a branch in Sylhet and



looking to open up in Chittagong & Khulna. As we have the master franchising rights for South Asia, we're looking to expand in other countries as well. We are in talks with Nepal and India at the moment. We are also trying our hands at roasting our own coffee beans and become Crimson Cup Roasters. That will help us in producing our materials here, rather than importing them.

The interview was taken by Foysal Mahmud Niloy.  
 Photo: SK ENAMUL HAQ

