

SPOT LIGHT

Bhasani Novo Theatre

IN 2001 an American businessman, Dennis Tito, paid millions of dollars to become the world's first space tourist. Now there are probably many of us who would like to follow in Dennis's footsteps and become a space tourist too, but can't do so because the difference between Dennis and ourselves is that he has oodles of money, while in comparison to him we're a beggar on Farmgate bridge! Therefore, our desire to become a space tourist is sort of like the Bengali saying: "Shaad achedy, shadho nay"!

Now just because we don't have enough money to see space for real, that doesn't mean that we can't see virtual-reality animations of space. And where can we go to see virtual-reality animations of space in Dhaka? Well, a trip to Bhasani Novo Theatre might help.

Bhasani Novo Theatre is a dome-shaped building situated near Bijoy

Sarani that offers some truly fascinating shows on space. To view a show you'll have to pay a mere Tk 30 (much better than paying millions of dollars, right?!). Each show lasts for about 1.5 hours. It's in the first 45-minutes of the 1.5 hours that you're shown various virtual-reality images of space. The dome-shaped screen of the theatre makes the space show look very realistic indeed, and so you'll be kept spell-bound. Trust us, your knowledge of the solar system will significantly improve after seeing the first part of the show.

In all honesty, the second part of the show proves to be a bit of an anticlimax, as instead of being shown anything related to space, a documentary of the kind that you get to see on National Geographic channel is shown. Nevertheless, the first part of the show is so lively and realistic that you'll forgive this blemish of the management of Novo Theatre.

We strongly advise you to check out Novo Theatre. If nothing else, a trip there will give you some respite from the monotony of Dhaka's life. For you to choose a convenient time to go there we're providing you with the show times. They are as follows:

Saturday, Sunday, Monday, Tuesday & Thursday: 11am, 1pm, 3pm, 5pm

Friday: 10am, 3pm, 5pm, 7pm

On Wednesday, Bhasani Novo Theatre remains closed, and so don't go there on that day! Another piece of advice is that the shows of 5pm and 7pm tend to be very popular with most people, and so if you want to watch the shows of these times then you'll have to reach the venue at least an hour before the show starts, or else you might not get tickets. Trust us, there aren't any ticket "touts" there and so even a generous "donation" from your wallet won't get you a ticket!

By Sayeed Mahmud Nizam

NEWS FLASH

Parachute care

JUST before the festive occasion of Eid till the eve before the big day, the beauty parlours around the country are swarming with beauty conscious women of all ages. However this year, a few of the exclusive beauty parlours of the country, are celebrating Eid for a much longer time than all the others. A unique programme, titled "Parachute Eidee" has been introduced this Eid. Organised by Marico Bangladesh Ltd, producers of the Parachute brand hair oil, the programme offered a free coconut oil massage to women through six of the top beauty parlours across the six districts.

In Dhaka, this week-long programme

was held at Persona Beauty Parlour, from the 9th to the 18th of this month. Interested women registered themselves through telephone, a week before the programme and were attended by experts who provided them with a comforting relaxing and refreshing hair massage.

The main aim of this programme was to promote the use of hair oil for beautiful and healthy hair. "As much as shampoo and conditioner, natural coconut oil is essential for good quality and healthy hair" says Kaniz Almas, the owner of Persona. "We want to raise awareness about the importance of using hair oil to the beauty conscious people. By hosting

such a programme we were able to appeal to women of all ages, especially the busy ladies who do not have time to oil their hair regularly."

The programme proved to be a huge success all over the country. Many women registered for the massage and came to participate in this programme. Such a unique idea was commended by all, as was the welcoming atmosphere of Persona and the excellent service. Most customers expressed their deep satisfaction and said that they look forward to more of such scientific hair treatment services.

By Nusrat Khandker

COOKBOOK CLIPS

BY SHERIFA AHMED



Cookbook clips

Mixed Fruit Milkshake with Ice cream

Ingredients:

- 1. Life milk
- 3-4 large chikus
- 6 bananas
- 1 medium sized apple
- 6 tsp sugar
- 1 pack vanilla ice cream
- 6 Ice cubes
- 6 cherries

Method:

Peel, core and cut the fruits into small cubes. Put all the fruits along with milk, ice cubes and sugar in the mixer and churn for five minutes till well mixed and forms a smooth and fluffy mixture serve in tall glasses, topped with one scoop of vanilla ice cream. Garnish with a cherry.

Mutton chop Pakoras

Ingredients:

- ½ kg mutton chops
- oil for frying

Grind to a paste

2 onions, 1tsp coriander powder 4 flakes garlic, 1" piece ginger 2 green chillies, 1 tsp salt, oil for frying

For the Batter

1 cup gram flour (besan) salt to taste, water as required

Method:

Gently flatten the mutton chops by beating them with a wooden mallet on the kitchen board. Apply the ground masala paste to the chops grease a large pan and place the mutton chops in it. Add a little water cover and cook on moderate heat till done. Place a weight on the lid to prevent the steam from escaping. Remove from heat and



add coriander leaves.

Mix gram flour and salt. Add enough water to mix to a thick smooth batter. Hold the mutton chops by the bone and dip them in the batter. Heat oil in a Karahi and deep fry till golden brown.

Chhat Pata Chana

Ingredients:

- ½ cup chick peas (Soaked overnight)

- ½ tsp Turmeric
- 4" piece of ginger
- 4 sticks cinnamon
- 32 black peppercorn
- 3 bay leaves
- 1 tsp chilli powder
- A few green chillies
- salt to taste
- 6 large onions (finely cut)
- ½ kg Tomatoes (grated)
- 1 tbsp poppy seeds
- 1 pod Garlic
- 12 cloves
- 5 black cardamoms
- ¼ cup oil
- 4 pieces of Lime
- A few Onion rings

Methods:

Cook soaked chick peas in a pressure/slow cooker until soft grind poppy seeds ginger and garlic into a smooth paste. Add the water from boiled chick peas to this paste. Heat oil and fry onions. Add the cinnamon, pepper corns, bay leaves, cloves and cardomom. When onions turn golden brown, add grated tomatoes and fry. Add chillis powder, turmeric and salt. When it becomes thick add the ground 'masala' liquid and chick peas. Stir occasionally on a low flame for 5 minutes. Serve garnished with green chillies, quartered lime and onion rings.

TIPS

Houseplant tips

WINTER is knocking at our door. This wintry weather is sure to bring about a lot of changes in our life, starting from a need to dress in warm clothes to smearing cold cream on our faces and preparing mouth-watering pithas. It's the season when you mustn't also forget taking care of your houseplants. This week we have thought of suggesting some pointers that would help you take care of your plants at this time of the year.

Your favourite plants might look a bit sickly as winter tiptoes into this tropical country. The tips of the leaves might turn brown and yellow spots might develop...all of which are signs of lack of proper care.

If your houseplants are placed near your main entrance, then your houseplants are most likely to be affected by temperature fluctuations as you open and close your door in winter. Therefore, to prevent your plants from bearing unwanted changes in temperature, change their location. But if you want to test whether your plants are tough enough to put up with the cold season, keep them in their old place for a couple of days. If you see your plants doing well, then there wouldn't be any need to change their location.

Lack of moisture results in the development of yellow spots and brown tips in the leaves of your plants. You can treat these problems by watering your leaves using spray bottles. These are widely available in the local markets; each will cost you between tk.30 and tk.50.

To enable your houseplants withstand the coldness of the season, feed them well. Use appropriate fertilizers to ensure that they don't undergo a lack of nourishment.

Water your plants at regular intervals. Make sure that the soil is neither too wet nor too dry. You can test this by sticking your finger a couple of inches into the soil and feel how wet or dry it actually is. Remember that plants use up water differently at different times of the year. It might take your favourite money plant a couple of weeks to show signs of decay and waterlessness because plants are slow to show symptoms. Therefore, be careful about your plants as winter approaches.

We can make our houseplants look evergreen if we take a little extra care of them at this time of the year. Remember that properly nurtured houseplants possess the magic to change the mood of your home.

By Penelope

POP UP

Seasonal makeover for you home

A simple change of accessories can give a fresh look to your home.

You can give any room a seasonal change by using some of these ideas.

Alternate two sets of covers for decorative pillows some for fall/winter and others for spring/summer.

Order reversible drapery panels so that they can easily be turned with the changing of the seasons. A plain ivory on one side can be a neutral option while a more colourful stripe on the reverse offers a fresh look for another season.

When displaying plates, change them seasonally. Pretty florals in the summer can be switched out with classic holiday plates when the weather turns cool.

Switch a light throw with a cosier one for cooler seasons.

Remove spring themed silk flower arrangements as soon as summer is over.