

ON A DIFFERENT NOTE

Do not be a mugger-magnet!

LIFE is never an unmixed blessing. In spite of all the joie de vivre of Ramadan, hoodlums/ muggers/ thugs whatever you call them are waiting around to spoil the occasion for you. With the danger of muggers lurking at any corner of the city, you will need to be credibly cautious and cool this season.

Just a few days ago, we heard of the unfortunate private university lecturer getting killed by one such group of notorious muggers called "Molom Party". Every now and then we will hear a story of mugging some ill fated or the other. Considering the scenario, any sensible individual will take care of his or her wallet and most importantly his/her life when it comes to going out on street on these days.

To be able to safely travel in the street, it takes a few things to be really watchful about in the first place. People have a propensity to avoid the busy thoroughfares and get into some narrow and lonely lanes for reaching the destination faster. However, this little advantage might bring on you the biggest disadvantage you can ever envisage. Miscreants can take the chance of your loneliness to approach and mug you merci-

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lessly. Drivers of the vehicles you are riding on are connected with these muggers sometimes. From now onwards, therefore, try to avoid lonely lanes if you want to be in safe hands. Those who have private cars are luckier in this respect but those who have not, can always be watchful and cautious.

In the second place, this is not the best time to have on gold chains and earrings for ladies. It just takes a wink of an eye for the miscreants to get hold of those causing you some injury. Since you would not like that, it is safer to practice simplicity more this Ramadan. Also, it is safer to use public transport than a taxi cab or C.N.G. when one is traveling alone. However, it is strongly recommended that one takes care of his/her belongings while on a public transport.

For both men and women, it is essential that they will carry their money safely for shopping or other purposes ahead of the Eid fiesta. Men usually have inner-pockets on their trousers, for women it will take to be a bit more novel. They can also carry the cash in a smaller bag in a secret pocket for safety purposes and keep the changes in a bigger hand bag. In case they get robbed, the loss will not be much. Someone who keeps a credit card is safer than anyone on this account. By and large, it only takes a bit of common sense and reflex of mind to identify with the changing situation and keep yourself safe in the street.

In spite of this entire routine, if you end up becoming a victim of mugging, do not fret. Do not get cross with the mugger who asks for everything. That might be perilous! At the end of the day, your life is more important to your family than your wealth.

Whereas a stitch in time saves nine, some precautions may ensure a hassle-free day out from home and back.

Wish you all a pleasurable safe journey towards a fantastic Eid with family and friends.

By Fatima Tuz Zahra

CHRONICLES OF SAM Q

Dearest Diary,

Tell me how long have I known you? Twenty years? Thirty years? Don't you think I have aged gracefully (even if I say so myself)? I truly think I have gotten better with time and age in managing stuff. And what better time than the month of Ramadan to prove myself? For instance, I have managed to give three iftar get-togethers this year, whereas before, I would give one and stay put for the whole of Ramadan. And then I have gotten better at not freaking out every time I cook haleem and think of my son eating cereals for iftar and my other son (read: nephew) having only veg meals. And on a more serious note, I now also have gotten better at managing my extended prayers, which we especially have to do during Ramadan, and the distribution of zakat properly. And finally, how I have managed my Eid shopping by my very own online shopping expert...

my sister.

Now that she is back, I have literally taken a back seat in everything and have forced her to take the steering of the Dhaka wheel and plunge headlong into



Chronicles of Sam Q
BY SAM Q

things. And to give her, her dues... she has taken the dive with a lot of poise and aplomb. Welcome back sis!!

Anyway, Diary, since I am talking about managing today, it is really a

shame to read the newspaper nowadays knowing that people are having such a tough time "managing" their funds for Eid this time. The crazy spiraling of prices has affected every stratum of the Society. When green chilli hit the Tk.200 mark, I also was glaring at my cook for giving away precious chilli as garnish on top of my ordinary, everyday chicken curry.

The hawkers and the vendors I feel are hit the hardest. I feel for these simple, ordinary people, who are trying so hard to make a living but seem to be failing to fulfill the eternal quest of a somewhat standard life. Anyway as my mother said, because the country is going through such big and difficult changes, the nation has to make some sacrifices for things to finally change. May Allah give us his blessings on this holy month to overcome all the trials and tribulations so that we can emerge as a decent nation. So Diary, have a great Eid, the Sam Q way.

Vietnamese Chicken Noodle Stir-Fry

Ingredients:

125g stick noodles
2tbsp corn oil
800g chicken breast fillets, sliced thinly
2 small onions, chopped
3 cloves garlic, crushed
1 fresh long red chili, chopped finely
10 cm fresh lemon grass chopped finely
2tbsp fish sauce
2 tbsp white sugar
½ cup coarsely chopped fresh coriander
350g long beans, cut into 3cm length
2tbsp oyster sauce.
½ cup toasted chopped peanuts.

Method:

(1) Boil noodles and drain
(2) Heat oil in a wok, stir-fry the chicken in batches, until brown. Remove from wok. Keep warm.
(3) Meanwhile, in the same oil, stir-fry onion until soft, add garlic, chilli, lemon grass, & beans until tender.
(4) Return chicken to wok with sauces sugar & noodles. Stir fry until hot.

Serve topped with the coriander and toasted crushed peanuts.

Spicy Chicken Patties

Ingredients:

500g chicken minced
1 large egg white
2 tbsp natural yogurt
Zest of 1 lemon
1 tbsp chopped coriander
Salt & pepper to taste.

Method:

(1) Mix everything well.
(2) Form the mixture into small balls then flatten slightly.
(3) Cook in a non-stick frying pan with 1tsp vegetable oil for about 3-4 minutes on each side or until nicely coloured & cooked through.
(4) Mix 250g Greet Yogurt with 4tbs chopped fresh mint & 1 tsp ground cumin to serve with the patties.

Buttery Citrus Cake

Ingredients:

200g butter, softened
1 tbs finely grated orange rind
1 tbs finely grated lemon rind

1½ cups caster sugar
4 eggs
2 cups of flour
1tsp baking powder
½ cup orange juice
¼ cup lemon juice
Glace Icing:
2 cups of icing sugar
¼ cups of boiling water

Method:

(1) Pre-heat oven to 160°C.
(2) Grease a deep round cake pan.
(3) Beat butter, rinds and sugar in a large bowl with an electric mixer until light and fluffy. Add the eggs one at a time, beating until combined.
(4) Fold in the flour, baking powder, and juices. Spread the mixture into prepared pan.
(5) Bake for about 1 hour 10 minutes. Cool before turning out.
(6) Glace Icing: Sift icing sugar in a bowl, add boiling water, and stir until smooth. Drizzle cake with glaze icing just before serving.

Photo: Zahedul I Khan

Special thanks to Sam Q for preparing the photo shoot

