



ARIES
(MAR. 21- APRIL 20)

Your flair for dramatic appeal will unleash itself at social functions. Think about going into business for yourself. Your lucky day this week will be Monday.



TAURUS
(APR. 21- MAY 21)

Don't be disappointed if you don't get your way emotionally. You can have a great time; go out with the one you love. Your lucky day this week will be Wednesday.



GEMINI
(MAY 22-JUNE 21)

You can expect changes in your financial situation as well as in your status. You will inspire confidence in others. Your lucky day this week will be Thursday.



CANCER
(JUNE 22-JULY 22)

Try not to allow others to burden you with additional responsibilities. Regardless of your first reaction, the outcome will be favourable. Your lucky day this week will be Sunday.



LEO
(JULY 23-AUG 22)

Expand your circle of friends by getting out and socialise. You can make a difference if you take a position of leadership. Your lucky day this week will be Wednesday.



VIRGO
(AUG. 23-SEPT. 23)

Although upsetting, changes in your domestic situation will be favourable. You won't impress anyone by being overly generous. Your lucky day this week will be Friday.



LIBRA
(SEPT. 24-OCT. 23)

Your professional attitude will not go unnoticed. Your emotions will be touched off concerning recent encounters with your lover. Your lucky day this week will be Saturday.



SCORPIO
(OCT. 24-NOV. 21)

You may find that your documents are not in order. Do not let your mate annoy you; patience will be the key. Your lucky day this week will be Sunday.



SAGITTARIUS
(NOV. 22-DEC. 21)

Drastic financial losses may be likely if you lend money. Difficulties with your spouse may lead to estrangement. Your lucky day this week will be Tuesday.



CAPRICORN
(DEC. 22-JAN. 20)

Be inquisitive. Talk to the party involved and make sure that they are informed as to what actually happened. Your lucky day this week will be Thursday.



AQUARIUS
(JAN. 21-FEB. 19)

Overstatement will be your downfall. Make creative changes to your living quarters. Look out for yourself today. Your lucky day this week will be Friday.



PISCES
(FEB. 20-MARCH. 20)

Try to bend but by no means should you give in completely. Don't be too eager to spend money that you really don't have. Your lucky day this week will be Monday.

LS PICK

Go French

THE Guardian reports the age old recipe of the French toast is making a comeback – that it is all the rage with food critics these days who went so far as to call it THE pudding of 2015. Our idea of a French toast varies slightly from the rich yet light dish that the French toast is.

French toast has been described as “buttery, syrupy, sticky middle, crispy edged, hot from the pan sweet stodge” – far from what we are used to. To understand why this dish, which can be made both sweet and savoury is all the buzz these days, let's take a look at how a proper French toast can be made.

This iconic treat may end up being soggy, burned and the cause of a big mess in the kitchen all because of how it is prepared. But making the perfect golden, crispy-edged, truly delicious French toast is not that difficult.

The answer lies in the choice of bread. Firstly, avoid generic white sandwich bread. French toast is supposed to be soft on the inside. Whole, uncut bread works best, as this gives you control over how thick to cut the slices. 1 to ¾ of an inch gives the best results while thin slices will not be as creamy. Tightly crumbed breads work as well and give a sturdier, less creamy French toast.

It is also recommended that you keep the bread out for a day – stale bread soaks up the mixture better. For the custard part, the basic ingredients should be milk and eggs. As eggs dominate the flavour, the better the quality of eggs, the tastier the toast will be. For milk, half and half is recommended, but



whole milk should do the trick while it is advised to avoid skimmed milk.

For the preparation, instead of a light dip in the mixture, leaving out comparatively thicker slices of bread gives better results. From here on, the choice is yours. Add sugar to the custard for a fluffy, rich pudding while for savoury, skip the sugar and pair the bread with meat.

There are some things to look out for while preparing the perfect French toast. The egg and milk should be whisked really well, so that no parts of the egg remain unmixed – otherwise this will end up cooked hard and separate. Another issue is to let the excess custard drip off the bread before cooking to

avoid a mess of custard accumulating at the bottom of the bread.

While cooking, add a tablespoon of butter to the pan and tilt the pan to completely coat the bottom when it starts foaming. Lay the bread gently in the frying pan. Repeat with additional pieces. For additional toppings maple syrup is a classic, but you can branch out into other kinds of syrups, fruit sauces, or jams.

Some versions are even served with ice-cream. Sautéed vegetables, cheese, or cooked chicken pair well with French toast if you are looking for something more towards the savoury side.

So there you have it, the basics to a basic French toast. Do your own research or experiment with ingredients to find the perfect balance to turn this once boring dish into the great foodie obsession it is turning out to be.

Compiled by LS Desk
Photo: Collected

THANK GOD IT'S FRIDAY
BY TANZIRAL DILSHAD DITAN



Wateriness.... the first ever dance theatre in Bangladesh

Date: Thursday, 14 May
Time: 7.30pm – 8.30pm
Venue: Jatio Nattayshala, Bangladesh Shilpakala Academy

“Wateriness” is a dance theatre-based production that will attempt to find a relation between water and women. It aims to capture the creative journey of Rabindranath Tagore from 1890-1941; the trajectory that they shall try to trace in this production is the major shift in the nature of creations by Tagore in post “Manashi” period.

"River Stories" – Inauguration of solo exhibition of paintings by Vinita Karim

Date: Saturday, 16 May
Time: 6pm
Venue: Bengal Art Lounge, 60 Gulshan Avenue, Road #131, Gulshan
Conceived as an ode to Bengal and its

countless rivers, “River Stories” will feature a selection of the most recent works by the acclaimed painter. The pictorial technique on display in “River Stories” is characterised by vivid colours and a distinctive rendition of forms and shapes which subtly departs from the language reality.

Bridging Climate Change and Development

Date: 16 May - 26 May
Venue: La Galerie and other venues
The Embassy of France in Bangladesh, the Agence Française de développement and the Alliance Française de Dhaka are stepping up with an event to raise awareness on this global challenge. Two exhibitions will be displayed, comprising of 21 photos by Yann Arthus Bertrand from his famous 'Earth from Above' series entitled '60 Solutions Against Climate Change,' presents concrete initiatives in four sectors: cities, agriculture, energy transition and

climate change adaptation.

A series of round-table talks will be organised under the aegis of the Embassy of France. Experts will share solutions and points of view on the various topics. Along with the two exhibitions and round-table talks, a series of documentary films will be screened: A Thirsty World by Yann Arthus-Bertrand, Are You Listening! By Kamar Ahmad Simon, Living with the Flood by K M Taj-Biul Hasan and Easy Like Water by Glenn Baker.

Gig Night with Elita and Friends

Date: Saturday, 16 May
Time: 8pm - 10pm
Venue: The Stage Music Cafe & Restaurant, Uttara, Sector 13. House 31, 1st floor, Garibey Newaz Avenue, Uttara
3rdbell.com and The Stage Music Cafe & Restaurant, Uttara Presents "Gig Night" with Elita Karim and Friends for the first time at the Stage (Uttara).