

"Daag Theke Darun Golpo" starts again

Whether it is painting or getting dirty while playing outside – children's creativity can manifest itself in many forms. In search of such stories that lead to great moments, Surf Excel is launching "Daag Theke Darun Golpo" competition, says a press release.

Surf Excel, a detergent brand of Unilever Bangladesh Ltd, is arranging this unique campaign for the second time.

Participating parents can share stories of their children until June 18, 2015. Stories can be shared via phone call, post, email, or through Facebook. The selected top 3



winners will get a chance to visit Disneyland in Hong Kong along with their family members.

JURASSIC WORLD eyes monster opening



The latest installment in Universal Pictures' "when dinosaurs attack" franchise doesn't hit theaters until June 12, but pre-release tracking suggests it will feast on an opening weekend of \$100 million or more — an impressive debut for a franchise that hasn't released a new chapter in more than a decade.

"The trailers are connecting in such a big way," said Phil Contrino, vice president and chief analyst at BoxOffice.com. Pre-release ticket sales have been robust since they kicked off on May 15, and Fandango reports that the film is one of its top five

best sellers this week.

Time appears to have made the heart grow fonder for Universal and Steven Spielberg's prehistoric reptiles. Of course, bringing a herd of dinosaurs to life isn't cheap and "Jurassic World" carries a hefty \$150 million pricetag.

If "Jurassic World" surpasses \$100 million in its opening weekend, it will be the third film of the year to hit that mark, behind "Furious 7" and "Avengers: Age of Ultron."

Source: Variety



SUPER CHEF EPISODE 11 WHEN THE GUESTS JUDGE



Participants huddle in to take a look at the guest chef's recipe.

OSAMA RAHMAN

Last week, chef Tazammul, executive chef of Watercross, threw a challenge down the participants' way which had them worried. Chef Tazammul prepared a Sicilian Pasta, using dried fish as the chief ingredient. Once the dish was prepared, the participants all had a taste and then were given the time to recreate the dish. The results were not up to the mark, with the round producing some of the worst entries in the entire competition. Shahana found her way to the exit, but too many others came close to the same fate. This week, no one is expecting a respite and they certainly aren't getting any.

Gerard Wallace, executive chef at Bellagio Ltd comes this week as the first of a number of surprise guest judges. However, to judge the food isn't going to be Gerard's only task. A no-nonsense Super Chef in his own right, Gerard will prepare a treat for the participants. Unfortunately for the participants, the treat will not only be for them to consume but they will also have to recreate the dish in its entirety. Thankfully, Gerard will not leave their taste buds to make the decisions for them as he will first show how the dish is prepared, from start till the end and then provide the necessary instructions. A Super Chef

SUPER CHEF QUIZ

Q. Which three ingredients Chef Gerard has used in making Orange Caviar?

- a) Orange Juice, Algin acid and Calcic acid
- b) Orange juice, Sugar and Black salt

Send your answers along with your name, address and contact number to

superchef2015quiz@gmail.com or sms the correct answer to 6969. Simply write SC (Space) Answer (A/B).

Previous winners of Quiz 6 and 7: Mohammad Yasir Arafat Shaon, Abdullah Al Noman, Shahnara Begum, Md.Zahidul Islam, Nishat Tasnim, Tamanna Sharmin, M.Hossain, Protic Zaver, Faisal Mahmud Saurav, Kumkum Hazera Marufa, Md.Alhazuddin, Ashiq, Md. Moinuddin polash, Jannatul Nahar Shimul, Md.Ekram, Anamika Das, Tasgia Farhana, Md.Mokaddas Hossain, Mrittunjoy Rai, Shahna Sultana and Abdul Barik.

then must have the ability to catch on quickly, learn the new techniques and implement them when they and as needed. At times, there will be need for improvisation and a Super Chef must also know how to do that without a hitch. Thus, this week, the participant's will have more of their skill sets tested and they all

have to on top of their game.

Gerard Wallace has decided to prepare "Chicken liver crème brulee with orange caviar", something perhaps none of the participants have made till date. Thus, this will be a brand new experience for all the participants. Since this is also going to be uncharted territory for all of them, minimizing mistakes will be the best strategy to opt for since perfect execution at this point may just be a pipe dream. The dish in question has its origins in Spain and so far no one has even touched this kind of Mediterranean cuisine. This week, the participants will be taught a number of new techniques that are needed for preparing the dish such as using a syringe in making the caviar, handling a cooking torch and using calcite acid. Emphasis will also be given on the style of presentation. A great tasting dish with poor presentation will not be enough to make the grade this time around.

All in all, this may turn out to be the most gripping and nail-biting of all episodes to air so far. With a strong list of participants, all eyes will be on Nadim, Umme Kulsum, Jebunessa, Sakib and Mahfuza, among others. Will we see a miracle or will every participant flatter to deceive? Tune into Ntv tonight at 9:00 pm to find out!

The Daily Star



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