

## Indian Food Festival held at Westin Dhaka

From 25 May to 31 May, 2015 an Indian culinary fiesta was held at The Westin Dhaka's Seasonal Tastes restaurant.

The festival was not an ordinary one. The rather comprehensive effort offered the guests foods from seven different regions of India. Indeed, a country's cuisine has a few subsets, and given the size and diversity of India, its cuisine is also multifaceted. Hence, the Indian Food Festival presented the culinary delights of seven different regions on seven days: Mumbai, Delhi, Lucknow, Hyderabad, Goa, Rajasthan



and Gujarat.

The variety of Indian foods is indeed overwhelming. From spicy street foods to the imperial produce, from Pani Puri to kebabs and biryanis, the event was truly a colourful fiesta. And of course, there had been a generous assortment of desserts, given the fame of Indian sweets.

The gastronomic affair was supervised by the renowned Indian chef Shamsher Ahmad from The Westin Mumbai.

The inaugural ceremony of the grand and ambitious programme took place at the hotel's ballroom on 24 May.

The highlight of the ceremony was the Sufi Kathak performance. Sufi Kathak is a unique genre. It compounds the mysticism of Sufism with the classical Kathak. Manjari Chaturvedi, who is regarded as the master and the utmost authority on this unique dance form, performed at the event.

The festival was launched by lighting up by a traditional 'diya'.

Pankaj Saran, Indian High Commissioner to Bangladesh, was to

EVENT

## Building a brigade

"The ultimate test of man's conscience may be his willingness to sacrifice something today for future generations whose words of thanks will not be heard" Gaylord Nelson, former US senator and governor once said. It is this conscience that we need to cultivate - to work selflessly for the betterment of our future generations. And Creative Enlightened Society is one such initiative.

On 22 May, 2015 an orientation course on Child Rights, organised by Creative Enlightened Society, was held at Flat A5, Sky View Heritage, 99 Shantinagar, Dhaka.

The one-day course was an awareness programme where 19 children aged between 15 and 18 were informed of child rights, adverse effects of early marriage, eve teasing, drug abuse and HIV/AIDS.

The training sessions were conducted by Nargis Akhter, Senior Co-ordinator, Ain O Salish Kendra (ASK); Khondker Mahfuzul Haque, former line director and chief, Bureau

of Health Education, Directorate General of Health Services; Parveen Akter Rupa, Community Organiser, Prevention of Mother-to-Child- HIV Transmission (PMCT), Save the Children; and Lutfi Tahera, President, Creative Enlightened Society.

Tahera has been in the development sector for more than three long decades. Her organisation has an ongoing project at Barail village, in Nabinagar, Brahmanbaria, which runs an awareness and skill development programme. She also a host of 'Mayeder Jonno' a popular BTV programme in the eighties and nineties, raising awareness about family planning and many such vital issues.

At the beginning session, the young students introduced themselves, along with sharing with the rest of the group one dream they wish to fulfil in their life. "I want to do something for the underprivileged children in my neighbourhood," said one. "Before me, many in family were uneducated. I want to ensure that from my generation onwards,

everybody will be educated."

Among other notable guests, Tasnim Hassan Hai, Executive Director, Human Resource Foundation, Wahida Banu, Executive Director, Aparajeyo-Bangla and Arzuda Karim, Director, Orion Group of Industries were present in the event.

Certificates were awarded at the end of the programme.

The event was funded through a grant received from the Ministry of Public Administration, People's Republic of Bangladesh. An important part of the programme was the communication training for child-to-child approach.

For Creative Enlightened Society and Sreejoni Training Center, this is only the start. "From this pool of students, I want to build a children's comrade," Tahera informed. With a comrade guided in the right way, the young generation -- and therefore the future -- will surely be a little better.

**By M H Haider**

EVENT

## Super Chef 2015: Painting the town Green

The tenth episode of Rupchanda-The Daily Star Super Chef 2015 kicked off with some unexpected news. Farzina's wounds had festered and no one could tell for sure if she was going to perform to the best of her ability or whether her ability had been compromised. The judges entered the kitchen, dressed all in traditional Bangladeshi outfits. That was the first hint of what was about to come. Backstage, an infectious panic began to spread even before the first stove had been lit. Marufa, another favourite for the Super Chef crown, had to leave the show for health reasons. That would mean

that one team would be a short a player.

That could be the turning point for the team who would be a man or woman down.

As the panic subsided, the judges decided to go forth with the show. Team

leaders Jebunessa and Latifa were called a asked to pick

their team. One by one, the teams were selected. Latifa, Nadim, Farzina, Shahanar and Mahfuza made up the red team. Jebunessa, Umme Kulsum, Shimu and Shakib made up the green team. Nadim was quick to point that despite Farzina leading her team to victory last round was now being overlooked

by basically the very members of her last team. "Now that she is injured, they don't want her anymore," he said. Would Latifa's decision to take Farzina backfire? That was the intrigue of the show.

Once the teams were selected, the judges then explained the challenge. The teams would have a stipulated time to cook up a traditional Bangladeshi meal. The meal would include a full course and would have to reflect the cuisine that Bangladesh is famous for. This challenge required a lot of thought. Bangladeshi cuisine, by its very nature, is quite tricky to define. It is a mix of mughal,

**Bangladeshi cuisine, by its very nature, is quite tricky to define. It is a mix of mughal, Indian,**

Indian, Pakistani and regional cuisines, all differing widely from one another. Thus, the participants would really have to focus on choosing the right blend and the right dishes.

The results were quite remarkable. Telapia and Illish, kinds of very popular fish, both made an appearance in the programme. This was followed by numerous kinds of "bhorstas" a staple deshi item, rounded up with of

course a portion of plain rice. The green team, it should be noted here, made over five different kind of bhortas in a meal consisting of ten unique dishes. Perhaps that, along with the



expertise of the entire team, the green team managed to cross the hurdle well and they won with flying colours. The losing team though had no time to rest. Now they were thrown into the 'tike thakar lorai', which they had to win to remain in the competition. However, before that could be started, another upsetting news surfaced. Farzina had to back out of the competition too, owing to a recurrence of a past medical problem. This meant that on the same day two participants had withdrawn, making the survivors challenge all the more redundant. It was now time to pack up and prepare for the challenges of the next day to come. And what a challenge it would be. If you wish to not wait for what is about to come then wait no longer. Go to <https://3rdbell.com/> to view all aired episodes of Rupchanda-The Daily Star Super Chef 2015 and find the answers to your questions!

**By Osama Rahman**  
**Photo: Rabby Islam**

