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## WAR CRIMES '71 Probe finds 'evidence' of Shakhawat's involvement

Investigators yesterday said they had found "evidence" against former BNP and Jamaat-e-Islami lawmaker Shakhawat Hossain and 11 others of their "involvement" in crimes against humanity committed in Jessore during the Liberation War.

They were "involved" in killing two persons, raping one and torturing two others in Keshabpur of Jessore. All the incidents took place in Bangla month of Ashwin (between mid-September and mid-October) in 1971.

The investigation agency would hand over the probe

## Forkan verdict kept waiting

STAFF CORRESPONDENT

The trial of Forkan Mallik, an alleged Razakar from Patuakhali, ended yesterday and the International Crimes Tribunal-2 kept the case waiting for verdict.

Forkan, the 64-year-old accused from Mirzaganj upazila, faces five charges including murders and rapes allegedly committed in the southern district during the nine-month-long Liberation War in 1971.

The three-member tribunal led by Justice Obaidul Hassan with members Justice Md Mozibur Rahman Miah and Justice Md Shahinur Islam kept the case waiting for verdict after the prosecution and the defence completed closing arguments.

The prosecution sought capital punishment for Forkan as they claimed they had been able to prove all five charges brought against him. The defence on the other side prayed for his acquittal, saying the prosecution had failed to prove the charges.

It cannot be determined how many days the tribunal might take before delivering the verdict. It had earlier taken minimum 25 days and maximum six months to deliver verdicts.



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Opener Imrul Kayes was the lone ranger for Bangladesh as he hit a robust 72 in the first innings total of 256. Here the left-hander is seen following through on an off-drive during his 139-ball knock on the fifth and final day of the one-off Test against India at Fatullah yesterday. Story on Page 14.

PHOTO: FIROZ AHMED

## IGP criticises ruling party activists

Warns against lawbreaking

STAFF CORRESPONDENT, Ctg

Inspector General of Police (IGP) AKM Shahidul Haque yesterday slammed ruling party activists for blocking Chittagong-Cox's Bazar highway demanding the release of an accused Awami League leader.

"It's a shame when ruling party men try to free an accused person by barricading a road," said the IGP at a programme yesterday evening.

On Saturday, Awami League activists barricaded Chittagong-Cox's Bazar highway for over three hours after police arrested AL leader Jahangir Alam. A former joint secretary of AL's Karnaphuli Thana unit, he is accused of fuelling a clash over supplying stones at the Sikalaha Power Station in the city's Karnaphuli area.

Shahidul was speaking as the chief guest at a rally of eminent personalities on

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## Text walking lanes to avert collisions!

BBC ONLINE

People sending text messages in the centre of the Belgian city of Antwerp have been provided with dedicated temporary "text walking lanes" so that they do not collide with pedestrians.

The initiative -- some would say publicity stunt --

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## BANNED, HARMFUL SWEETENING AGENT

# Open sale raises concern

DWAIPAYAN BARUA, Ctg

Sodium cyclamate, a harmful artificial sweetener, is still being sold by chemical shops in Dhaka and Chittagong, despite a 2006 ban on its imports and use.

Some unscrupulous traders allegedly use this white, odourless, poisonous chemical as an alternative to sugar to prepare food items including ice cream, sweetmeats, beverages, chocolates, juices and condensed milk.

Susanto Barua, a paediatric consultant at Memon Maternity Hospital in Chittagong, said, "The chemical is 50 times sweeter than sugar. It poses serious threat to both adults and children as it damages the liver and kidneys. Long-term intake may cause cancer."

Sellers of the contraband item allege that some businesspeople have been importing the chemical under false declaration of citric acid, sodium citrate or magnesium sulphate as all of

them look the same.

The Chittagong Port saw a 63 per cent rise in citric acid import in the last 10 months until April.

According to Chittagong Customs House, around 4,055 tonnes of citric acid was imported during the 10 months while the figure was 2,472 tonnes in the same period the previous year.

During visits to different shops in the port city that sell raw materials for

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PRAYER TIMING

JUNE 15

Fazr Zohr Asr Maghrib Esha

4-05 12-45 5-00 6-50 8-15

JAMAAT 4-40 1-15 5-15 6-55 8-45

SOURCE: ISLAMIC FOUNDATION

# Umme Kulsum Crowned Rupchanda - The Daily Star Super Chef 2015



Last night, Rupchanda-The Daily Star Super Chef 2015 finally crowned its champion. After rounds and rounds of fierce competition, Umme Kulsum, affectionately known as The Doctor, was declared to be this year's Rupchanda-The Daily Star Super Chef. Judges Shaheda Yesmin, Tariq Anam, Tazammul Huq Tareq and Fredric Olivier Insiesinmay handed over the prize cheque of 10 lac taka and the Super Chef crest to Umme Kulsum. Jebunessa Khan, who came second, received a prize cheque of 5 lac taka along with a crest as well.

As expected of the finals, both the participants seemed to be evenly matched with hardly a thing to separate the two. Each participant prepared a full course meal and served it to the judges. Each full course meal consisted of an appetiser, an entrée, a main course and dessert. Jebunessa Khan, the runner's up, put up a brave performance as usual. Once again opting for tradition over innovation, Jebunessa Khan's entries were consistent until she served the judges two different desserts as opposed to the one she was supposed to. Umme Kulsum on the other hand, opted for a more middle-eastern cuisine, with primary focus being on the fact that each dish would complement the next.

Jebunessa, began by serving chicken vegetable ball and palong pata as her appetiser. This was followed by sesame chicken wings as the entrée. She rounded off with a main course of kawn polao, and dessert consisting of

carrot rice pudding (gajorer payesh) and a gelatin cake. While the judges appreciated most of the dishes presented, they informed that Jebunessa failed to adhere to a particular cuisine and she also lost marks for the two dessert items which the judges felt were not up to the mark. "I tried my best and tried to provide the best dishes based on the available ingredients and time", Jebunessa said. "Umme Kulsum has been a fantastic competitor and her presence made me strive to be even better," she added, gracefully acknowledging Umme Kulsum's unquestionable ability.

Umme Kulsum stuck to her guns and took the risks that she took almost every round by trying something new while sticking to her cuisine. Her presentation consisted of Arabian Cheese Burger, Mutaggab Bel Laham, Yemeni rice with fish and Semolina delight. Her middle-eastern cuisine really won the judges over, who complimented her on her every presentation. By the end though, the judges held their cards close to their chest and no one could say for sure who was going to end up as the winner. When the judges declared Umme Kulsum's name, the entire studio erupted in cheers and applause. Umme Kulsum congratulated her opponent and for the first time in weeks, broke into a smile. "I was a bit worried because Jebunessa apa has been such a strong participant but I tried to just focus on my own work and do the best that I could," Umme Kulsum explained, adding with humility that on any other day, the results may have been completely different.

Umme Kulsum, pursuing a career as an ICU specialist, brought the traits she had learned in her academic and professional career into her cooking as well. Extremely focused, Umme Kulsum would not have a thought for the world when she was cooking. Watching her cook was akin to watching a surgeon undertaking a surgery; that is the level of concentration she displayed. Even when measuring ingredients, her process could be described as methodical, with not a single wasted motion. Throughout the competition, she had displayed her prowess without fail. Cheered on by her brother and husband, Umme Kulsum took her culinary craft to a whole new level and was rewarded with the title of Bangladesh's Super Chef.

Thus, winds down Rupchanda-The Daily Star Super Chef 2015. The biggest reality cooking show in the country, Rupchanda-The Daily Star Super Chef has set a precedent for other reality TV shows to follow. A show of thoroughly international quality, it generated ample interest from the public and from all walks of life, resulting in over 5000 applications from 5 different regions. Men, women and even children showed great enthusiasm in taking

part in the competition. The extent of the hype this program generated could best be seen during the audition rounds, when the audition venues saw huge lines from early in the morning, despite hartsals and even rain. The passion and the hard work the participants put on every dish they worked on further proved what the competition and the Super Chef crown meant to them. While yesterday was a joyous occasion, the competition had its fair share of heartbreaks and tears, adding numerous dramatic elements to the proceedings.

As the event drew to a close yesterday, those present for the entire journey could not wait for the next edition to begin. BEOL (manufacturer and marketer of Rupchanda) and The Daily Star's efforts, along with those of NTV, Carrotcomm and Market Access Providers Limited have been evident throughout. Many hours had been put behind making Rupchanda-The Daily Star Super Chef into the biggest reality culinary competition in the country today. Since its inception, the programme has grown and hopefully next year, expect Rupchanda-The Daily Star Super Chef to be even bigger and better. 2015 is the year of Umme Kulsum. Next year may just be yours. Keep your eyes open for the next time Rupchanda-The Daily Star Super Chef 2016 returns. Indeed, Super Chef's return will be hard to miss.

By Osama Rahman  
Photo: Shahrear Kabir Heemel

