

FOR THE LOVE OF FOOD

BY KANISKA
CHAKRABORTY

Boudi'r Dokan

A very big attraction for us in Shantiniketan is this little shack by the Prantik rail station.

It is a small nondescript eatery run by a strong willed woman, her husband and her brother-in-law.

Once you visit the place, it becomes very clear that she wears the pants in this business.

Such is her presence and her command over the place.

Today the stretch is dotted with wannabe shops that try to emulate her and are moderately successful thanks to the steady tourist inflow. But she has not changed.

She is fondly called Boudi, literally, the wife of the elder brother. And her eatery, Boudi'r Dokan (shop). Not a sign in sight though. Purely word of mouth and great food drives business.

She still cooks her food on a large wood fire. Still preps in an incredibly small workspace.

Still uses the freshest of produce. Still cooks food with passion. Especially for old faithfuls like us.

We accidentally discovered the place about eight years ago on our first visit to Shantiniketan together. We got off the train around nine in the morning and right out-

side the station was this small shack selling 'kochuri' and 'torkari' (fried bread and veggies). We were hooked.

Over the years, she has never let us down. From her fantastic light goat meat curries to her mish mash of veggies and fish head to her rough and ready egg curries to her crisp fried potatoes. All that with fluffy white rice. And we always end the meal with a rosogolla straight out of the hot syrup. It was no different this time.

Despite the great food at Mitali Homestay, we paid a visit to Boudi'r Dokan to find her assuming the rightful

place by the cash box. She has hired some help to run the place as business has grown. But the usual warmth was all there.

We were greeted with a warm smile, a cup of tea and a discussion of our lunch menu for the next day. We were pressed for time as I stupidly booked an earlier train. She quickly got to work with boiled eggs, some mustard oil, some sliced onions, tomatoes, green chilli and some turmeric.

In a matter of minutes, we had the most delicious egg curry with steaming rice. Simple pleasures of life.

PENNY WISE

BY NASREEN SATTAR,
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Personal income tax reductions

It is that time of the year when we have to file our tax returns. I hope all of you remembered from one of my previous articles the tips about being prepared for it. Since the tax year is from 1 July of one year to 30 June of the following year I am sure everyone is busy getting statements and bank certificates to calculate the tax we need to pay on our income.

First of all and most importantly we have to acquire the knowledge as to how best we can invest, get good returns on our investments and at the same time to know what kind of investments will give us tax rebates.

Investing in Paribar Shanchaya Patras (family bonds), Five Years Bangladesh Shanchaya Patras (BSP), not only give you good interest earnings but also help you in paying less income tax. I was pleasantly surprised to learn this year when I was sitting with my tax advisor that I was going to pay less tax than the previous year. This happened for three reasons - I had invested in Government Bonds (Paribar Shanchaya Patras), the reduction in the tax rate on my earnings as per the new budget, having invested a certain amount in the share market, which is non-taxable.

Please remember to submit your e-TIN

certificate to banks and non-banking financial institutions where you have invested in fixed deposits. This is important as otherwise there will be a 15 percent deduction on your interest instead of 10 percent.

We should all endeavour to be law-abiding citizens and file our tax returns on all our earnings. It would be advisable to get a good tax consultant who can help you not only in doing your tax returns but also giving you good advice on how you will benefit most.

There was a time in the early years of my banking career where we had to do our own tax returns. Being a total novice in this I

had hired a young man (like many of my colleagues) to assist me. Unfortunately he turned out to be a fraud and for two years he tricked me into confirming that he was submitting my returns and taking money from me for his services. Whenever, I asked him for the income tax certificate he told me he was keeping it with himself in a file under my name.

This was the level of my naivety till the day I got a letter from the tax office imposing a huge fine on me for not paying taxes for the past years! Today I am wiser and I would like to advise all my readers to be the same.

CHECK IT OUT

Amari's unlimited pizza offer

Hotel Amari Dhaka, at its Cascade Lounge, has arranged a grand treat for all the pizza lovers out there. The unlimited pizza offer is where you can indulge in different flavours of pizzas and one serving of soft drink at Tk999 net.

Tease your taste buds with Italian delights of fresh and yummy pizzas. Their wide array includes Pizza Margherita, Pizza Hawaiian, Pizza Vegetarian and Pizza Lamb Kofta.

For reservation, please call +880255059620; find 'AmariDhaka' on Facebook for more information.



Nana in Old Dhaka

Nana Party Center and Restaurant has as many as 167 items of Mughlai and Chinese cuisines. Nana, being in Old Dhaka, offers you Bengali and Mughlai delicacies. In Nana's veranda you could enjoy various traditional kebabs. When you visit Ahsan Manzil, or may be the Brahmo Samaj temple, drop by at Nana. The restaurant promises to make your Old Dhaka tour even more enchanting.

Nana also has a convention centre, where you could hold wedding ceremonies, birthday parties, seminars et al.

Location: 3, Wise Ghat, Patuatuli, Islampur, Dhaka. Contact number: 01190162222. Facebook page: www.facebook.com/nana.dhaka.

Radisson Chittagong opens Bangladeshi restaurant

A new eatery, Bornil, has been inaugurated in Radisson Blu Chittagong Bay View on 20 August, 2015. Bornil, which translates to 'colourful', offers you the diverse colours of Bangladeshi cuisine. Bangladeshi food, with its long culinary tradition -- made possible with the region's history and geography -- has tantalising treats such as bhortas, curries, fish and rice, etc.

Bornil is an eatery that would allow you to experience that. The key words for the restaurant are 'simplicity' and 'home cooking'.

Lady's monsoon collection

Although it is officially autumn, monsoon is yet to bid her final farewell. Consequently, fashion houses too, are still offering customers their monsoon line.

Lady is one such brand. Their wardrobe includes shalwar kameez sets, tops and fatuas. This year, the

colours include green, blue, olive, orange, magenta, yellow and many more. The collection is available at all outlets in Dhaka. Lady has showrooms in Bashundhara City, Karnaphuli Garden City and Navana Baily Star. For more info, call 01818548689.