



# Lokogatha - where artistic creativity follows passion

Away from the prosaic and ordinary where commercial things are sold, a fresh dimension is added by a new online shop named Lokogatha. This website is where contemporary art meets the creative world.

In its brief journey of six months, it has created a platform for artists of every forte to come together and enhance his expertise to create something unique out of the passion of art. Artisans and craftsmen who specialise in making objects using recycled earth, glass, ceramic, fabric, metal, tapestry or wood are directly sourced to get each of the unique products. All of the artworks are handmade and their specialty is that there is no second piece.

The products incorporate cultural traditions by using rickshaw painting in various objects and use of the festive colours portray the rich embodiment of tradition. The catch is that every item is recycled to produce something new, and when the old is broken or damaged, art and creativity brings forth positivity and hopefulness.

## FEATURED PRODUCTS -

The artisans contribute without restrictions and limitations, and so there is a diverse range of products they have to offer. Some of their items are recycled and it is done with precision by artists and crafters.

### RICKSHAW PAINTING

Paintings with rickshaw art comprising themes of landscape, film actors, birds and animals are made by international award winning rickshaw art painter Hanif Pappu. The use of enamel colours on tin enveloped with a glass frame decorates the wall and displays the colour burst as an uncommon home décor.

### BOTTLE RICKSHAW PAINTING

Glass bottle with rickshaw art imprinted on them - the

perfect showpiece to decorate your corner tables.

### SWING

A beautiful swing with the seat of a rickshaw, hand-painted and does not look any less than a throne.

### WOODEN CLOCK

Clocks of different shapes and sizes are available. A range of key-shaped wooden clocks are offered, and that is one of the attractions of Lokogatha.

### ORNAMENTS

Tiny abstract art masterpieces are made from recycled objects like broken plates and glasses, parts and pieces of anything that can be transformed into a piece of art. Earth, ceramic, wood or brass, anything can be moulded into a fine piece of jewellery for you to display.

### WORKSHOPS

Lokogatha not only sells but also teaches and inspires to create such crafts from the scratch. A workshop named Scrap 2 craft is arranged by Lokogatha on recycling art and ornaments. This two month-long course comprises of drawing, texture, recycling ornaments and recycling artwork. Give your weekends an artistic training with this fusion workshop on paintings and ornaments creation. So check out their website [www.lokogatha.com](http://www.lokogatha.com) or you can also view their Facebook page and order your desired product.

By Sonya Soheli

Photo courtesy: Lokogatha

# George's La Dolce Vita

Far away from the chaos of Banani 11, La Dolce Vita is on the eighth floor of the building and is blessed with quite a nice view. The lift opens to the reception of the eatery. The soothing embrace of this place immediately surrounds you and you're welcomed with the warm smiles of the people behind the counter.

It's the perfect place to come to with a small group of friends and even if you are looking for a place to spend some time alone and catch up with some work. Once the pleasant Italian music kicked in, I realised I'd love to come here even for a date.

The intimate sitting arrangement is also very Italian in essence- something you're likely to enjoy even on a busy day.

On the weekdays La Dolce Vita has a special lunch menu: any pizza or pasta of your choice and a drink to choose from an Arnold Palmer, Iced Tea or Water, which is later followed by a combination of two mini cupcakes of Chocolate and Red Velvet. The offer is open from 12pm-3pm, Sunday-Thursday, and comes for a price as reasonable as Tk300++.

I decided to go for an Italian Classic: Spaghetti n' Meatballs. The menu describes it as "thin pasta, beef meatballs with Italian herbs in tomato sauce." I'd like to mention that George's La Dolce Vita makes their pasta from scratch, and also, cook the sauce in house, while all the ingredients are imported.

Their serving time was about 20 minutes but it was totally worth the wait. As soon as the pasta was placed in front of me, the aroma of the Italian herbs that the menu promised filled my lungs. The amount of pasta served was generous and looked appetising.

The meatballs were cut up and this is not something I came across before, but I must say it was rather convenient. I loved this dish. The perfect balance monotonously iterated every bite. The sauce had the ideal tanginess. It was, however, a little runny and did splatter a little while eating. Also, the pasta was served on a plate instead of a bowl. But other than this, I have no complaints.

I decided to have some iced tea with my hearty meal. While most iced teas in the city have a lemony accomplice, George's La Dolce Vita's has a hint of ginger accompanying it. It's a refreshing change and would be to die for on a hot, summer day.

When I had it at first I did find the sweetness to be a little sharper than what I usually like, but it went perfectly with the tangy sauce of my pasta. I don't think any other drink would have complemented this meal better.

The end of my wholesome meal was met with the dessert being served. The mini cupcakes are the perfect size and you wouldn't want to waste a second before digging in. The red velvet was perfection - so moist that it melts in your mouth. I'd like a little more cream cheese topping though because you can't ever have enough of it. I found the chocolate mini cupcake to be a little dry but the red velvet really does make up for it.

I reached George's La Dolce Vita around a quarter past 12pm and I was the first one there. But by the time I started to eat, it filled up. From the looks of it most of the guests there are regular customers and I can totally understand why they love going there.

If you are looking for authentic Italian food, Nizam Chowdhury has partnered up with George to give you exactly that. Do pay George's La Dolce Vita a visit and I promise you will want to go back again, and again.

By Maesha Nuzhat Nazmul