

Tackling the gas crisis

The gas crisis has been persisting over the past few years and it seems like it will not be forgotten anytime soon. While it was thought that Bangladesh was sitting on a goldmine in terms of gas supplies, mismanagement has caused us more woe than bearable.

While the industrial sector is suffering immensely, the struggle households go through to put food on the table on a daily basis is not one that can be ignored. Urban cities are the biggest victims and then within each city the pressure and supply of gas varies depending on locality.

Although food is such an integral part of our lives, do we really realise how much time



and effort a homemaker puts behind preparing food for her family everyday? The frustration of those spending time in the kitchen is paramount because of this gas crisis and one way to try and aid this problem is looking into alternative mediums to cook food.

Induction cooktops are widely available on the market. Induction stoves heat pots using an electromagnetic field rather than radiant heat which is why it is difficult to know when the cooktop is on. One of the biggest selling points of induction cooktops is that they heat fast; it takes about 2-4 minutes to bring 5 litres of water up to boil.

Another advantage of the induction

cooktop is that it does not get as hot as a radiant cooktop and hence it is easier to clean. Most induction cooktops in the market are single slot ones which are a good size and will not take up too much space.

While it is convenient space-wise, because only one thing can be heated or cooked at a time, it will take much longer than it would have on a multiple-slot cooktop. Of course they are available but are not as common as the individual ones or even as cost-effective.

Walton has induction cooktops starting at Tk2800, while Konka starts at Tk3000, Sebec at Tk3280 and Vision at Tk 3500.

Among the imported brands, the most popular on the market is Prestige which is available for Tk3850, and second to that is Miyako which you can purchase for Tk5000. If you want to invest in renowned brands like Phillips, a little more loosening of the purse strings is required because the prices start at Tk6400.

To cook on the induction cooktops, however, magnetic cookware is required. These are readily available along with the cooktops but since multiple utensils are needed, this will increase the overall total expenditure.

Explore all your options at Gulshan – 1 DCC market, or you can also check out the showrooms for these brands. Ordering online is also possible from www.clickbd.com or www.bdcost.com. Some discount offers are also placed on these so do take the time to check these websites out.

The gas crisis might be around for longer than we can anticipate. Of course we would not want to further accommodate it but let us not allow this to get in the way of our daily lives. We can only hope the high to this low is just around the corner and march right on.

By Maaesha Nuzhat Nazmul

TIPS

Clean green

What can be more comforting than a clean and tidy home? A home may seem like a clean one, but that is often not the case. As you invest a fortune on the cleaning aisles of grocery stores, buying glass cleaners, floor cleaners, stain removers, etc. you may have seen that together, these products contain hundreds of chemicals.

Although no immediate reaction is usually seen, when accumulated, these chemicals may have extremely harmful effects. These can range from minor headaches and irritation to hyperventilation, fainting, heart problems and even autism in children due to prenatal exposure!

That is enough scary news for now. Fortunately, you can create non-toxic substitutes of nearly ever cleaning product with items from your own kitchen! Read on for some common cleaning agents and useful recipes.

LEMON JUICE

Anti-bacterial

Acidic nature which allows it to cut through grease

Freshen cutting boards by rubbing a cut lemon over the surface.

WHITE VINEGAR

This may be used as a substitute for lemons as they have the same properties.

Combine it with baking soda in a 1:1 ratio and pour it down drains to freshen them and prevent them from clogging

Mix vinegar and water in a 1:1 ratio to use as a basic, antibacterial cleaning spray for glass and hard surfaces.

BAKING SODA

Gritty texture, which makes it a great scrub for cleaning sinks and tubs without scratching

Natural deodoriser which can be used for in your fridge (wipe fridge down with it and keep an open packet at the back of the fridge) and carpets and upholstery (sprinkle on; let it sit for some time; then vacuum)



BORAX

Combine in equal amounts with vinegar and wipe with the mixture to banish mold formation on hard surfaces

Pour a cup into the toilet bowl and let it sit for a few hours before scrubbing, to remove stains and odor.

HYDROGEN PEROXIDE

Good for some tough cleaning, disinfecting and bleaching

Good for removing organic stains like food, plant, blood etc. (Warning: it may bleach the fabric)



OLIVE OIL

Good base oil for polishing

Mix 1 part lemon juice and 2 parts olive oil, shake well and use a soft cloth to wipe on furniture. Afterwards, buff with a clean, dry cloth.

OTHER

If you can find them, invest in microfibre cloths as they are powerful cleaning tools. Natural cleaning agents are not as strong as artificial ones, so the microfibre cloth can be used to quicken the process.

By Maisha Rumelia Rahman

