

HOROSCOPE

ARIES
(MAR. 21- APRIL 20)

You're in a high cycle for romance. You will want to take off and have some recreation. Your lucky day this week will be Sunday.

TAURUS
(APR. 21- MAY 21)

Hassles with close friends or family will put a damper on your day and result in isolation and loneliness. Your lucky day this week will be Saturday.

GEMINI
(MAY 22-JUNE 21)

You must take care of health problems that have been lingering. You need an outlet. Your lucky day this week will be Monday.

CANCER
(JUNE 22-JULY 22)

Be careful how you deal with colleagues. Entertainment should include your whole family. Your lucky day this week will be Wednesday.

LEO
(JULY 23-AUG 22)

Insincere gestures of friendliness are likely to occur. Residential changes, renovations, or moves are likely to disrupt your routine. Your lucky day will be Wednesday.

VIRGO
(AUG. 23 -SEPT. 23)

Be cautious when dealing with foreigners. Children may be less than honest with you. Your lucky day this week will be Sunday.

LIBRA
(SEPT. 24 -OCT. 23)

Your time will do a lot more for your relationship. Don't let your jealous imagination play games with you. Your lucky day this week will be Thursday.

SCORPIO
(OCT. 24 -NOV. 21)

Spend time getting to know each other. Do not invest in ventures that only appear to be lucrative. Your lucky day this week will be Friday.

SAGITTARIUS
(NOV. 22 -DEC. 21)

Try to control your irritability if you're experiencing emotional problems with your partner. You can make major gains professionally. Your lucky day this week will be Sunday.

CAPRICORN
(DEC. 22 -JAN. 20)

Loss is evident if you don't consider all the angles. Ignore colleagues who appear to be going in circles. Your lucky day this week will be Saturday.

AQUARIUS
(JAN. 21 -FEB. 19)

If you can work at home, do so. You have worked hard and the payback is now. Your lucky day this week will be Monday.

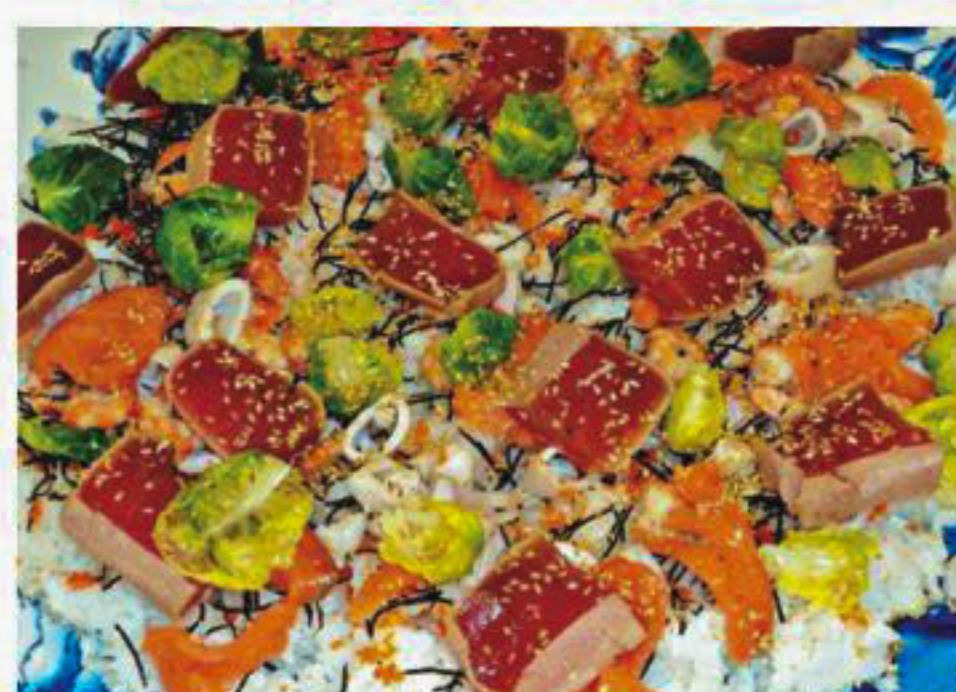
PISCES
(FEB. 20 -MARCH. 20)

Help those incapable of taking care of their personal affairs. It's time to re-evaluate your motives. Your lucky day this week will be Saturday.



The art of Japanese cuisine

A unique culinary event, 'Discover the Art of Japanese Cuisine', was held at the Japanese Ambassador's Residence, with noted and learned individuals including government officials, business leaders and academics witnessing and tasting the traditional dietary cultures of Japan.



MAFF (Ministry of Agriculture, Forestry and Fisheries), Embassy of Japan in Bangladesh, and JICA organised the Japanese food culture promotion project in Bangladesh to strengthen the cultural exchanges between Bangladesh and Japan.

In his opening remarks, Masaki Shinoda from Ministry of Agriculture, Forestry and Fisheries (a co-organiser of the event), highlighted the healthiness and tastiness of 'washoku' (Japanese cuisine) which is inscribed on the Representative List of the UNESCO's Intangible Cultural Heritage. The Ambassador of Japan to Bangladesh, Masato Watanabe, emphasised that Japanese cuisine is an art where taste, colour and cooking method must exist in a meal in a harmony.

The charms of Japanese cuisine includes: diverse fresh ingredients and maximisation of the potential of the original taste, well-balanced nutrition and healthy diet, aesthetic expression of natural beauty and change of season and close relation with the seasonal events such as New Year's Day.

Two talented young Japanese chefs Narihiro Seki and Yoshiro Takahashi demonstrated the preparation of 'dashi', an essential soup stock for Japanese cuisine; and sliced and beautifully presented sashimi, displaying culinary technique.

Seki began his training at a young age. He worked at a renowned traditional Japanese restaurant, as a food consultant and he founded three restaurants himself: Uoichiban, Uonari and Sekitei. He is known as a new generation chef who maintains the importance of the soul of Japanese food and food culture.

Meanwhile, Takahashi was influenced by his father, who is the chef of a Japanese restaurant, and acquired the foundation of Japanese cooking in his father's kitchen as a child.

He is an expert in Japanese sake. Other than being a chef, he holds seminars, devises recipes for companies and writes in magazines and books, vigorously promoting the 'washoku'. Thirteen Japanese dishes including sushi, wagyu (Japanese beef) dice steak, grilled salmon with yuwan miso, shrimp tempura, boiled spinach

and sakura shrimp, red bean paste with green tea flavoured rice cake balls were served in a reception which followed the demonstration. Many guests commented that it was a very unique event and that they very much enjoyed and appreciated it.

Photo courtesy: Rumi Ariyoshi Embassy of Japan

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