

## CHECK IT OUT

## Bibi does it again

Renowned fashion designer Bibi Russell recently took part in the Albert Museum Show in Jaipur. The talented designer block printed traditional designs from Rajasthan into summer ensembles that have definitely made to the must-have list for people gearing up for the hot and humid summer days. The models sizzled on the ramp flaunting the beautiful dresses designed by Bibi.

Bibi Russell once again proved that heritage textiles are simply better than any other in the world. Her motto has always been to promote the craftspeople and revive and protect their legacy; fashion for development is what she strives for. The



maestro has been working with traditional weaves for a long time now, and has accumulated a terrific reputation for herself in the global fashion arena.

## Khazana's Punjabi Food Festival

Khazana restaurant is hosting Punjabi Food Festival from April 16 to April 26 where customers can explore a variety of vegetarian as well as non-vegetarian dishes like amritsari macchi, tandoori aloo sarsonwale, tulsai malai paneer pakoda, ghost boti dahiwala, mogewala kukarh, etc.

The delicacies will be cooked to perfection and served in the traditional style with a special attention going to aroma, flavour and texture, to satisfy the appetite fully.

The authentic Punjabi Food Festival will provide the perfect platform for Dhaka foodies to gorge on some of the food. This unique food festival will provide a plethora of traditional Punjabi dishes that will surely

provide a food connoisseur an ideal opportunity to indulge and relish with the vegetarian and non-vegetarian specialties.

Avishek Sinha, Director Operations at Khazana said, "We at Khazana have organised the Punjabi Food Festival to serve and offer the quintessential taste of authentic Punjabi dishes to our guests. The visiting master chef from Punjab has blended the spices that will give a modern touch to the cuisine. The guests can treat their taste buds to some of the spicy flavours and indulge in mouth-watering Punjabi food and enjoy themselves."

Come and get ready for the ultimate authentic Punjabi experience providing irresistible flavours to take over your senses.

## Radio Shadhin serving up a new food show

Radio Shadhin recently premiered the very first episode of "Food Serving with KC." The episode aired on 8th Friday at 5 pm and followed the host Kazria, and food writer and blogger, Kanishka Chakraborty all the way to Narayanganj where they reviewed the New Bose Cabin.

The hour-long show covered the history behind the legendary New Bose Cabin. "It is a 95 year old institution that has been run by three generations of Boses," said Kanishka. The show featured special dishes from New Bose including their rice polao, mutton cutlets and chicken curry.

Kanishka talked about the food culture in Narayanganj as well as their sweet delicacies before ordering his favourite dishes on air. "I accidentally discovered this place back in 2004. I really liked the ambience and the warmth of the people but mostly I remember the amazing cutlets," said the popular food blogger. After ordering his

favourites, both KC and Kazria tried all the servings and rated them in the form of a report card which took into account the price, food, ambience and service of the popular food shop.

'Food Serving with KC' is a wonderful new addition to Radio Shadhin's programming. It seems that Radio Shadhin has once again found a unique niche that has yet to be covered on radio. The duo is scheduled to go to different food spots all throughout the country to sample their cuisines. Since eating is such a big part of our culture, the show has the potential to reach a big audience and offers something new.

Radio Shadhin will also be uploading the video version of the weekly episodes on their Facebook page. So if you are a food enthusiast, definitely check out 'Food Serving with KC' every Friday evening as they take on yet another restaurant!

**By Naveed Naushad**

## Rapunzel's Secret

This homemade coconut hair oil that helps reduce hair-loss is not your common 'magic secret hair oil' that you should be skeptic about. The Facebook page, Rapunzel's Secret ([www.facebook.com/let.down.your.hair](http://www.facebook.com/let.down.your.hair)), has fans raving over the product, boasting 300+ five-star reviews.

While most girls tried hundreds of anti hair fall shampoos in bleak attempts to reduce hair loss, Sazia Hasan Izu, the owner of Rapunzel's Secret, stuck to the traditional hair oil her 'nani' made for them. Before she made it commercially available, all the friends in Sazia's small circle were already using 'Nanir Narikel Tel', and got immediate results. Sazia realised

that the oil formula had suited all her friends, and maybe she should learn how to prepare it and offer it to the rest of the people on her friend-list.

And so it began. Soon, Rapunzel's Secret hair oil was being sold not only to her friends, but also to friends of friends. Since then, her business has grown based on word of mouth and advocacy of happy clients.

A nutritionist by profession, Sazia personally oversees the production and the procurement of the coconut oil and other ingredients for the recipe. All the ingredients in the oil are naturally processed, and contain absolutely no chemical.

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