

WHAT'S ON

Int'l Dance Day Programme
Organisers: BNSS & BSA
Venue: National Art Gallery Plaza, BSA
Date: April 23-29
Time: 5:30pm-9pm



Solo Photography Exhibition
Title: A piece of whisper
Photographer: Fahad Al Alam
Venue: 60F, Kemal Ataturk Avenue, Banani
Date: April 16-29
Time: 5:30-9:00 pm



Theatre
Play: Shakespeare Shoptok
Organiser: Theatre & Performance Studies Dept., DU
Venue: British Council
Date: April 23-24
Time: 7pm



Solo Art Exhibition
Title: "When Drawing Speaks"
Venue: Kalakendra, 1/11, Iqbal Road (3rd floor), Mohammadpur
Date: April 16-26
Time: 5pm - 8:30pm



Solo Art Exhibition
Title: Eternal Affection
Artist: Sheikh Afzal
Venue: Athena Gallery of Fine Arts
Date: April 16-May 7
Time: 10am-8pm




A group performance of Spanda (left); Leela Samson in a solo piece.

PHOTO: SHEIKH MEHEDI MORSHED

A CELEBRATION OF BHARATANATYAM

Leela Samson and Spanda perform at BSA

APORAJITA MUSTAFA

Bharatanatyam virtuoso Leela Samson recently arrived at Dhaka with her dance troupe Spanda to present a three-day long Bharatanatyam festival "Roop Bahulya". The celebrated artist and her company commenced the festival on Thursday at the National Theatre Hall Auditorium of the Bangladesh Shilpakala Academy (BSA), by presenting an assortment of intricately choreographed, traditional Bharatanatyam pieces, accompanied by a remarkable arrangement of live Carnatic musicians.

The show began with a riveting piece by Leela Samson named Kalabhairava, which was

followed by an array of solo, duet and group performances including Varnam, Ososi, Ananda Natamidum (Kirtan) and concluded with an extraordinary medley Tillana, performed by the entire team of dancers, including Samson herself. Samson's unparalleled stage presence paired with the grace of her crisp, staccato movements and compelling expressions had the audience undeniably captivated throughout the evening.

Correspondingly, the seven dancers from Spanda, armed with fine-tuned synchronisation and incalculable verve, were phenomenal in each of their performances. But what made the show stand out was the line-up of live musicians who were flawless in

providing the musical groundwork for the evening.

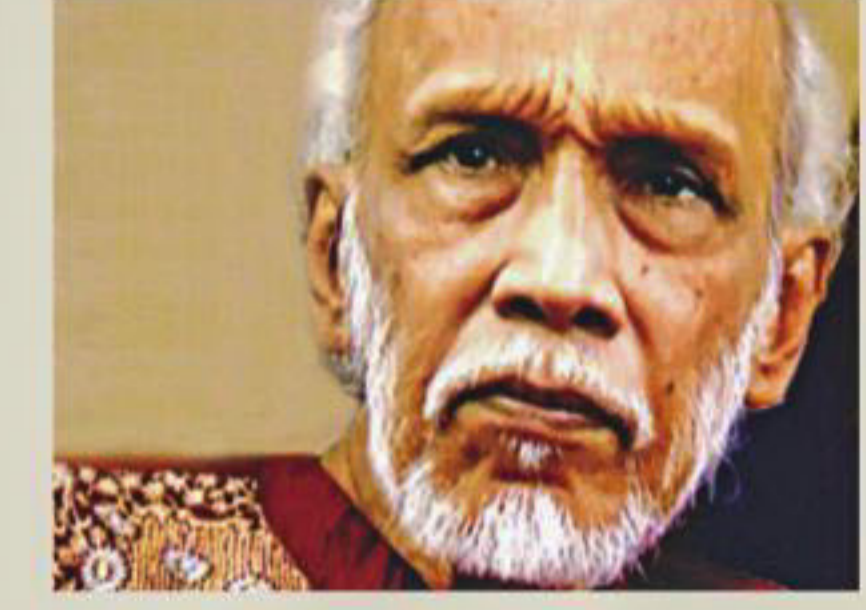
The second day's performance of the festival was held at the Bangladesh National Museum Auditorium yesterday, while the third and final set will be performed today, at the same venue.

Leela Samson is also scheduled to conduct a Bharatanatyam workshop for five days at the Bangladesh Shilpakala Academy, starting tomorrow.

The festival and the workshop have been organised by Shadhona and Srishti Cultural Center, in association with the Bangladesh Shilpakala Academy, and supported by Charuta and Kazi & Kazi Tea.

STAR MELODIES AT ARTS PRECINCT TODAY

Tribute to Khandakar Nurul Alam and Robin Ghosh



Khandakar Nurul Alam
STAFF CORRESPONDENT

Star Melodies, a series of musical programmes highlighting the heritage, legacy and opulence of Bangla music, will be held at The Daily Star Centre today, paying tribute to two great composers of the country. Khandakar Nurul Alam and Robin Ghosh, stalwarts of Bangla music, both passed away earlier this year, and four artistes -- Parveen Sultana, Nasima Shaheen, Alope Sen and

Robin Ghosh
Sabbir -- will perform the evergreen songs of the duo at the programme at 6:30pm. Sadya Afreen Mallick will comper the programme.

The event will be held at the Daily Star-Bengal Arts Precinct at The Daily Star Centre. Invitation passes can be collected from The Daily Star Centre prior to the programme. Seats are limited and available on first-come first-serve basis.

Eastern Bank Limited and Chalacchitram are assisting in the programme.



"All That Jazz" by Mohai's Trio at Charukola

STAFF CORRESPONDENT

Jazz group Mohai's Trio will present an evening of jazz at Bokultola of the Institute of Fine Arts, Dhaka University

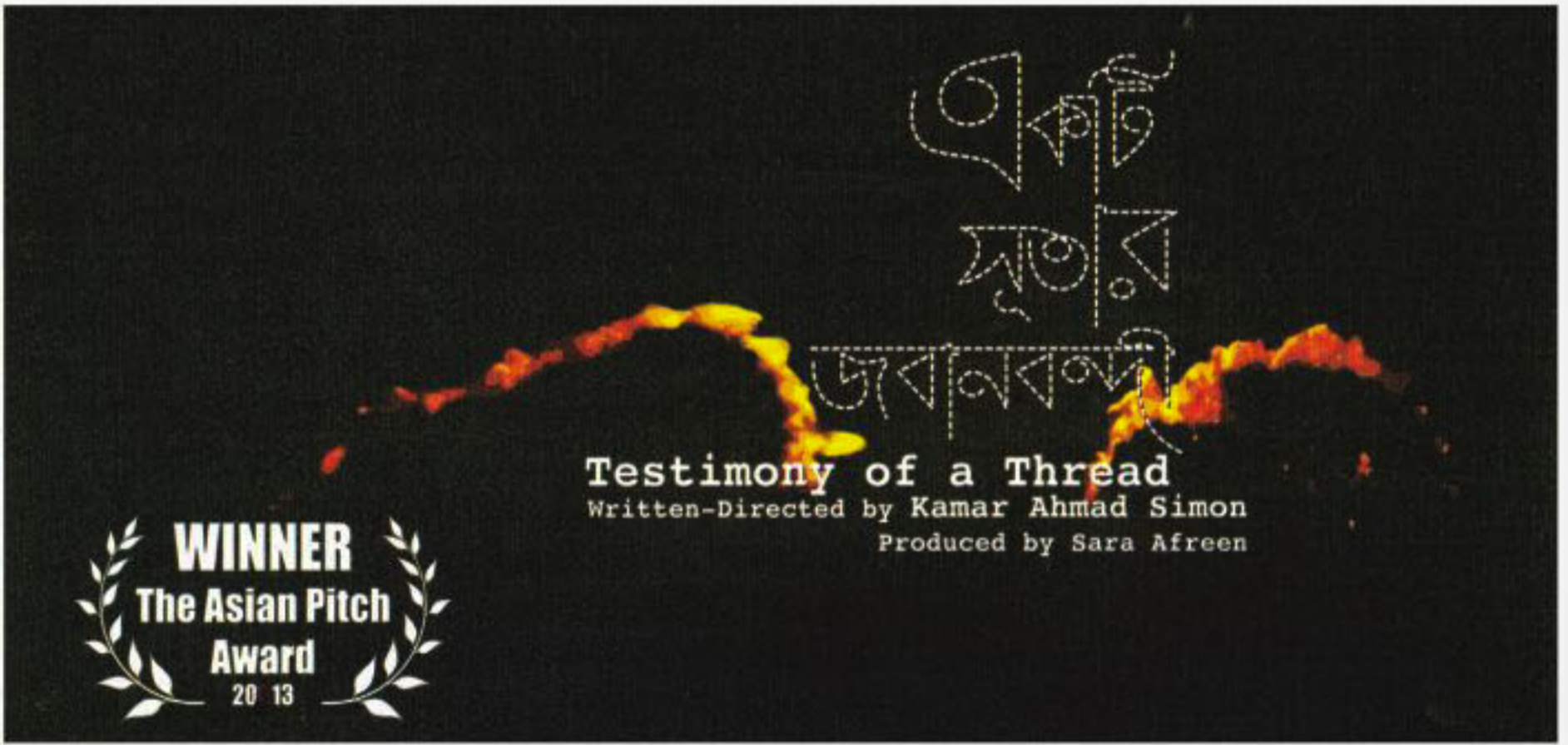
on April 23 at 7pm.

The trio is a group of musicians who came together to explore their common passion. They formed Mohai's Trio - dedicated to the genre of jazz.

The band will perform a set of originals

and jazz standards. The trio will lead the evening with Mohaimin Karim's bass lines accompanied by Imran Ahmed's crafty guitar works and Arjo Shrestho's melodic drum playing.

The event is open to all.



"Testimony of a Thread" premieres today

STAFF CORRESPONDENT

Kamar Ahmad Simon's latest documentary "Testimony of a Thread" premieres today at 6pm at Chhayanaut Auditorium in the capital.

"Testimony of a Thread", that draws on the Rana Plaza tragedy, explores the connected worlds of hope and despair around the readymade garment industry of Bangladesh.

Kamar, director and writer of the documentary, said, "I never took a fruitful

approach to filmmaking; instead I opted for a meaningful approach."

"There is discourse happening around us, and I always want to take part in it. Through this discourse, we would be able to find a better tomorrow. As a filmmaker I am moved by the diverse reality," Kamar added.

"Testimony of a Thread" seeks to find the answers to some questions. It's a monologue, and 52 minutes of not forgetting.

Produced by Sara Afreen, the documentary won The Asian Pitch Award 2013.



In search of top ten

The Super Chef Journey

MH HAIDER

A definition of reverse engineering states that it is 'the reproduction of another manufacturer's product following detailed examination of its construction or composition.' Needless to say, many companies use this method to scrutinise, replicate and bring out their version of a competitor's product.

Reverse engineering may also be used in the culinary industry. And something of that sort had happened earlier this week on the episode of Rupchanda-The Daily Star Super Chef 2016.

One of the judges of the show, Syed Tazammul Huq (Tareq), Executive Chef of Watercress Restaurant, rose up to the occasion and demonstrated one of his inventions, the 'pan-fried snapper with laal shakh puree, served with jeera rice, topped with warm hariyali sauce'.

It was not the first time when a judge cooked something at the Super Chef Kitchen. But this time, the cooking was not a demonstration. The participants were called upon to see the food plating and to taste the food only after Chef Tareq finished making the exquisite dish.

Then, they had to identify the ingredients. A list of 25 items was given to them, among which 19 were actually used by the chef for preparing this dish. So, only by observing and tasting, the participants had to identify the right ingredients and then replicate the dish.

From strong taste buds to reliable memory, everything was called upon. About 45 minutes were allotted for the task, and the opponents battled against each other in recreating the closest to the dish the chef had made.

And naturally, one of the participants had to go, and in the last episode, it was Lovely,

with Masum once again surviving narrowly. Will he be able to survive again tonight? Tonight, yet another guest judge has been invited: Md. Abu Taleb Dipu, Executive Pastry Chef, Ruposhi Bangla Hotel. He will demonstrate preparing a dish and contestants will need to replicate it.

But that would be after the chef discusses his life in the kitchen and his long years of experience as a professional. He is going to tell the participants about the qualities it require to be a professional chef and the myriad aspects which are important in the kitchen.

Eventually, it all comes down to the challenge. This is Masum's time to shine - as he

has experience as a pastry chef himself - or is it? Will his experience help him survive yet another round?

The pressure of the competition is beginning to show as the kitchen is slowly becoming empty. Tonight, there will be risks taken and fatal mistakes incurred. Tonight, another participant will go home.

The number of contestants is down to 11. So, tonight's episode will determine the top ten of Rupchanda-The Daily Star Super Chef 2016. Tune into ntv every Saturday and Sunday 9pm to see all the action.

Flip to pg 5 to take part in the Rupchanda-The Daily Star Super Chef quiz.



MI Cement Factory Ltd. (Crown Cement) celebrated the arrival of Bangla New Year with a cultural programme and Baishakhi Mela at its office premises. The company's board of directors and employees attended the programme along with their families. Employees along with their spouses and children took part in the cultural event. A cultural team from Agartala of India performed as well. Mohammed Jahangir Alam, chairman of MI Cement Factory Ltd. said, "Such programmes are a regular feature and provide entertainment as well as mental improvement."



Chef Md. Abu Taleb Dipu with participants at the Super Chef Kitchen. PHOTO: MD. KAWSAR

Dessert Challenge



known. Top 11 participants will try their luck in today's episode. Participants will get to see the cooking process of the dessert by Abu Taleb before making it.

The ever smiling Moushumi, mother of one, performs really well, but will she be able to win the best dish title? Shibani missed the wedding of her young sister, as she is fighting for the Super Chef 2016 title. Will she survive tonight's pressure? Masum is also known as an expert in desserts. Will he be able to give his best tonight? Today, audience can learn this delicious dessert thoroughly from chef Abu Taleb.

Chef Abu Taleb, pastry chef of Ruposhi Bangla Hotel, has work experience in different countries. Today at Super Chef Kitchen, he is going to make a special dessert, White and Dark Chocolate Mousse.

A dessert without baking! Yes, you will see today how to make it with white and dark chocolate topped with glazed cherry. It's a tricky dessert, but easy to make at home if the process is



Watch Every Saturday and Sunday 9PM only on ntv

Repeat time is Sunday & Monday 1:10 pm