

WEATHER FORECAST

YESTERDAY'S TEMPERATURES	DHAKA	CHITTAGONG	SYLHET	RAJSHAHI	KHULNA	BARISAL	RANGPUR	COX'S BAZAR
	H 30.6 L 20.2	H 29.5 L 20.5	H 31.0 L 19.8	H 29.8 L 13.4	H 30.0 L 16.6	H 30.2 L 16.6	H 29.7 L 16.0	H 31.8 L 22.2

Weather is likely to remain dry with temporary partly cloudy sky over the country till 6:00pm today. Night temperature may fall slightly and day temperature may remain nearly unchanged over the country, Met Office said, reports UNB. The sun sets in the capital today at 05:12pm and rises tomorrow at 06:16am.

'FAKE' BIRTHDAY
Arrest warrant against Khaleda



A Dhaka court yesterday issued an arrest warrant against BNP Chairperson Khaleda Zia in a case filed against her for celebrating a "fake and false birthday" on August 15.

The nation observes August 15 as National Mourning Day, marking the assassination of Bangabandhu Sheikh Mujibur Rahman along with most of his family members in 1975.

Metropolitan Magistrate Md Mazharul Islam passed the order after the complainant submitted a petition before it for issuing an arrest warrant against Khaleda Zia.

Earlier, Khaleda did not appear before the court even though three dates of hearings in the case have passed. On August 30, Gazi Zahirul Islam, former joint general secretary of Dhaka Union of Journalists, filed the case against Khaleda, who is accused in 18 other cases, for allegedly celebrating a fake and false birthday on August 15 each year.



Discussants at the roundtable at The Daily Star Centre marking World Prematurity Day yesterday. PHOTO: STAR

Preterm birth main barrier to cutting under-5 child mortality

Experts tell roundtable, 4.38 lakh premature babies born every year; short birth spacing, domestic violence among other reasons blamed

STAFF CORRESPONDENT

Premature births of babies have now emerged as the main challenge to controlling the deaths of children under five as an estimated 4,38,800 babies are born prematurely every year in the country, said health experts at a roundtable yesterday.

Of them, around 23,600 infants die every year facing breathing, feeding and low birth weight difficulties, they added quoting a Unicef report.

Though the country has achieved reputations for fulfilling the targets of reducing the infants' deaths in the concluded Millennium Development Goals-2015, it is facing the challenges of fulfilling the targets of Sustainable Development Goals 2030, the experts mentioned highlighting the importance of taking preventive measures.

Daily Star, Unicef, USAID, icddr, Bangladesh Pediatric Association, Obstetrical and Gynecological Society of Bangladesh (OGSB), Bangladesh Prenatal Society, Bangladesh Nurses Association, Bangladesh Midwife Society and Mamoni.

Bangladesh is on the seventh position among the top ten countries with the highest numbers of preterm births and deaths, said Sayed Rubayet, programme director of Save the Children.

A full term pregnancy lasts between 37 and 42 weeks, and when a baby is born before 37 weeks he or she is called a premature child, according to the doctors.

"An estimated 22,000 babies are born before 28 weeks every year in the country," said Rubayet.

Adolescent pregnancy, short birth spacing, hypertension, diabetes, obesity and domestic violence, were the main reasons behind preterm births, he said, mentioning that additional researches were being conducted to identify more causes.

Under the SDGs, all signatory countries including Bangladesh have to bring the deaths of child aged under five within 25 percent, while the neonatal deaths below 12 percent, Rubayet said.

If the newborn remained underweight and had no other difficulties, they were out of the risk of losing their lives, said Manisha Banarjee, departmental head at special care baby unit of Dhaka Medical College Hospital.

Parents should take proper care of their babies to reduce the risks, she added.

Prof Mahbul Hoque of Neonatology at Dhaka Shishu Hospital said the doctors should be provided regular training so that they can diagnose the babies' problems properly. It is not wise to refer the babies for emergency treatment, which increases risks, he said.

Dr Halima and Dr Rawshan Ara both highlighted the necessity of stopping early marriage and early pregnancy.

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Santal students demand Gaibandha land be returned

JU students raising funds for victims

DU CORRESPONDENT

Santal Students' Union (Sasu) yesterday demanded that the 1842.30 acres of land in Gabindaganj of Gaibandha be returned to Santals.

Addressing at a press conference at Dhaka University, Sasu President Tarsisius Hasdak Topu announced to demonstrate in the northern region on November 25.

Sasu Advisor Dr Lawrence Besra, when reading out a written statement, demanded a judicial inquiry into the assaults on the Santals.

Their other demands include ensuring punishment for the perpetrators and forming a separate land commission for the northern region's ethnic minorities.

Those wanting to extend their helping hands to the Santal victims can contact at 01778556118.

JU correspondent reports: general students and activists of different socio-cultural organisations yesterday started raising funds for the Santals at Jahangirnagar University (JU).

"We are going to different departments and crowded areas on the campus to raise funds, and hope to collect a good amount of money," said Zobair Tipu, president of JU Cultural Alliance.

In the morning, they brought out a procession and held a rally there, protesting the recent attacks on the community and also demanding security for them.

Meanwhile, the Bogra district unit of Shomajantrik Chattra Front formed a human chain

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90pc oppose Rampal plant in symbolic referendum at DU

DU CORRESPONDENT

In a symbolic referendum, over 90 percent of participants voted against the construction of Rampal coal-fired power plant near the Sundarbans to save the world's largest mangrove forest.

The results of the voting that started on October 30, were revealed at Dhaka University (DU) yesterday.

Samajantrik Chhatra Front (Marxist), an organisation of left-leaning students, held the referendum participated by 10,111 teachers, students and officials of the university.

Of the participants, 90.48 percent opposed the plant, 8.51 percent voted for it meant for, according to the government, the country's development, while 1.01 percent of votes were incorrect.

Prof Anu Muhammad, member secretary of the National Committee to Protect Oil, Gas, Mineral Resources, Power and Ports, revealed the results in a programme at the base of Aparajeya Bangla. "The Rampal power plant will be a curse. There will be no way to prevent pollution once the plant is constructed," Dr Badrul Imam, a professor of geology at DU, told the programme. "The government earlier invited us [experts] in to discuss the issue. It was nothing but a gimmick as they denied accepting our advice," he added.

"If the prime minister let her activists independently cast their votes on the issue, around 99 percent of them would vote against the power plant," according to Prof Anu.

He alleged that some rented experts, who are void of a commonsense, are supporting the government in this move by their flattering remarks, whereas the experts the world over including those of Unesco are strongly opposing the suicidal move to construct the power plant.

The Bangladesh government is going ahead with the power plant in collaboration with India, apparently disregarding environmental concerns and ongoing mass protests.

Samina Luthfa, an associate professor of sociology, and Moshahida Sultana, an assistant professor of accounting and information system, were also present.

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Diners Club INTERNATIONAL presents



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Recipes have been prepared by Chefs from Bunka Restaurant Six Seasons, Dhaka



Easy Teriyaki Chicken

Ingredients
Marinade:
¼ cup soy sauce
¼ cup freshly squeezed orange juice (from 1½ medium or 1 large orange)
3 tbsp honey
1 tsp finely grated fresh ginger
1 tsp sesame oil

For the chicken:
1½ to 2 lbs (about 6-7 medium) boneless and skinless chicken thighs, trimmed of fat
1 tbsp oil (light olive oil is recommended)
1½ tsp unsalted butter
Green onion and sesame seeds for garnish, optional

Procedure
In a large bowl, whisk all the marinade ingredients together. Once done, put aside. Next, cut the boneless and skinned chicken into 1-inch sized pieces and place into the marinade. Stir and cover with a plastic wrap and marinate on the counter for 20 minutes.

Next, heat a large non-stick pan over medium-high heat. Add 1 tbsp olive oil to it. Then, remove the chicken from the marinade with a slotted spoon. Leave some marinade in the bowl. Add the chicken to a hot pan and sauté, stirring occasionally until golden and cooked through in about 5 minutes. Remove pan from the heat and transfer the chicken to a bowl.

Pour the remaining marinade into the pan, add 1½ tsp butter and place back over medium/high heat. Bring to a boil, stirring constantly, until slightly thickened (in about 1 minute) then remove from heat. Add chicken back to the pan and stir to combine it with the marinade. Serve with fresh green onion and a sprinkle of sesame seeds, if desired.

CULINARY JEWELS FROM **JAPAN**



Lobster Teppanyaki

Ingredients
8 tbsp unsalted butter, softened
1½ tsp crushed red chili flakes
4 cloves garlic, finely chopped
Zest of 1 lemon
Kosher salt and freshly ground black pepper, to taste
1 live lobster (about 1 to 1½ lb.)
¼ cup olive oil

Procedure
Begin by combining the butter, chili flakes, garlic, lemon zest, salt, and pepper in a bowl and then set it aside. Using a cleaver, split the lobster in half, lengthwise through its head and tail. Scoop out and discard the yellow-green tomalley and break off claws. Transfer the lobster halves, shell side down, to a baking sheet; crack the claws and place them on the teppanyaki plate. Drizzle the halves and claws with oil, and season with salt and pepper.

Place lobster halves, flesh side down, and the claws on the hottest part of the grill; cook until slightly charred which should take 2 to 3 minutes. Flip the lobster over and using a spoon, spread garlic butter on the lobster; continue grilling until lobster meat is tender in 3 to 5 minutes.



Beef Teppanyaki

Ingredients
500 g beef chunk (preferably sirloin or tenderloin)
3 tbsp soy sauce
1 tbsp garlic powder
¼ tsp sugar
1 tsp ground pepper
3 tbsp oil, for frying

Procedure
Begin by cutting the beef into really thin slices, about half a centimeter or thinner. In a bowl, mix all the ingredients together. Leave to marinate for at least an hour. Heat oil on a frying pan or skillet on medium-high heat. Fry the beef slices. Place cooked slices on your serving dish. After all the meat is cooked, using the same pan but on low heat, add the leftover marinade and let it simmer for 1-2 minutes or until the sauce is a bit thicker. Pour sauce on top of the cooked beef and serve.

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