

COMMUNAL VIOLENCE

No perpetrator tried

Claim minority leaders

STAFF CORRESPONDENT

No governments so far have taken effective legal and administrative steps against those who perpetrated communal violence, claimed minority community leaders yesterday.

"Rather, such violence in many cases was carried out for political purpose under the state's patronisation," said Advocate Rana Dasgupta, general secretary of Hindu-Buddhist-Christian Oikya Parishad.

"The state and politics are protecting oppressors instead of the oppressed," he alleged while addressing a press conference at Dhaka Reporters' Unity organised by a national steering committee of over a dozen of minority communities' bodies.

"Blame game of political parties over communal violence issue encourages religious bigots," said Dasgupta, also the committee's coordinator.

"...We want to see the state's visible and active role in protecting the minorities," he said while reading out a written statement.

A culture of denying of planned attacks on the minorities has developed. Even, the state machineries and politicians could not come out of their viewpoints that describe such attacks "scattered" and "trivial", he said.

"Such outlook in no way can support the government's stance against militancy and communalism, rather it questions," said the statement.

Cordiality and sincerity of politicians and state machineries will be clear only when they will come up with a comprehensive political policy, it added.

The committee sought for inclusion of at least one minority community member in the Election Commission and urged political parties to ensure rational and proportional representation of minorities in the upcoming District Council elections.

Rana Dasgupta condemned persecution of Rohingya Muslims and urged the Myanmar government to create a congenial atmosphere so that people can go back home.

The minority leaders also came up with demands, including formulation of a separate law to try criminals who instigate and attack the minorities by spreading hatred through social media.

The government should establish a minority ministry and national minority commission.

They urged the political parties to come up with initiatives so that anyone involved in such attacks, cannot get party support in elections.

They also demanded implementation of recommendations of the judicial probe report submitted by former judge Muhammad Shahabuddin that investigated violence against minorities after the 2001 general elections.

Bangladesh Adivasi Forum General Secretary Sanjeeb Drong and Bangladesh Buddhist Federation General Secretary Ashoke Barua also spoke.

Minorities will stage a two-hour sit-in from 10:00am across the country on December 31. In the capital, the programme will be held in front of Jatiya Press Club.



Students of Keruntali Primary School in Cox's Bazar's Teknaf upazila queue up under the open sky to welcome local lawmaker Abdur Rahman Bodi, also an Awami League leader, yesterday with the party's local unit according a reception to him as he travels to the constituency from Dhaka after securing bail in a graft case. The unit also erected around 300 bamboo arches, inset, for the reception. In March last year, the government had asked primary schools across the country not to line up their students on the streets to welcome any public representative.

PHOTOS: ANISUR RAHMAN

ADVERTORIAL

Chief Guest: National Professor Brig. (Rtd) Abdul Malik
 Founder & President of National Heart Foundation of Bangladesh

Special Guest: Professor Md. Nazrul Islam
 Ex-Vice Chancellor, BSMMU, Dhaka

Presided by: Professor Mobin Khan
 President, Hepatology Society, Dhaka, Bangladesh

4th International Hepatology Conference held
 Special Report

A day long 4th International Hepatology Conference organized by the Hepatology Society of Bangladesh was held at the Radisson Blu Dhaka yesterday.

National Professor Brig. (Rtd) Abdul Malik Founder & President of National Heart Foundation of Bangladesh graced the occasion as chief guest. Professor Nazrul Islam, Ex-Vice Chancellor of BSMMU was present as special guest. The Conference was addressed among others by Dr. Md. Motahar Hossain, General Secretary, Dr. Md. Golam Mustafa, Treasurer and Prof. Md. Abu Sayeed, Vice President of the Society. Professor Mobin Khan, President of Hepatology Society, presided over the ceremony. The inaugural session was followed by scientific sessions. Eminent experts from UK, Germany, Japan, China, Singapore, Poland, France and India delivered keynote speeches at the conference. More than one thousand Specialists in Medicine, Surgery, Gynaecology & Obstetrics and other allied specialities from all over the country participated at the Conference.

National Professor Brig. (Rtd) Abdul Malik urged to create mass awareness to combat liver diseases in Bangladesh as chief guest. He also praised the role of Hepatology Society for their contribution for prevention and treatment of liver diseases. Professor Mobin Khan appreciated and thanked the government for creating hepatology department in the medical college hospitals and explained the need for further expansion of Hepatology and solicited the support of Government and private sectors in this regard.

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Prawns with Tikuan Tea Leaves
 Created from a few simple ingredients, this visually alluring dish provides an explosion of tastes and textures, leaving one's palate with the lingering fragrance of green tea and crunchy texture of the prawns.

Ingredients
 8-10 large prawns (shelled & deveined)
 15gm Fresh Tikuan Yin or Green Jasmine Tea leaves
 1 large onion (diced)
 1/2 green and 1/2 red Capsicum (diced)
 1 green chili (finely chopped)
 2 stalks of spring onion (chopped into 1/2cm pieces)
 15 gm sesame seeds
 Sesame oil
 Ginger, garlic, salt and ground pepper
 Vegetable Oil
 All purpose flour

Procedure (Preparation)
 Marinate the prawns with 4 tablespoons of ginger juice and 1 teaspoon of salt for 10 minutes. Then dry off excess liquid and toss in flour and a little ground pepper. Deep fry until golden and crispy. Boil 1 liter of water in a pot, take off the heat and steep the fresh green tea leaves for 5 minutes and then drain. Dry on a paper towel. Proceed to deep fry the tea leaves for 1 to 2 minutes, drain off the oil and set it aside.

Procedure (Cooking, 10 mins)
 Begin cooking by heating 2 tablespoons of vegetable oil in a large pan or Chinese Wok, on medium heat. Sauté the onions, capsicum and green chili for 2-3 minutes. Add the fried prawns and tea leaves and toss together. Add the spring onions and cook for 1 minute. To this mixture of prawns and tea leaves, add 2 teaspoons each of sesame oil, sesame seeds, spring onions and toss together on high heat for 30 seconds. Add salt to taste. Take off the heat and serve immediately.

Sichuan Fried Crab
 Made with live wild mud crabs sourced directly from the Sunderbans and delivered to Dhaka on a daily basis, the freshness of this dish is hard to beat.

Ingredients
 1 live 450-500gm Brown Crab (cut into 6 pieces)
 1 large potato (cut into thin French fries)
 100gm of dry red chillies (chopped into 1 cm pieces)
 10gm Sichuan Pepper corns
 4 tbsp Sichuan Broad bean paste
 Sesame oil
 5gm Sesame seeds
 2 stalks of Spring Onion (cut into 2cm pieces)
 Garlic, ginger, 50 gm All-purpose flour, salt, Ground white pepper and Fresh Coriander leaves

Procedure (Preparation, 15 mins)
 Marinate the crab with ginger juice for 15 minutes. Drain off excess water, toss in flour, salt and ground pepper and mix them together. Set aside.

Procedure (Cooking, 10 mins)
 Deep fry the marinated crab at 220 C and do the same for the French fries for 5 minutes; drain the oil and set aside. Heat 2 tablespoons of oil, add 4 tablespoons of Sichuan Broad bean paste to it and leave for 2 minutes; then add the dry chillies and Sichuan pepper corns and cook for 30 seconds. Add the pre-fried crab and French fries and toss together for 2 more minutes. Add salt to taste, then add the sesame seeds, spring onions, 1 teaspoon of sesame oil and fry for a further 2 minutes. Take off the heat and serve immediately, garnished with chopped fresh coriander.

Xiao Master Chef
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