

'Dylan Debate' engrosses Dhaka's literary minds

REAZ AHMAD



Bob Dylan

It has been nearly two months since Bob Dylan was declared winner of this year's Nobel in literature, making him the only singer-songwriter to win the award.

He has been incommunicado for first several days and unexpectedly late even in acknowledging the receipt of the news. Then weeks later Dylan wrote to the Nobel Prize Academy that he wished he could receive the prize personally, but other commitments made it unfortunately impossible.

And as the day to confer the laurel on him comes closer, Bob Dylan, regarded as the voice of a generation for his influential songs from the 1960s onwards, has provided a speech which would be read at the Nobel banquet in Stockholm tomorrow.

After all these weeks, a debate is still far from over



Artistes enthrall the audience with a rendition of Nobel laureate Bob Dylan's songs.

PHOTO: STAR

on how prudent it was a decision on part of the Nobel Committee to award Dylan a literature Nobel -- when the likes of Syrian poet Adonis (Ali Ahmad Said Esber), Japanese author Haruki Murakami, and American novelist Philip Milton Roth had been stronger contenders.

How often one gets to see such a Nobel decision getting so divisive as the debate rolls down to wider public sphere.

Yesterday, an audience in Dhaka, nearly 7,000km away from Stockholm, witnessed a "Dylan Debate" where some of the country's best literary minds took part on a motion -- "Bob Dylan does not deserve the Nobel Prize in literature."

After over an hour-long debate, Swedish ambassador Johan Frisell, who was present as the adjudicator, declared the team that opposed the motion as the winner --reasserting the Nobel Committee's decision.

A close result came in through audiences' vote as well, where 49 voted against the motion, meaning supporting Dylan's getting the laurel, and 41 others gave their verdicts favouring it.

The Department of English and Humanities of the University of Liberal Arts Bangladesh (ULAB)

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FEE HIKE IN FIRST-YEAR ADMISSION Protests force JU to postpone enrolment

JU CORRESPONDENT

The enrolment of successful candidates at Jahangirnagar University (JU) under the academic session 2016-17, was postponed yesterday for an indefinite period in the face of protests by left-leaning students against an increase in enrolment fees.

Muhammad Ali, JU deputy registrar (education), told The Daily Star that the postponement came after an emergency meeting with JU Vice Chancellor Prof Farzana Islam in the chair.

As per a previous notification, the candidates were supposed to get their admission process done between December 8 and 15.

However, the protesters under the banner of "Progressive Students' Alliances" laid siege to the

Agrani Bank office on the campus between 8:30am and 4:00pm, preventing the admission seekers from entering the bank to pay their enrolment fees.

Last year the authorities hiked enrolment fees in the name of "department development fees" and some departments continue increasing the fees, alleged Zubair Tipu, president of JU Cultural Alliance.

"We have long been protesting the illegal hike, but the authorities did not heed our demands," alleged Susmita Morium, general secretary of JU Socialist Students Front.

"We will continue our movement until our demands are met" said Zubair. Earlier, on Monday, they brought out a procession for the same reasons.



Nasreen Zamir, the newly appointed honorary consul of the Grand Duchy of Luxembourg to Bangladesh, in an audience with HRH the Grand Duke of Luxembourg at the Grand Ducal Palace, Luxembourg on October 18.

PHOTO: COLLECTED

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Recipes have been prepared by Leng Chen, Head Chef, Jewel Rozari, Chef de Partie and Wengao Li, Sous Chef, Huang Ho, Platinum Suites.



Leng Chen Head Chef

Platinum Suites

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TRUE TASTE OF CHINA



Szechuan Style Stir-Fried Cauliflower

Ingredients

1 small head (400 grams/14 ounces) cauliflower
1 and ½ tbsp peanut oil (or vegetable oil)
1 tsp whole Sichuan peppercorn
4 cloves garlic, sliced
1 large piece ginger, sliced into strips
5 dried chili peppers
1 tbsp light soy sauce
1 tsp sugar
¼ tsp salt

Procedure (Preparation)

Cut cauliflower into bite-sized florets and rinse with tap water. Drain and set aside. Heat 1 tbsp of oil in a wok over medium high heat until hot. Add cauliflower. Stir and cook until the cauliflower is charred on the surface and almost cooked through, in about 4 minutes. If the wok gets too hot, turn to medium heat. Transfer cauliflower to a plate. Add the remaining ½ tablespoon of oil into the same wok and turn to low heat. Add Sichuan peppercorn. Stir and cook until fragrant and until the peppercorn turns dark brown, in about 1 minute. Scoop out the peppercorns and discard them. Add garlic, ginger, and dried chili peppers into the wok (for extra spiciness, break the chili peppers apart by hand before adding them). Stir a few times until fragrant. Add cauliflower back into the wok and turn to medium high heat (or high heat for electric stove). Swirl in light soy sauce and sprinkle the sugar and salt over the cauliflower. Stir to mix well, for about 30 seconds. Turn to lowest heat. Taste the cauliflower and adjust the seasoning as needed, by adding a bit more salt, and mix well again. Transfer to a plate and serve warm as a side dish.



Pineapple Fried Rice

Ingredients

2 eggs
1 small onion, chopped
1 tsp canola oil
3 garlic cloves, minced
3 cups cooked instant brown rice
1 can (20 ounces) unsweetened pineapple chunks, drained
1/2 pound cooked medium shrimp, peeled and deveined
1/2 cup chopped cashews
1/2 cup frozen peas, thawed
2 green onions, sliced
3 tbsp reduced-sodium soy sauce
1 tbsp hoisin sauce
1 tsp sugar
1 tsp sesame oil
1/4 tsp pepper

Procedure (Preparation)

In a small bowl, whisk eggs. Heat a large nonstick skillet coated with cooking spray over medium heat. Add eggs. Cook and stir until set; remove from the skillet and keep warm. In the same skillet, saute onion in oil until tender. Add garlic; cook for around a minute. Stir in the rice, pineapple, shrimp, cashews, peas and green onions; heat through. Combine the soy sauce, hoisin sauce, sugar, sesame oil and pepper; stir into rice mixture. Stir in the eggs.



Fried Bananas with Ice Cream

Ingredients

3/4 cup white rice flour
1/4 cup tapioca flour
2 tbsp white sugar
1 tsp salt
1 and 1/4 cups water
10 ripe bananas
3 cups oil, for frying
Vanilla ice-cream for serving

Procedure (Preparation)

In a medium bowl, mix rice flour, tapioca, sugar and salt. Stir in water, a little at a time, and mix to form a thick batter. Peel the bananas and cut each lengthwise into 3 or 4 pieces. Heat oil in deep-fryer or deep wok to 375 degrees F (190 degrees C). Completely coat each banana slice in batter and then proceed to fry in hot oil until golden. Drain on paper towels. Serve at once with vanilla ice cream.

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