

HC verdict any day

STAFF CORRESPONDENT



RAJIB MURDER

The High Court will deliver verdict any day on the death reference and appeals in blogger Ahmed Rajib Haider murder case, as it yesterday concluded the hearings.

The HC yesterday kept the death reference and appeals in the killing case waiting for verdict.

Rajib, an activist of the Shahbagh movement who used to write against Jamaat-Shibir and war criminals on blogs, was hacked to death near his Mirpur house in the capital on February 15, 2013.

On December 31, 2015, a Dhaka court handed down death penalty to two people and different jail terms to six others, including the chief of Ansarullah Bangla Team, for killing Rajib. Mufti Jasimuddin Rahmani, 45, chief of ABT, was found guilty of provoking Rajib's murder through his sermons.

Seven other convicts -- Redwanul Azad Rana, Faisal Bin Nayem alias Dweep, Maksudul Hasan alias Anik, Ehsan Reza Rumman, Nafis Imtiaz, Nayem Sikdar Irad and Sadman Yasir Mahmud -- were students of North South University in 2013. Of them, Rana, also the main suspect in the murder of writer-blogger Avijit Roy, is absconding.

The court ordered the authorities to deduct the time they already served since their arrests. The convicts, except for Rana, have filed separate appeals with the HC challenging their sentences handed by the trial court.

Deputy Attorney General Zahirul Haque Zahir and Assistant Attorney General Atiqul Haque Selim appeared for the government while advocate Abdur Razaque Khan and advocate Ahsan Ullah argued for the accused.



Absence of adequate safety measures has resulted in an iron rod falling off this under-construction flyover stretching from Muradpur to the Ispahani intersection in Chittagong city on Sunday evening, damaging a car passing underneath. On June 29, 2012, a rickshaw-puller made a lucky escape with just bruises after a concrete girder of another flyover at Bahaddarhat, then under-construction, collapsed.

Hold rallies on weekend, holidays

Khokon urges parties
STAFF CORRESPONDENT



Dhaka South City Corporation (DSCC) Mayor Sayeed Khokon yesterday requested big political parties to hold rallies and meetings on the weekend or government holidays to spare the city dwellers from traffic congestion.

Addressing a programme for inaugurating public toilets at Panthakunja, he said the traffic jams were often created due to rallies by some political activists who blocked roads. For this, city dwellers, especially those ill, students, and children, have to face immense sufferings, he said.

Khokon also urged Dhaka Metropolitan Police to do their duties more carefully and rapidly to tackle those situations.

10 CRIMINAL CASES

Indictment hearing against Khaleda Feb 1

COURT CORRESPONDENT

A Dhaka court yesterday fixed February 1 for hearing on charge framing against BNP Chairperson Khaleda Zia and several other top BNP leaders in 10 criminal cases, including one over sedition.

The court also ordered Khaleda to appear before it on the day.

Of the cases, nine were filed with Jatrabari and Darussalam police stations in January, February and March in 2015 for arson attacks on vehicles while the other for making seditious comment about freedom fighters and Liberation War martyrs.

Judge Kamrul Hossain Mollah of Dhaka Metropolitan Sessions Judge's Court fixed the date after hearing 10 separate time petitions submitted by Khaleda's lawyer Md Saunallah Miah.

Mayor Ivy promises non-partisanship in her doings

A CORRESPONDENT, N'ganj

Awami League's nominee Selina Hayat Ivy yesterday vowed to work for the people transcending partisanship as she took charge as Narayananj city mayor for a second consecutive term.

Ivy went to her office, Nagar Bhaban, around 11:30am, flanked by AL leaders and activists. She was greeted by the city corporation officers and employees at that time.

Addressing the city dwellers, Ivy said, "This Nagar Bhaban will be for all."

"My father was an Awami League leader, but he served all transcending partisanship and ideology. I want to follow in my father's footsteps."



Ivy, however, said she would be loyal to the Awami League and Prime Minister Sheikh Hasina. "My father never betrayed his party and people... Nor will I."

Thanking Hasina for nominating her and the people for choosing her, Ivy expressed her resolve to work for the public. "I want to work, work and work in the next five years," she said.

"You saw how I was harassed over the excavation of Deobhog Lake in the city. This time I will surely build the lake, God willing."

The mayor also promised to free the canals and build a bridge over the Shitalakkhya river. Ivy said she told the prime minister about the bridge, and hoped the government would endorse it.

BLUNDERS IN TEXTBOOKS 2 NCTB officers made OSD

STAFF CORRESPONDENT

Two NCTB officers have been made officials on special duty (OSD) on preliminary investigation following a widespread criticism over some blunders in school textbooks distributed this year, says an education ministry release.

They are Chief Editor Pritish Kumar Sarkar and Senior Expert Lana Humayra Khan.

Earlier, the National Curriculum and Textbook Board (NCTB) formed a review committee to find out the errors while the secondary and higher secondary division of the education ministry formed a three-member probe body to find out people responsible for the mistakes.

Ruhi Rahman, additional secretary of the division, was made convener of the probe committee while its joint secretary and a director members.

The committee was asked to submit a probe report within seven working days.

There has been a storm of criticism over the errors in the textbooks distributed on January 1.

Education Minister Nurul Islam Nahid will hold a press briefing today.

OVERSEAS JOB PROCESSING Why all agencies not getting scope: HC

STAFF CORRESPONDENT

The High Court yesterday issued a rule asking the government to explain why it should not be directed to ensure participation of all registered recruiting agencies in processing overseas jobs, including those in Malaysia, for Bangladeshi workers.

It also ordered the director of trade organisations under the commerce ministry to investigate whether the Baira secretary general is involved in the creation of a syndicate which reportedly favours only 10 agents in processing Malaysian jobs.

The director (delineated in The Trade Organisations Ordinance, 1961) was asked to provide the probe report in seven days.

Secretaries to the ministries of expatriates' welfare and overseas employment, foreign affairs and commerce; the director and the Bangladesh Association of International Recruiting Agencies (Baira) president and secretary general were made respondents to the rule.

The bench of Justice Md Ashfaqul Islam and Justice Ashish Ranjan Das came up with the rule and order following a writ petition filed by proprietors of three agencies -- Sadman International, General Trading Company and M/S Eastern Business Associate Ltd.

They submitted the petition on Sunday seeking the orders.

There are 750 recruiting agencies in the country, petitioners' counsel advocate Samiul Haque told The Daily Star.

CHANGES IN ISLAMI BANK Fakhrul seeks pressure group's identity

STAFF CORRESPONDENT

BNP Secretary General Mirza Fakhrul Islam Alamgir yesterday asked the government to name Islami Bank Bangladesh Ltd's foreign partners who, as per Finance Minister AMA Muhiut on Sunday, had pressed for the recent changes in the lender's governance.

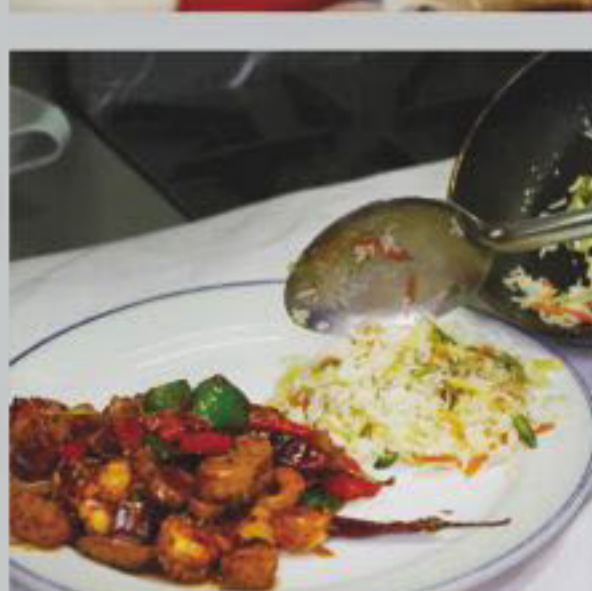
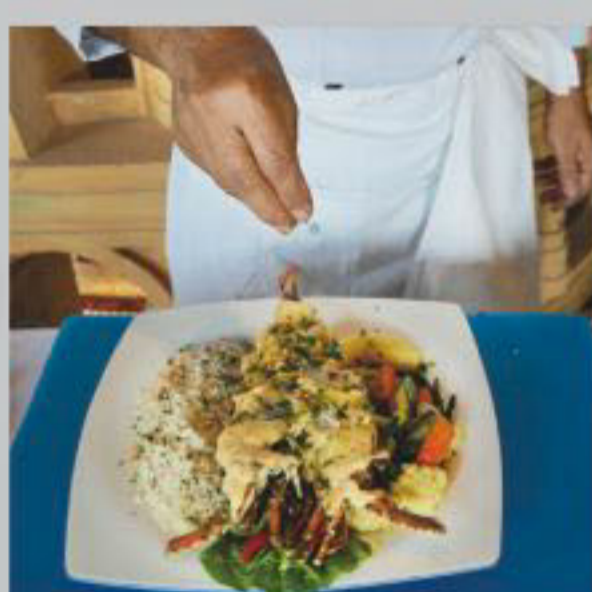
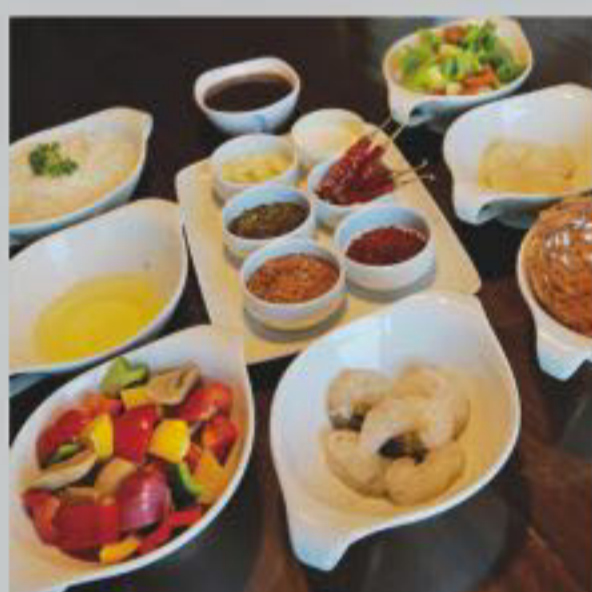
Addressing a press conference at BNP's Nayapaltan office in the capital, he also sought to know the problems prompting the change.

Fakhrul thanked Awami League (AL) General Secretary Obaidul Quader for remarking on Sunday that it would be a mistake to treat BNP as a weak party, saying the AL was able to realise the truth at last.

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TASTE OF THE OCEAN



Recipes have been prepared by Daniel D' Rozario, Executive Chef and Md. Liakat Ali, Assistant Chef, Saltz Fine Seafood Restaurant.



Saltz Fine Seafood Restaurant
NWF-8, Gulshan Avenue, Gulshan-2, Dhaka-1212
Photo Credit: Orchid Chakma

Lobster Thermidor

Ingredients

- 1 whole lobster, about 500gms
- 1 pc lemon, quartered
- 1 onion, finely chopped
- 1 1/2 tsp garlic, finely chopped
- 1 1/2 cups full-cream milk
- 1/4 cup butter
- 1 tbsp yellow mustard
- 1/4 cup white vinegar
- 2-3 mushrooms, sliced
- 1/3 cup + 1 tbsp grated Parmesan cheese
- 1/2 tsp sugar
- Salt and pepper to taste
- 1 tsp parsley, finely chopped (for garnish)

Procedure (Preparation)

Add the lemon to a pot of salted water and set to boil. Add the lobster to the boiling water and cook for 8 to 12 minutes. Remove the lobster from the boiling water and place in ice water. This will stop the lobster from cooking further. Preheat the oven to 375 degrees F or 190 degrees C. In a sauce pan, melt the butter. Stir in the flour and cook for 2 to 3 minutes for a light-brown roux. Add the onions and garlic and cook for 30-40 seconds. Stir in the vinegar and milk. Bring the mixture to a boil and reduce flame and let it simmer. Cook for about 3 to 4 minutes or until the sauce coats the back of a spoon. Season the sauce (Béchamel) with salt and pepper and sugar. Remove the pan from the stove and stir in the mustard. Then, remove the lobster from the water and split the lobster in half. Remove the meat from the shell. Dice the meat and chopped mushrooms and fold the two in the Béchamel sauce, coating the ingredients generously. Stir in 1/3 cup of the cheese and season accordingly. Divide the mixture and spoon into the two lobster tail shells. Sprinkle the remaining cheese on top of the lobster. Place the filled lobster on a baking sheet and place in the oven or salamander (a large broiler oven). Bake for about 8 to 10 minutes or until a golden brown layer tops the thermidor. For presentation, place the cooked lobster on a large platter, and serve it with roasted potatoes, sautéed seasonal vegetables and buttered rice. Sprinkle chopped parsley to garnish the lobster.

Scallops and Shrimp Lagniette

Ingredients

- 3 pcs scallops, diced in chunks
- 5 pcs shrimp (32 count),
- 3 tbsp olive oil
- 1 onion, diced 3/4 of an inch
- 1 Red, green & yellow capsicum each, diced; about 50 gms
- 1 tsp garlic, finely chopped
- 1/2 tsp black pepper, crushed
- 1 tsp paprika flakes
- 1 1/4 tsp Cajun seasoning
- 2-3 dried, whole, red peppers
- 2-3 mushrooms, quartered
- 1 lemon, juiced
- 4 tbsp Saltz's special teriyaki sauce
- 1/2 tsp sugar
- Salt to taste
- Lemon wedge garnish

Procedure (Preparation)

Clean the shrimps and scallops, and dice the latter into chunks and set aside. Heat the olive oil in a pan and add the garlic. Cook the garlic for 40 seconds and toss in the onions and the whole, dried, red peppers. Subsequently, keep adding the three coloured pepper, paprika flakes, crushed black pepper, the Cajun seasoning, and the lemon juice in quick succession. Sauté for 4-5 minutes and allow the contents to simmer briefly. In another sauce pan, give the shrimps and scallops a brisk sauté to sear them, which should take about 3-4 minutes. Then transfer the duo to the pan with the vegetables and seasonings, and raise the flame to medium heat. Stir in Saltz's special teriyaki sauce and the quartered mushrooms to the mixture, and cook for 6-7 minutes. Add sugar and salt to taste. Spoon the Lagniette on a plate and garnish with a lemon wedge. And there it is, ready to serve!



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