

Shift lower courts to Keraniganj: CJ

STAFF CORRESPONDENT



Chief Justice Surendra Kumar Sinha yesterday urged the government to relocate the lower courts from Old Dhaka to Keraniganj near the newly built Dhaka Central Jail to facilitate prisoners' transportation and smooth judiciary works.

"If the magistrates' courts are shifted to Keraniganj, it will benefit the jail authorities to transport prisoners," he told reporters after visiting Dhaka Central Jail.

"Dhaka judge's court is very crowded and congested. There is not enough space to sit or keep office files... So I discussed the issue with the bar association members and they agreed to my proposal on shifting the lower courts," the chief justice said.

Justice Sinha said producing prisoners before court is often delayed for the distance, which hampers the court's activities.

Referring to the film-style ambush of snatching two death-row militants in Mymensingh during transportation, the chief justice said tendency of committing crimes had nowadays increased. This type of incident may occur again, he said.

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Ekushey book fair here again

MAHDI AL MUHTASIM

It is booklovers' time again as the much awaited "Amar Ekushey Granthamela", the biggest get-together of readers, writers and publishers, is set to begin tomorrow.

Bangla Academy and 409 publishing houses are taking their preparation to greet thousands of bookworms of different ages on the Academy and Suhrawardy Udyan premises.

A four-day "International Literary Conference" will also be held as part of the fair themed "Literature for Harmony". Writers from Austria, Germany, Puerto Rico, Malaysia, Russia, China, and India will take part in it.

Addressing a press briefing, Bangla Academy Director General Shamsuzzaman Khan yesterday said the fair would be held on a vast area of five lakh square feet.

He also assured that foolproof security measures were taken.

Highlighting different aspects, Jalal Ahmed, member secretary of the fair conducting committee, said Prime Minister Sheikh Hasina would inaugurate the fair at 3:00pm tomorrow.

She will hand over the prestigious Bangla Academy Literary Award 2015, announced on January 23, to the winners later.

"Ocean of Sorrow", an English translation of "Bishad Sindhu", a timeless literary

work of Mir Mosharraf Hossain and "Hundreds of Poems from Bangladesh" published in Germany will be handed over to the prime minister during the inaugural ceremony.

Of the participants, 80 publishers with 114 units would have their stalls on the academy premises while the remaining 329 with 549 units on Suhrawardy Udyan.

Ornamental plants have been set up at several points of Suhrawardy Udyan for beautification and colourful lights will illuminate the evening, said Khan.

There will be two main entrances -- TSC and Doyel Chattar -- to the fair area, while there will be three entrances to the academy premises and eight to the Udyan.

National Professor Mustafa Nurul Islam, researcher Ahmad Rafiq, Dhaka University's Prof Burhanuddin Khan Jahangir, Professor Emeritus Rafiqul Islam, Prof Serajul Islam Choudhury, and Prof Emeritus Anisuzzaman will be honoured with "International Literary Conference Writer's Award" on February 2.

Considering security a major issue, Bangla Academy has taken measures to prevent any untoward incident during the month-long fair, said Khan.

As many as 250 CCTV cameras and several watchtowers would be set up for monitoring of the area. Several public toilets

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Rejoinder, Our Reply

Bahjat Aman, an ex-official of Malaysian IRIS Corporation Berhad, has sent a rejoinder to a report titled "IRIS Corp DMD held in Malaysia on graft charge" published by The Daily Star on January 21.

He said the report includes incorrect allegation and misleading information which severely damaged his reputation, credibility, and goodwill.

Bahjat said the allegation made in the report that he was fired from the company for alleged corruption and irregularities was untrue. He said he resigned from IRIS after 15 years of excellent services in May 2016. "IRIS management rather requested me to extend my tenure in IRIS, which I graciously declined due to my commitment in my new career," says the rejoinder.

Our Reply

In the report, The Daily Star, quoting a company

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Du'a Mehfil



A Du'a Mehfil will be held baad Maghrib on 31 January 2017 at House 8, Road 33, Gulshan on the first Death Anniversary of

M. Shamsur Rahman

Founder Chairman and Managing Director, Treximp Limited, Stylecraft Limited and Youngones Bangladesh Limited

Family Members

IN REMEMBRANCE



We fondly remember **Late Aziz H. A. Sattar**, the founding Managing Director of GMG Group of Industries, on his 24th death anniversary. He was a pioneer and a role model of industrialization in this country. His unfathomable depth of knowledge, vision, uphill struggle and firm determination may inspire all of us. Today we solicit doa for his departed soul.

Family members, well wishers & employees of **GMG Group**

Strike observed at DU over cop assault on anti-Rampal activists

DU CORRESPONDENT

Pragatishil Chhatra Jote went on strike, which it called on Saturday, at Dhaka University yesterday protesting the police attack on pro-Sundarbans activists and journalists during Thursday's shutdown protesting Rampal power plant.

Most of the classes at Arts Building and Social Science Building were abandoned as the activists of the alliance of left-leaning student bodies put both buildings under lock and key. But they let some departments hold examinations.

After a rally at Aparajeya Bangla, where the police "brutality" was condemned, they paraded around the campus.

During the countrywide hartal on Thursday, more than 20 people, including two journalists, were injured as police attacked pickets, fired teargas shells and rubber bullets, sprayed hot water using water cannon and charged baton.

During the pro-strike march, the activists faced impediment where scuffles took place with some students.

"Chhatra League activists kicked, punched and pushed us leaving our one leader injured," said Salman Siddique, general secretary of DU unit of Socialist Students' Front.

However, denying the allegation, BCL DU unit president Abid Al Hasan told The Daily Star, "As their strike was failed, they brought such allegations without any evidence. General students hindered their procession, not BCL men."

The alliance coordinator Iqbal Kabir said, "Strikes were also observed at various educational institutions including Jagannath University, Dhaka College and Eden Mohila College."

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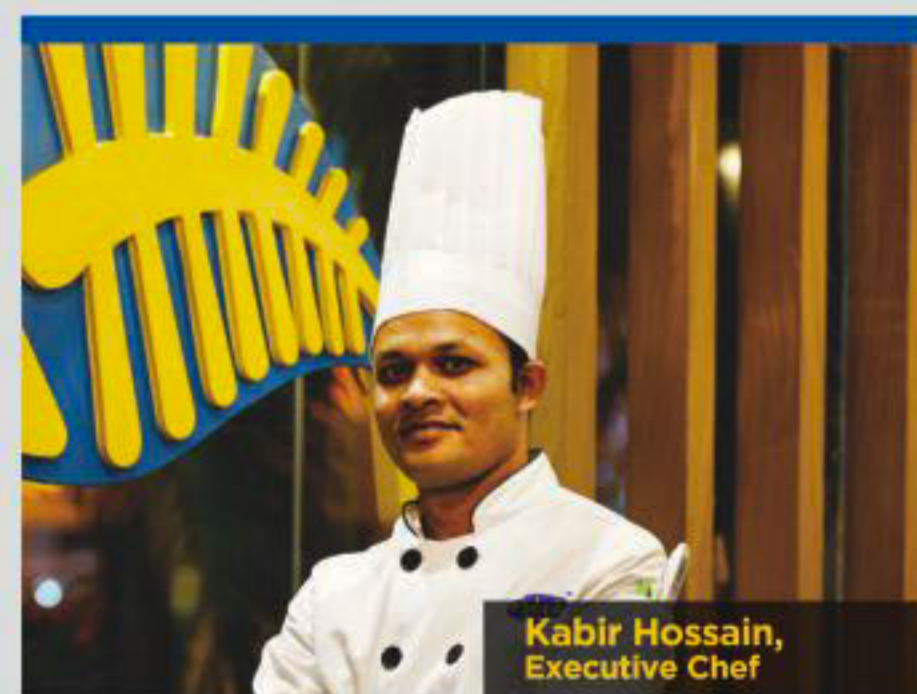
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Recipes have been prepared by Kabir Hossain, Executive Chef, Fish & Co.



FISH & CO.
Crystal Palace, 22 Gulshan South Avenue, Dhaka 1212
Photo Credit: Orchid Chakma

THE SEAFOOD SERENADE



Seafood Platter for One

Ingredients
For Preparation: 110 gm Dory, 30 gm Spiced flour, 4 pcs Prawn, 0.5 tsp Original Spice, 200 gm Calamari, 1 tsp Black Spice, 15 ml Olive oil, To taste, 15 ml Soya bean oil, 1 gm Dry parsley

To Serve:
110 gm Dory (cooked), 4 pcs Prawn (cooked), 140 g Calamari (cooked), 10 ml Lemon Butter Sauce, 1 pc Lemon Wedge, 200 g Rice, 120 g Chips

Procedure (Preparation)

Drizzle oil on the grill; place fish on grill. While waiting for the fish to cook, turn the calamari over. The edges of the calamari should be blackened. Transfer the calamari onto a tray; drizzle with olive oil. Bake in the oven at 180°C for approximately 1 minute. Drizzle oil on the grill. Collect prawns from chiller on a plate. Place the meat on the grill in butterfly manner for 1 minute. Ensure the heads of the prawns are not black. Turn the fish to cook further. Insert temperature probe and ensure internal temperature is above 63°C for at least 15 seconds. Turn prawns and place in a straight row; season with original spice evenly. Ensure that the prawns are facing the same direction; drizzle oil lightly over the prawns' head and cover with a lid. Remove the calamari and bake at 180°C in the oven for 1 minute. (Check internal temperature; ensure internal temperature is above 63°C for at least 15 sec.). Place the entire cooked items together in a presentation pan and serve with rice and chips. Pour the lemon butter sauce on the cooked dory, calamari and prawns. Garnish with lemon wedges and dry chopped parsley.



Grilled Salmon Mediterranean Style

Ingredients
For Preparation: 240 gm Raw Salmon, 0.5 tsp Fish spice, 15 ml Olive oil, 15 ml Soya bean oil, 1 g dry parsley

To Serve:
240 gm Salmon (Cooked), 15ml Lemon Butter Sauce, 120 gm Coleslaw, 120 gm Seasonal vegetables

Procedure (Preparation)

Remove the salmon from the chiller. Ensure the salmon is dry and fresh. Sprinkle the Fish spice on top of the salmon, ensuring it is evenly spread. Oil the grill lightly (minimum oil needed) and place the fish on the grill. Grill all sides of the salmon for about 1 minute for each side. Insert temperature probe and ensure the internal temperature of the fish is above 58°C for at least 15 seconds. Remove from the grill. Place the fish in the presentation pan and serve with coleslaw and vegetable. Pour the Lemon Butter Sauce over the center of the fish. Garnish with dried chopped parsley and serve immediately.



Scan this QR code for watching the full video of this recipe

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