



From left, Shandha Rani Mistri; Rubina Ahmed; Sidsel Bleken, ambassador of Norway; Peter Bøgh Jensen, head of development, Denmark; Rokia Afzal Rahman, president of Bangladesh Federation of Women Entrepreneurs; Sumaya Rahaman; and Johan Frisell, ambassador of Sweden at "Nordic International Women's Day Celebration" in the capital yesterday.

PHOTO: STAR

UP member 'rapes' girl

OUR CORRESPONDENT, Munshiganj

A union parishad member has been accused of raping a schoolgirl in Munshiganj's Sirajdikhan upazila.

Kamal Mollah, a member of Baluchar Union Parishad, asked a woman, who is a neighbour, to collect a VGF (vulnerable group feeding) card from his house.

On Sunday evening, when the woman and her daughter, a class VI student, went to his house, he sent the mother away with another woman called Panna Akhter, according to a case filed with Sirajdikhan Police Station last night.

Kamal then fed the girl some sedatives and raped her when she fell unconscious, said the case statement.

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5 militant suspects arrested in 3 dists

STAR REPORT

Police arrested five alleged members of banned militant outfit Jama'atul Mujahideen Bangladesh (JMB) in three districts yesterday.

Of the arrested persons, two were held in Rajshahi, two in Pabna and one in Mymensingh.

In Rajshahi, police arrested Abu Jafar, 40, in Dighirpara area of Nawhata municipality in Poba upazila at 2:00pm, said Parimal Kumar Chakrawarty, officer-in-charge of Poba Police Station.

Earlier, Jafar was arrested on July 19, 2005, when the police had busted a secret den of JMB in Puthipara area of the upazila. Later, he was released from jail on bail. The case against him is now under trial, said the OC.

In Bagmara upazila of the district, police arrested Abul Khair, 45, at his home in Kuddapara village in the early hours. Khair, who joined JMB in 2014, was engaged in regrouping the militants.

In another incident, Senior Judicial Consignance Court Judge Saiful Islam placed each of the five JMB militants,

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Hasina's visit to have 'satisfactory outcomes'

Indian envoy Shringla tells press

DIPLOMATIC CORRESPONDENT

Indian High Commissioner in Dhaka Harsh Vardhan Shringla yesterday said Prime Minister Sheikh Hasina's visit to New Delhi next month would definitely have "satisfactory outcomes".

"We will certainly have outcomes. We can't have a visit of such magnitude without having outcomes. We are looking at deliverables," he said without elaborating what would be the results, but stressed that they would be satisfactory.

The prime minister is expected to visit India from April 7 to 10, said a diplomatic source.

Talking to reporters after his meeting with Foreign Secretary Shahidul Haque, he said Indian President Pranab Mukherjee had invited Hasina to stay at Rashtrapati Bhavan during her visit. "It's exceptional because no head of state normally stays at Rashtrapati Bhavan," the envoy said.

Asked about his meeting with the foreign secretary, Shringla said they

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NORDIC INTERNATIONAL WOMEN'S DAY CELEBRATION

The three game changers

STAFF CORRESPONDENT

After her marriage at a young age, Rubina Ahmed, now 32 years of age, had stumbled and veered off from materialising her dream of being a police officer.

Her troubled marriage in 2001 with Mohammad Riaz, who along with his family members battered Rubina for dowry, could not hold her down. With an unyielding attitude Rubina stood up, divorced her husband, became self-reliant and now dreams that her daughter would become a police officer.

Rubina and two other Bangladeshi female game changers -- Shandha Rani Mistri, a UP member and Sumaya Rahaman, a student at Rajshahi University -- yesterday shared their stories at "Nordic International Women's Day Celebration" in the capital.

Embassies of Norway, Denmark and Sweden jointly organized the programme at the residence of Norway Ambassador.

Rubina went on as saying, "In

2008 I finally sent the divorce letter to my husband. I got Tk 5.37 lakh from my husband in den mohor."

With that money "I bought a small house outside Dhaka and the rental from the house became my monthly source of income. One Stop Crisis Centre gave me a sewing machine with which I started sewing clothing and making [stuffed] dolls. I started making decent money by selling the dolls at local markets as well as to my neighbours."

"After several years of struggle, I am now self-dependent. I am happy with my life. Self-reliance has created a sense of pride and dignity in me," Rubina said, adding that "Now I want to materialize my dream by making my daughter a police officer."

The struggle of Shandha Rani, an elected member of Banaripara Union Parishad in Barisal, was to establish her rights at her in-laws.

"My husband died soon after our marriage and my parents too passed away within a short period.

My brothers migrated to India after selling all our lands," said Shandha adding that "This left me with no alternative but to stay with my in-laws' house."

"They, on various occasions, attempted to force me out of the house, but I didn't give up my rights to stay there. I went to the court and got the verdict in my favour."

Twenty-year-old student Sumaya told the audience how she is doing part in making the campus of Rajshahi University safer for women.

As the main guest of the programme, Rokia Afzal Rahman, president of Bangladesh Federation of Women Entrepreneurs, also shared her success story on how she attained her position in the society braving all challenges.

Rokia, a leading entrepreneur in the country, said "Many women in even rural areas are now earning money with the assistance of micro financing and they are getting respect in their family as well as in the society."

ACC sues former BNP MP Hafiz

STAFF CORRESPONDENT

The Anti-Corruption Commission (ACC) yesterday filed a case against former Bholra-2 lawmaker Hafiz Ibrahim, also a BNP leader, for allegedly misappropriating a piece of Rajdhani Unnayan Kartripakkha (Rajuk) land in the capital.

According to the FIR of the case filed with Motijheel Police Station, Hafiz was a member of parliament from 2001 till 2005. On January 1, 2004, he filed an application with Rajuk for a plot at Banani. The application included an undertaking in which he stated that he did not possess any land allotted by Rajuk.

On December 27, 2005, Rajuk allotted 5 Kathas of land in Banani residential area to the lawmaker and

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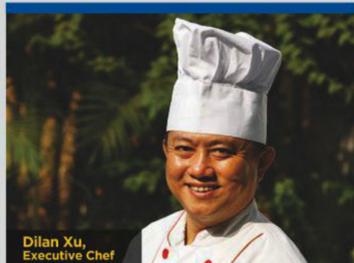
পরিবেশক: আজিজ সুপার মার্কেট, শাহবাগ: প্রথমা (৯৬৬৪৮২৫), পাঠক সমাবেশ (০১৭১৩০৩৪৪৪০)
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Diners Club INTERNATIONAL presents



The Daily Star | Eastern Bank Ltd. Simple Math.

Recipes have been prepared by Dilan Xu, Executive Chef, Chows Restaurant.



CHOWS

CHOWS Chinese Restaurant, Plot-6, Road-19/A, Block: E, Banani, Dhaka

Photo Credit: Kazi Tahsin Agaz Apurbo

CHINA'S FAVOURITE DIMSUM



Prawn Har Gao

Ingredients

- 200 gm Prawn*
- 5 gm Salt
- 10 gm Sugar
- 5 gm White Pepper
- 5 gm Chicken Powder
- 10 gm Potato Powder
- 5 gm Sesame Oil
- 15 gm Butter Oil
- Dimsum Skin as needed
- 100 gm Har Gao Flour
- 100 gm Potato Starch
- Hot water

Procedure (Preparation)

Place the peeled prawn in a bowl. Add salt, sugar, white pepper, chicken powder, potato powder, sesame oil and butter oil. Mix all the ingredients properly. Leave the stuffing aside for 15 minutes to marinate properly. Take half a cup of warm water and add Har Gao flour and potato starch in same amount and keep stirring the mixture. Add more water and flour if needed. Mix it until it turns into a soft dough. Take a small piece of the dough and make a round shaped Dimsum skin. Add a small amount of stuffing into it and seal the edges carefully. Steam the Dimsum for 3 to 4 minutes. Garnish the Dimsum with carrot and serve warm with red chili sauce or black bean sauce.



Beef and Chive Sui Mai

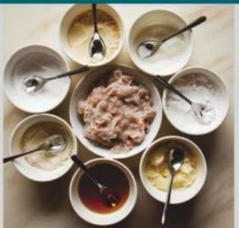
Ingredients

- 200 gm Beef*
- 8 gm Salt
- 12 gm Sugar
- 10 gm White Pepper
- 10 gm Chicken Powder
- 20 gm Potato Powder
- 5 gm Lemon Leaf
- 5 gm Orange Leaf
- 5 gm Ginger
- 10 gm Green Peas
- 10 gm Carrot
- 10 gm Sesame Oil
- Dimsum Skin as needed
- 200 gm Red Lotus Flour
- Hot water

Procedure (Preparation)

Place the beef in a bowl. Add salt, sugar, white pepper, potato powder, lemon leaf, orange leaf, ginger, green peas, carrot and sesame oil to it. Mix all the ingredients properly. Leave the stuffing aside for 15 minutes to marinate. Take a small piece of dough and make a round shaped Dimsum skin. Add a small amount of stuffing into it and seal the edges. Steam the Dimsum for 3-4 minutes. Garnish the Dimsums with carrot and serve warm with red chili sauce or black bean sauce.

*Above recipes are for 200 gm prawn/beef.



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