



Trees line Shaheed Salimullah Road in the capital's Mohammadpur. Dhaka North City Corporation plans to fell these trees for developing a playground along the road, depriving the neighbourhood of greenery. The photo was taken yesterday.

PHOTO: STAR

City street may lose the shade of trees

STAFF CORRESPONDENT

It is a street almost every Dhaka city resident would wish to have in their neighbourhood -- trees shading its entire stretch like a canopy. But the residents of Shaheed Salimullah Road in Mohammadpur fear they may lose this gift of nature.

The north city corporation plans to fell around 20 decades-old trees along the road for developing a playground in the area. A team from Dhaka North City Corporation (DNCC) inspected the playground around 15 days ago for the Tk 60 lakh development project.

Locals say different species of trees, mostly rain trees, surround the playground, shelter birds, and provide shade and fresh air in the neighbourhood.

"These trees are invaluable for us and the children," said Moniruzzaman, president of Shaheed Salimullah Krirachakra Shamaj Kalyan Shangathan, a local association.

The local residents, however, expressed resolve that they would resist the initiative.

"It will be an act against nature," said Moniruzzaman, adding that along with the locals, the association would organise protests to save the trees.

He said DNCC wanted to cut down the trees to make a 6-foot wide walkway inside the playground, but would further shrink the space inside the small playground.

Moniruzzaman said when he talked to the DNCC officials he was told that they would plant new trees after felling the old ones.

During a visit yesterday, a notice board was seen hung on two trees, citing a project for "improvement and maintenance work" of the playground. The work started on March 22 and is supposed to be completed on June 21, it says.

Labourers, who were demolishing the boundary wall of the playground, said they were hired by the city corporation.

Locals said a couple of trees were chopped down in the past -- those either died or were uprooted by storms. A small tree was felled after it collapsed on the road during demolition of the drain and boundary wall recently.

Moniruzzaman said it was possible to improve the playground while keeping the trees.

Majedul Islam, a caretaker of a residential building on the road, said he had been living in the area for over two decades and saw the

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JHENIDAH RAID

'Suicide attacker' identified as Abdullah Abu

STAR REPORT

The unidentified "suicide attacker", who along with another militant suspect died as their suicide belts exploded during Sunday's operation at a "Neo JMB" den in Jhenidah, is Abdullah Abu.

Abu's suicide belt exploded when the police officer he grabbed managed to break free his clutch by kicking him, said the officer.

Abu, aged around 25, used his home in the district as a bomb-making factory.

He converted to Islam in 2012 from Hinduism and married a Muslim girl. On April 2, he escaped a police raid at the bomb making factory.

Monirul Islam, chief of Counter Terrorism and Transnational Crime (CTTC) unit of DMP, told

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Recipes have been prepared by Md. Erfan Hossain, Executive Sous Chef, Radisson Blu Chittagong Bay View.



Radisson BLU CHITTAGONG BAY VIEW

Radisson Blu Chittagong Bay View
SS Khaled Road Lalkhan Bazar, Chittagong, Bangladesh

Photo Credit: Avipsu Arko

SAVOURING THE SEA



Seafood Ravioli with Hot Tomato Sauce

Ingredients

For the Pasta Dough: 115 gm flour, 2 pcs egg yolk, 1 egg, whole, 5 gm salt, 10 ml olive oil
For the Filling: 40gm (chopped) shrimp, peeled, 40 gm (chopped) red snapper, 40 gm (chopped) squid, 1/2 tsp fresh parsley, 1/2 tsp lemon juice, Salt and black pepper, freshly ground, to taste
For the Sauce: 1 tsp olive oil, 15 gm butter, 1 tsp chopped onion, 1/2 tsp chopped garlic, 1/2 tsp celery chopped, 1/4 tsp oregano, 2 pcs (de-seeded and chopped) tomato, 1 tsp tomato sauce, 2 pcs basil leaf, parmesan cheese, 10 gm dried chili flakes, 1/4 tsp black pepper Salt to taste

Procedure (Preparation)

For the Pasta: Place the flour in a bowl; add eggs, egg yolks, salt, olive oil and pepper. Mix well together. Cover the dough and allow it 30 minutes. Pass the dough through the pasta machine and make two thin sheet of pasta.
For the Filling: All filling ingredients should be blended together to make a smooth paste.
For the Ravioli: Place a sheet on a clean table and brush the sheet using an egg; put the prepared sea food filling on the sheet and cover the stuffed sheet using another sheet. Finally, cut Ravioli in a proper Square shape.
Take a large pot of salted water and boil the Ravioli. Allow it to boil until it begins floating. Drain it and sprinkle some olive oil.
For the Sauce: Take a pan and pour the olive oil on it. Add garlic and stir until golden brown in colour. Then add onion, celery, bay leaf, oregano, seedless tomato, dried chili flakes, tomato sauce, salt, pepper and basil leaf. Stir all the ingredients properly and cook for 5 minutes. Add butter and stir again. Finally, put the pasta Ravioli and stir lightly.
Serving: Put the ready Seafood Ravioli on a plate and sprinkle some parmesan cheese and basil leaves.



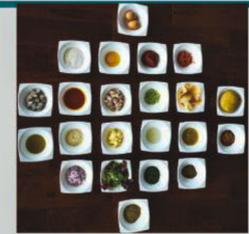
Lobster Thermidor with Mushroom Creamy Sauce & Served with Apple Salad

Ingredients

1 pc lobster (500 gm), 1 (whole) lemon, 2 tsp chopped shallot onion, 1 tsp chopped garlic, 1 white pepper powder, 1 mushroom (cut into 4 pcs), 3 tsp fresh cream, 1 tsp mascarpone cheese, 4 tsp parmesan cheese, 1 tsp butter, 1 tsp olive oil, Salt to taste
For Apple Salad: 1 pc peeled green apple, 2 tsp yoghurt, 1/2 tsp Dijon mustard, 2 gm dill, 1/2 tsp pepper, 4 pcs walnut, Salt to taste, 1 tsp sugar

Procedure (Preparation)

First, cut the lobster in the middle. Take out the meat from shell and boil the shell in salted water. Put bay leaves and sliced lemon. Allow it all to boil together for 3-4 minutes. Cut the lobster meat, dice and marinate the diced pieces with salt and pepper. Sauté properly, until light golden in colour. Next, heat the sauce pan and pour olive oil. Add garlic, onion and cut mushrooms. Sauté properly then add the cut lobster. Put mascarpone cheese, fresh cream, salt and pepper. Mix the ingredients together and finally add one tsp butter. Finally, take the boiled lobster shell and add the lobster meat and mushroom sauce in the shell. Sprinkle parmesan cheese on top. Bake them all in a salamander oven until golden brown in colour.
For Apple Salad: Slice the peeled apples and mix with yoghurt, Dijon mustard, dill leaves, salt, pepper and sugar. Put walnut on the top. Serve Lobster Thermidor on a plate and place the apple salad on the middle of the same plate.



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