



THANK GOD IT'S FRIDAY
BY TANZIRAL DILSHAD
DITAN

ART FOR THE SOUL

Date: Tuesday, August 22

Time: 12pm – 9pm

Venue: Moar, Ventura Iconia, Level 3, Plot 37, Road 11, Block H Banani, Dhaka.

Art has shown to have majorly relaxing and calming effects on the mind and body. Fluid art or painting with high-flow acrylic paints through pouring practices creates mesmerising effects which is sure to give a boost of energy mid-week! This event presents a fun and friendly environment to play with colours, let creativity flow and be dazzled with the beautiful results! Ink marbling: visitors can also opt to drip ink on foam and lose themselves in the comforting effects of whirling it around. Visitors can take their art home afterwards. A small fee may be charged for art supplies. Free cost of DIY art

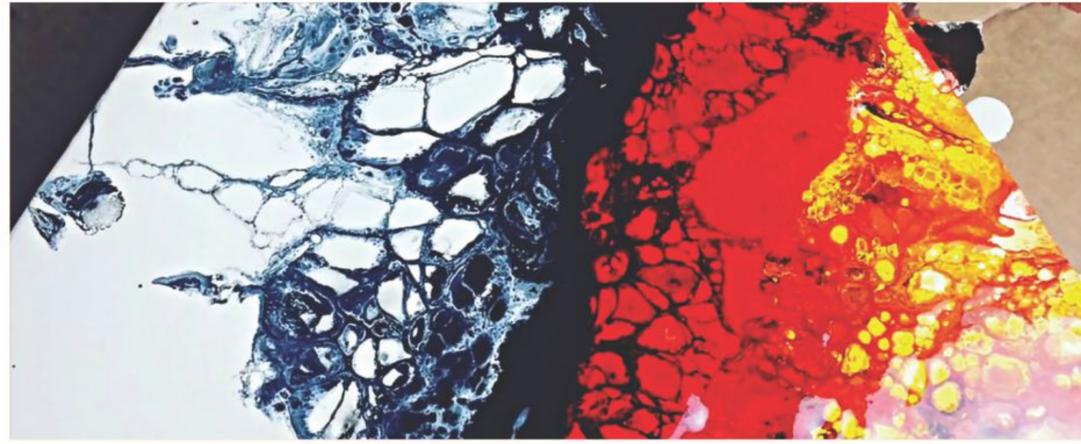
options will also be available.

NOVERA BY DHRUPODI ACTING AND DESIGN SCHOOL

Date: Tuesday, August 22

Time: 7pm - 8:30pm

Venue: Bangladesh Shilpakala Academy,



14/3 Segunbagicha, Segun Bagicha Rd, 1000 Dhaka.

Novera Ahmed (May 29, 1939 – May 5, 2015) was a modern sculptor of Bangladesh. She was awarded the Ekushey Padak by the

Bangladesh government in 1997. Artist Zainul Abedin described her work saying, "What Novera is doing now will take us a long time to understand – she is that kind of an artist." Based on this famous sculptor's biography, written by Hasnat Abdul Hye, dramatisation

by Samiun Jahan Dola, directed by Sajjad Rajib and Samiun Jahan Dola, light designed by Wasim Ahmed, music directed by Keya Chowdhury Jui, the solo performed by Samiun Jahan Dola will be a must see!

CHAPTER 2: SHE LIVED - A PERFORMANCE BY THE ARMEEN MUSA BAND

Date: Saturday, August 26

Time: 7pm – 9pm

Venue: EMK Centre, Midas Centre Building (9th Floor) House 5, Road 16, Dhanmondi, Dhaka

Singer, composer Armeen Musa's latest set comprises of a new line up, mainly of voices and a guitar, interweaving poems and songs of life and love. The Armeen Musa Band currently comprises of Deepti, Scionara and Avita (Ghaashphoring Choir) on vocals, Anik (Leemonade, KafilAhmeds, Acoustica) on guitar and Armeen on vocals and keyboards. Together, they have arranged a new version of Armeen's original songs as well as those of their favourite artists, to go with the theme of the set of heartbreak and hope.

Tickets will be available for Tk 100 (free for EMK Centre and American Centre Members upon presenting an ID card). Tickets will be available at the EMK Centre on the day of the event.

READER'S RECIPE

Secret Family Recipes

Every family has them; usually passed down the ancestral lineage as do the name and the jewels. We are glad that one of our valued readers' disclosed few of his well-guarded family recipes that came down from his grandmother's era -- only for our indulgence.

KASHMIRI CHAI (MAKES 4 SERVINGS)

Ingredients

4½ cups water
4½ tbsp Green tea leaves, ¼ tsp baking soda
12 tsp sugar or to taste
1 cup malai, divided into 4

Method

Boil water with tea leaves for 10 minutes until the colour of the water is brown and the water emits a good fragrance. Add baking soda and simmer for 5 minutes. Remove from heat and strain tea. Using a hand

blender, blend the tea until the colour of bubbles become pink and the liquid turns dark pink. Once again boil tea, and add sugar. Simmer for 10 minutes on medium flame, and add malai gently. Do not stir at this point, and leave on the flame for 1-2 minutes more. Remove from flame, pour into cups and serve hot.

KABULI PULAO

Ingredients

3 cups Basmati rice
1 cup split peas (cheemi ka dana)
1 chicken (cut into 4 pieces)
1 cup ghee, 6 cardamoms
2 cinnamon sticks
1 tsp garlic, 2 tsp ginger
2 medium onions (chopped)
½ cup heavy cream
¼ cup cream of milk (malai)

¼ cup rose water
Water as needed, Salt to taste
A pinch of saffron

Method

For the korma, heat ¾ cup ghee in a pot and heat over medium heat, and add chopped onions and sauté until light brown. Add half teaspoon garlic, one teaspoon ginger, cardamom and cinnamon. Now add chicken and fry for 1 minute. Add 3 cups of water. On medium to high heat, cook for approximately 30 minutes or until chicken is tender (do not cover the pot). Once chicken is done, separate the meat from the gravy and set aside.

For the pulao, soak saffron in rose water and set aside. In a pan, pour ghee, garlic, ginger and stir. When ghee is hot, add rice, and fry it for a minute or until it starts to

pop. Add water (the ratio of water to rice is 1½ cup water to every 1 cup of rice) and add the gravy from the korma. Cook covered, on high heat, until rice begins to bubble, then turn the flame down to lowest, and cook for further 15 minutes. Add chicken and saffron. When rice is ¾ cooked, add heavy cream, soaked saffron and cream of milk consecutively while folding the rice. Cook for 10 minutes longer and take off of the stove.

Note: When adding the measured water, also include the gravy in your measurement.

Serve with Sutli or Shami Kabab and Borhani.

Recipes: Courtesy of Syed Raiyan Abu Zafar's family traditions.

মাদার নতুন নাম

কালার গার্ড
মাল্টি বুস্টার

কাপড়ের রঙকে রাখে
নতুনের মতো ঝকঝকে

কাপড়ের যে কোন দাগ-
ময়লাকে নিমিষেই দূর করে

with color guard
Fast Wash
Brilliant White
DETERGENT POWDER

সবচেয়ে ফাস্ট, সবচেয়ে কার্যকরী ..