



PROS AND CONS OF FOLLOWING ONLINE RECIPES

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Despite being a foodie and an avid MasterChef Australia fan, I was never really that into cooking. My laziness and lack of aptitude in the subject probably played a part. However, recently some really attractive and somewhat easy online recipes have grasped my attention and finally convinced me to grab that cooking apron.

After making quite a number of dishes following online recipes, I have observed some pros and cons associated with it. Here are a few:

PROS:

1. The options are never-ending. Basically, the whole World is your cookbook. There are hundreds and thousands of recipes online, which gives you an advantage of trying out new recipes and improvising without buying expensive cookbooks.

2. A visual medium for cooking always works wonders for people like me, who aren't exactly gifted in the cooking department. Online videos show you step-by-step instructions on how something is made that definitely holds your interest better.

3. At many sites, recipes are rated. So you can see what other cooks have thought of a particular dish. Likes and subscribers on YouTube also tell a lot about one's credibility. Jamie Oliver, The Domestic Geek and Laura Vitale are some of my favourite food gurus on YouTube, each with over a million subscribers. Their recipes are fuss free, delicious and great for amateurs. They almost always discuss alternate ingredients and reply to queries in the comments section.

4. It's also easier to share an online recipe that you and your family have loved. You can email or share it via Facebook or other social media platforms to your

near and dear ones right away.

CONS:

1. Yes, I know I have talked about the endless possibilities regarding recipes being a good thing, but sometimes knowing that there are so many options can be a tad too overwhelming. Especially, when all you want to know is how to cook chicken.

2. Not all online recipes are good recipes. Some modify the final product. There have been a number of times I've followed recipes to the T, and fallen flat on how dissimilar the end products have looked online and in person. The differences between the different heat settings often set absurd timings which most of the times is not at all necessary, wasting your time, energy and completely drying out your food if you're a newbie.

3. Cooking is more than just following recipes. Certain practices and daily ritu-

als are also needed to be known for making food the right way. Online recipes are objective, whereas cookbooks provide for context, continuity and connection—a wholesome insight into menu suggestions, overlapping ingredients, choosing the right cooking materials, how to take specific measurements, nutritional values and so on.

Cookbooks last longer, sometimes even for generations. Maybe that's why, even after eons Siddika Kabir's *Ranna Khaddo Pushti* remains a favourite in every household.

Rafidah Rahman is a teeny-tiny Hulk, she's always angry and she's always hungry. A cynical dreamer and a food enthusiast, she's your everyday entertainment. Correspond with her at rafidahrahman93@gmail.com or <https://www.facebook.com/rafidah.rahman.39>

The truth about Noakhailas

ZARIN REZWANA

Being a Noakhailla, it is fun and/or stressful when the mention of our hometown causes mass hysteria in a room full of people. I'd like to clear the air once and for all, and get real – bust some myths and perpetuate some semi-truths.

WHEN AT A DAWAT, WE LEAVE ONCE WE ARE DONE WITH THE FOOD:

Since human beings cannot photosynthesise, food is the only mode of nourishment available. If the food is free, even better. At any given dawat, the highlight is the food; socialising is a distant second. Therefore, there is no point in blaming us Noakhailas for being authentic and give food the love and attention it deserves, and then leave the party once we're done. Also, we never tend to prolong our stay because the host would already have a lot on their plate, just like we had on ours.

IN A GROUP OF PEOPLE, WE LIKE TO INITIATE DRAMA:

Contrary to popular belief, we do not tend to cause problems between people by spinning their words to give them a completely different meaning. On the other hand, it is not only a person

from Noakhali who tends to be twisted; plenty of folks from other districts love drama. There are many assumptions made in the process of telling a story, and words having multiple meanings only complicate the plot.

WE HAVE AN UNDECIPHERABLE DIALECT:

Many a times, people of Noakhali are asked about their proficiency in the dialect of the region. The locals tend to talk fast in the dialect which can be very confusing. Also, one of the most frequent queries is to explain why water becomes honey when you're Noakhailla, demanding an explanation for why the 'p' in Bangla becomes 'h'. But if you really think about it, it's magic.

All said and done, whenever life gives you a Noakhailla, cherish them because we are awfully nice people.

Disclaimer: The information included in this article is to shed light on various confusions. For more information, please contact your Noakhailla friend.

Zarin Rezwana is a weird potato trying to be a French fry. Send help or send ketchup at riditah4@gmail.com



Make Noakhali great again.