

HOROSCOPE



ARIES (MAR. 21-APRIL 20)

Do not neglect your family. Do not let others interfere in your personal life. Don't go looking for change. Your lucky day this week will be Thursday.



TAURUS (APR. 21-MAY 21)

Act on your instincts. Sudden good fortune will help cover debts. Get involved in groups that offer intellectual stimulation. Your lucky day this week will be Monday.



GEMINI (MAY 22-JUNE 21)

Make amends by planning an outing. Real estate investments could be advantageous. Health problems can arise due to stress. Your lucky day this week will be Wednesday.



CANCER (JUNE 22-JULY 22)

Residential moves will be favourable. Iron out any friction over money. Changes could be overwhelming. Your lucky day this week will be Sunday.



LEO (JULY 23-AUG 22)

Don't let people in easily. Don't get involved in debate. Sudden romantic infatuations could lead to a significant connection. Your lucky day this week will be Monday.



VIRGO (AUG. 23-SEPT. 23)

Don't spend carelessly. Refrain from emotional blackmail. Exercise discipline when it comes to controlling bad habits. Your lucky day this week will be Thursday.



LIBRA (SEPT. 24-OCT. 23)

Your knowledge will be invaluable. Lack of responsibility could lead to issues in your relationship. Think before you speak. Your lucky day this week will be Friday.



SCORPIO (OCT. 24-NOV. 21)

Talk to someone you trust. Think twice before getting involved with someone. Concentrate on your professional endeavours. Your lucky day this week will be Saturday.



SAGITTARIUS (NOV. 22-DEC. 21)

Avoid getting involved in other people's problems. Discuss plans with your partner. Residential moves will be favourable. Your lucky day this week will be Sunday.



CAPRICORN (DEC. 22-JAN. 20)

Discuss your ambitions with your partner. Keep financial affairs private. Take special note of your loved ones this week. Your lucky day this week will be Thursday.



AQUARIUS (JAN. 21-FEB. 19)

Don't jump to conclusions regarding your partner. Be confident in your endeavours. Put some faith in others. Your lucky day this week will be Saturday.



PISCES (FEB. 20-MARCH. 20)

Avoid borrowing or lending money this week. Organize events that will keep children busy. Take care of the issues at hand. Your lucky day this week will be Monday.

EVENT

Dhaka Vegan Supper Club

The concept of a supper club is certainly unheard of in this part of the world and for obvious reasons; it is practiced more by our western neighbours. Commonly seen in different parts of the UK, restaurants and clubs provide supper and some form of entertainment to customers.

As interesting as the idea is, it made perfect sense to our local animal activist Rubaiya Ahmad who was initially offered by one of the partners of the "British Curry House" to develop a vegan menu after their chef had left.

"I remember my friend Lou Tasker mentioning the concept of supper clubs during a conversation we were having and how it could be used to promote veganism, and then conveniently the owner of this restaurant whom I had known for some time approaches me to set up a vegan menu. But I was not interested in making any such long term commitments" she said.

The fact that a part of the name of the restaurant coincidentally included the word "British" made it too obvious to ignore that the universe was definitely sending Rubaiya Ahmad a message; to promote veganism in the form of a supper club. But what would make people willing to give up their lazy Friday evening for a vegan meal?

"Every day vegan food can come off as a bit of a bore as it could very easily be a meal of rice, vegetable curries and lentil soup without the addition of meat or dairy products. So I needed to excite people, by developing a 3-course meal consisting of commonly meat, cheese and yoghurt dishes, but veganised, hence I went with Mediterranean," she said.

In addition, there were some challenges but none that required severe long pauses of head scratching and nail biting. As the restaurant's staff were not trained in the concept of vegan, they needed to be

motivated to learn, and that too just for one night; it helped that they were very eager. All the kitchen equipment had to be sterilised as they are generally used to prepare meat products.

Through the Facebook page "Dhaka Vegan Supper Club-Event 1", word spread quickly that for just Tk 1000 each, people could register and enjoy a vegan meal on 9 March at Dhanmondi, Road #2, at the "British Curry House."

Rubaiya Ahmad could be seen holding up to both her chef/host duties on the night of the event-- mingling with the guests, describing each dish that came out, and gone the next minute into the kitchen to send out the next dishes.

For starters, guests received chilled apple ciders. One sip and your taste buds would be charged by the combination of cool fizziness, from the carbonated element and cinnamon undertones of the drink. This was followed up with Hummus, Baba Ganoush, a Tomato-Parsley salad and tandoori roti. As the guests ate, none seemed to miss the yoghurt that was substituted with cashew yoghurt in the Baba Ganoush.

The main course, consisted of koftes on a bed of saffron rice, moussaka and tzatziki. Rubaiya Ahmad served healthy "chunks" of the moussaka for each portion; layers of eggplant, potatoes, zucchini, soy keema separated with tomato sauce and topped with a cashew nut crust. The rice had subtle saffron hints and was addictive when combined with the koftes and tzatziki. Oh that tzatziki! Thinly sliced apples and pomegranate seeds floating in a deceptively delicious yoghurt like sauce.

As a non-vegan it was hard for my tongue and brain to comprehend how Rubaiya Ahmad managed to substitute core ingredients like meat, cheese and yoghurt in the aforementioned dishes.

The answer to all my confusions came with a proud smile, "I used soy meat for the

moussaka and koftes, and the yoghurt in the tzatziki is actually made with coconut milk and cheese from cashew nuts".

My brain could not process how those flavours could work to mimic dairy and meat products so well; was this just clever cooking or the works of a hypnosis drug that she had slipped in the welcome drinks to fool everyone's senses?

For the final course she served a semolina fruit cake and chocolate walnut brittle. The combination worked like a warm hug, while the fruit cake was creamy, not too sweet and fragrant, the chocolate brittle felt like a generous dollop of 'chocolatey' goodness with walnut chunks in every bite. Interestingly enough, I could taste a hint of chilli powder in her chocolate brittle, which did not leave the tongue burning but gave this brittle the ever so slightest kick of heat need to complete the dish and bring the evening to an end.

As the servers cleared out the tables, she sat down to talk. There was tiredness, but also relief and content with how things had gone. When inquired about how she felt the dinner had gone she replied, "We had about 20 guests registered for the event but six more people showed up, booking the place till full capacity and most of them were not non-vegans. We also broke even on the grocery bill which was completely unexpected. Tonight, was not about making profit, it was about introducing people to plant-based meals and how it can be interpreted in different kinds of food like tonight's Mediterranean cuisine."

Since Dhaka, till now does not have a fully functioning vegan restaurant, "The Dhaka Vegan Supper Club" will act as a travelling restaurant that can pop up anywhere on a monthly basis and anyone can host it alongside and learn a thing or two about Vegan cooking.

By Supriti Sarkar



THANK GOD IT'S FRIDAY BY TANZIRAH DILSHAD DITAN

EMK CINEMA NIGHTS

Date: Thursday, 22 March

Time: 5:30 PM - 8 PM

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

EMK Cinema Nights presents Penny Marshall's A League of Their Own — a 1992 American sports comedy-drama of an All-American Girls Professional Baseball League.

The screenplay for the all star cast film, with Geena Davis, Tom Hanks, Madonna, and Lori Petty, was written by Lowell Ganz and Babaloo Mandel from a story by Kelly Candaele and Kim Wilson.

In 2012, A League of Their Own was selected for preservation in the United States National Film Registry.

Entry is free, subject to prior registration through
<https://goo.gl/forms/dbTrMijY7Jlom1Pl2>

JETE CHAO & COOKUPS PRESENT SHEROES OF TODAY

Date: Friday, 23 March

Time: 3 PM - 10 PM

Venue: Cityscape Tower, 12th Floor, 53 Gulshan Avenue

To celebrate the spirit of Women's Day, Jete Chao? and Cookups, two organisations led by women entrepreneurs bring to you, Sheroes of Today. The event will feature an array of eclectic work of the women around us, who are breaking all barriers in our e-commerce sector. The passionate and influential female entrepreneurs, whose product ranges from handmade candles, organic soap, books and others, will be promoted through this event.

Participants will include Newton's Archive, Stellar, SoaperStar, Kryolan Bangladesh, Epilogue, Art for the Soul, Made With Love, B Crafts, 6 Yards Story, The Inside Story, HerStoryjust etc.

Entry fee: Tk 100 (Free for children under 12). For pre-registration log into: <https://goo.gl/bn4CMH>

MINDMATTERS PRESENTS SING IT OUT

Date: Friday, 23 March

Time: 6 PM - 10 PM

Venue: Gourmet Bazar Banani, House

#49, Road #11, Block H, Banani

Sing It Out is a platform for up-and-coming artists to showcase their musical talents, and share how music helped them during difficult times. MindMatters, for two years now, has been working on spreading awareness on mental health and healthcare through campaigns. Performers will include, Fairouz Nazifa, Syed Jawad Quader, Thunder, and Humam Zaman.

Tickets: Tk 500 for adults; Tk 200 for students (Students will be required to present relevant IDs). Seats are limited.

CULTIVATION OF SENSES BY SOMA SUROVI JANNAT

Date: Friday, 23 March to Friday, 06 April

Venue: La Galerie, Alliance Francaise

In this exhibition the artist has attempted to create a space where viewers can enhance the overall visual perception through the interrelationship within the artworks. Cultivation of Senses is a series of drawings that reflects the artist's experience of living in a Santhal village in West Bengal. The minimal graphite drawings in dispersed spaces on handmade paper render a new perspective to objects and natural elements.