

Storing meat the right way

What does the usual morning Eid-ul-Azha rush look like for the regular household? From finishing morning prayers; initiating and overlooking the entire sacrificial rituals and butchering issues, to the processing and distribution of the meat, and finally figuring out all the managerial melodrama related to stuffing packets of meat in the freezer. Phew! I think the glass on the stress-o-meter just cracked and the cattle has not even been bought yet!

Amidst all the rush, the focus turns to optimising storage space in the freezer when really it should be all about proper processing and packing of the meat to ensure no liquid spillage, keeping the meat intact for a longer period of time and maintaining the overall hygiene of the freezer too.

Here are a few tips and tricks to ensuring a meaty Eid-ul-Azha and days of never-ending feasting!

In order to stop the fridge from smelling, always debone the meat before storing it.

Before packing it into the fridge, make sure all the blood has been washed out of the meat pieces.

Get rid of the fat and trimmings in the pieces to regulate your own cholesterol levels.

Right after the meat has been processed during qurbani, do not immediately store the meat in the fridge. Let it stay out in normal room temperature for 3-4 hours before storing it.

To keep the taste of the meat fresh and intact, wash the meat properly and then add salt, masala, vinegar and store in the fridge.

Pack the meat properly before putting it in the fridge.

Store the meat in clear plastic air-tight bags in comparison to boxes.

During the distribution of the meat, ask yourself if it really is necessary to keep more for your loved ones? After all, if you can afford qurbani, then you can definitely spare to give away more than you need to keep. A very convenient and easy way to simplify the storage process is to use paper tape to label your bags. This reduces chances of confusion, as well as letting you know which bag has what



kind of meat in addition to which packet goes to which house or to the poor.

This Eid is a different kind of special, especially since it comes down to not only taking care, but the eventual end of the formation of a bond with a being that you very well know will be sacrificed for the greater good of all.

By Supriti Sarkar

Photo courtesy: Bengal Meat

Information source: Bengal Meat

NEW IN TOWN

Jatra Mela's journey

In a tungsten glow and hyped ebullience, Jatra, a celebration of folk culture and Bangladeshi traditions in the form of artistic clothes, accessories and furniture, hosted its newest venture, Jatra Mela. The grand opening of Jatra Mela, held on August 16, told the stories of nine local artisans whose spectacular creations filled the space of Jatra's Banani outlet.

Jatra Mela is an exciting collaboration between Jatra, a popular lifestyle brand, and authentic Bangladeshi designers and artisans. "The idea is to bring initiators and entrepreneurs of nine brilliant brands under a single umbrella and to celebrate their crafts for what they are. Eventually, we

might reach out and feature more brands as we go on," shared Anusheh Anadil, Founder and Creative Director of Jatra.

Speaking of brilliant brands, the featured ventures specialise in designs, crafts, arts, fashion, accessories, pottery and more. Beloved household names in the world of lifestyle like Footloose, aspiring to create minimal footwear handcrafted individually by local artisans or 'muchis', is sure to attract any customer favouring comfort and quality. Prokritojon, dedicated to upcycling and promoting earth-friendly resources, will feature handmade handicrafts and fashion accessories with handspun handloom textiles.

Other brands setting up shop at Jatra Mela are Monokrome, an up-and-coming label championing minimalism and classicism in its cotton and khadi fabrics and quirky designs and Musarrat Rahman's creations. A fusion of tradition and modernism, Musarrat Rahman's designs consist of bespoke clothing with a handcrafted feel. Moreover, Chandana Dewan's Chondon displays vogue trends of apparels and accessories.

Kuhu, Ribana and Hand Touch are some of the other brands enthralling and exciting customers with their creative designs, handloom fabrics and organic soaps, along with Dew Crafts, a non-profit supporting

local and international organisations.

A musical soiree of perfect symphonies from Shafi Mondol and World Funk Orchestra also accompanied the grand launch with food and beverages, compliments of Jatra Biroti, an organic and vegetarian restaurant of the outlet.

Adding to Banani's Jatra, Jatra Mela collaborating and displaying spectacular creations of lifestyle products is the latest experimental phase of the venture. And it's only slated to pave the way for more beginnings and more collaborations in the future.

By Ramisa Haque

CHECK IT OUT

Eid-ul-Azha with Dhaka Regency

As many families opt to stay in Dhaka and enjoy Eid in the capital, Dhaka Regency has set up an exciting offer this season. Their Holiday Enhancement package, which includes both Buffet Breakfast and Buffet Lunch with a one-night accommodation for two, comes at the rate of Tk 10,000 per room per night only. The offer also includes a Buy One Get One Free offer with any additional buffet meal consumed in the hotel's all day diner Grandiose Restaurant, 30 percent discount on all services in the hotel's Juvenex Spa & Salon as well as a range of other complimentary.

The hotel's all-day diner Grandiose Restaurant is extending its Buy One Get One Free offer on Buffet Lunch

and Buffet Dinner for all holiday-makers. Guests will not require any membership card or financial affiliation to avail complimentary companion buffet meals. The hotel is also offering two platters, which will be available in the hotel's rooftop signature restaurant Grill on the Skyline. The lighter fare platter, dubbed Quick Tidbits, may be availed at Tk 990 while its premium counterpart, dubbed Meaty Munchies, may be availed at Tk 1,990 only. Each platter has been designed to be shared by two diners and will be available for dine-in only. All offers are available till August 31, 2018.

For more information, please call +8801713332661 or visit www.fb.me/DhakaRegencyHotel

Himalaya's Aloe Vera face wash now in Bangladesh

Himalaya, a global natural skincare brand, has introduced their Moisturizing Aloe Vera Face wash in Bangladesh. It uses a soap-free formulation that replenishes lost moisture from your skin after every wash, eradicating dry and stretched skin. It is enriched with cucumber, which has a cooling and soothing effect, while the aloe vera tones soften your skin. Himalaya Moisturizing Aloe Vera Face Wash combines natural ingredients to cleanse your skin, leaving it feeling fresh and glowing.

Himalaya's products are infused with the power of different herbs. The products are well researched, scientifically formulated and complies with the highest standards. As a result, it is not only trusted by millions of consumers, but also recommended by specialists worldwide.