

MIB Weekend Spirit

'What we use makes us who we are'- the sentiment put forth by this line singularly encapsulates MIB's newest festival, hosted on Fridays, every week, between 9AM-8PM.

MIB Spirit (Made in Bangladesh) has taken on the bold initiative to breathe life into sustainable living, and promote the practice in and around Dhanmondi, Dhaka. And at the heart of this movement, lies Weekend Spirit, which is essentially a daylong sustainable food market and festival, aimed to celebrate everything organic. And to help them make the most out of the Friday event, Weekend Spirit employs glorified tricks, neatly rolled up in their sleeves.

You cannot engage people at a festival without food. And, adhering to the demands, franchises such as Ajo Idea Space, Kiva Han Coffee Boutique and Brownie Hut have set up shop at MIB's lush Dhanmondi studio to cater to loyal and new customers. With food connecting people, the next thing on the itinerary is brands strongly rooted in Bangladesh that seek a platform to tell their story.

With many on display, the central idea of a green lifestyle, with eco-friendly products, is at the centre of it all. At Weekend Spirit, you can find achar (pickles) of mango, olives, jujube and whatnot straight from the kitchen of an enthusiast who took up cooking lessons during a few gap years in college. You will also be enthralled by the smell of organically-produced ghee from a humble entrepreneur, with a recipe passed down from his father. Moreover, honey sourced directly from hives, spices, eggs, vegetables



and other green businesses are exactly what'll make shopping at this organic market healthy and, yet, addictive.

Adding still to the tricks, arts and crafts zone is another great attraction at the festival. With an exhibition hall dedicated to art rooted in Dhaka, artworks from Dhakaia engage customers with their own individuality. At the crafts zone, brands such as Khut, showcasing patchwork and stitches in keychains, jackets and handbags in recycled or tant fabrics, Biskut Factory's boldly-printed show pieces, and even Blisswater's bell metal utensils are sure to steal any heart strolling by.

What's a festival without music and, unquestionably, MIB took care of that as well. Open mic sessions and soirees by Dhaka's beloved musical bands and artists begin working their magic to captivate souls during the misty dusks of the Friday festival. This, coupled with the aesthetic feeling of being immersed in nature, is a

scene that can only be described as an escape like no other.

With all the tricks and zones covered, there are still a variety of stories to be experienced at Weekend Spirit. Whether it's the tale of a passionate artisan, of a green living, or simply, stories that take place in the future, of the time you were at MIB's Weekend Spirit, you are now, officially, in-the-know about the most happening event of Dhanmondi on Fridays, which will surely have you believing T.G.I.F.

By Ramisa Haque
Photo courtesy: MIB

A delectable tale of The Great Kabab Factory

Dhaka's foodies are no stranger to the great delights from The Great Kabab Factory, TGKF for short. TGKF, an Indian specialty restaurant, born in 1996 in India, creates a sumptuous new menu every day, which comprises a variety of kebabs and curries.

Their mouthwatering, melt-in-your-mouth kebabs are made with both vegetarian and meat ingredients before being cooked in a variety of diverse styles. Whatever they're serving up, it's more or less guaranteed a tasty ride.

Master Chef Jahangeer Ahmad takes an innovative and creative approach to craft the recipes by using a unique blend of global ingredients and techniques with nostalgic flavors and traditions of India.

Speaking of his inspirations to become a chef, he says, "One day I went to a 5-star hotel and my friend was working there. He took me to the kitchen, and I saw dashing personalities working there. Also, I used to stay away from home, so I had to cook for myself. That's where the interest and creativity for cooking came from."

Regarding his style of cooking, he mentions, "My style of cooking is going with less frying, oil, butter, and also cook with proper temperature, with innovation, and of course, maintaining proper hygiene."

Chefs too have an inevitable learning curve for adapting the local tastes. "The Bangladeshi people tend to prefer spicier food. But there are lots of foreigners who are coming to the international franchises as well, and they prefer less spicy foods. So a chef's need to use proper ingredients, while making sure the food isn't too much or too little spicy," mentions Ahmad, when talking about matching local tastes and adapting.

Coming to the signature dish of TGKF,



Ahmed says, "The Galouti kebab is a dish originating in the Indian subcontinent, made of minced mutton and green papaya. It was supposedly made for a Nawab in Lucknow who could not eat the regular Kebabs due to weak teeth. Like Lucknow biryani and Kakori kebab, it is a hallmark of Awadhi cuisine. The home of this kebab is Lucknow."

As for specialties, Ahmed says, "We have authentic kebabs that came from Lucknow, India. We have other Indian chefs as well. The ingredients are also made by themselves, rather than collecting it from the market."

If all this is making you hungry right now, you can drop by at any one of their three branches.

After successfully running in Jamuna Future Park and Gulshan-2, "The Great Kabab Factory" opened their third branch in Dhanmondi, Imperial Amin Ahmed Centre, (7th floor) House no. 54, Road no. 10/A, Satmasjid Road.

For more information, please call 01913397176 or visit www.facebook.com/TheGreatKababFactoryBD

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