



Battle of the 2021 Toyota Corolla and Honda Civic: what do local enthusiasts think?

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Toyota Corolla and Honda Civic. Two of the most popular affordable cars in the world and the darlings of our JDM focused car community. Both of them recently got their generation upgrade, triggering the inevitable discussion of what the local petrolheads think about them? Well, we did some snooping about on their interwebs and this is what we found.

Starting with the new 2022 Civic, the overall reception to the new model has been positive, with most liking the design. One opinion that was echoed by many was the new model bears strong resemblance to its upmarket brother, the Accord. Enthusiast Abdullah Al Masud commented the new design appears to have taken inspiration from the 1996 Accord, a claim that holds merits since both cars share almost identical width and wheelbase. Although most reacted positively to the change, others such as fellow automobile Journalist Tahnic

Murshed thought otherwise and found the “repetitive design language among manufacturers disappointing”.

In terms of performance, the new Civic will share a good chunk of its platform with the outgoing generation, meaning the figures remain mostly the same. That said, the performance-oriented Type-R variant of the new Civic is rumoured to get a 400Hp hybrid drivetrain with rear-axle torque vectoring, which is a cause for excitement for many. For looks, car magazine MotorTrend speculates the new Type-R will take a step back from the over the top styling of the current model, dropping the triple exhaust and huge fake vents for a sleeker, refined look.

As with the regular Civic, the speculation surrounding the Type-R drew in mixed comments. Some welcomed the perceived tone down of the design, while others, mainly younger enthusiasts, found the new car to be “too tame” even in Type R form.

Switching gears to the other side, the reception of the 2020 Corolla has also been generally positive, with one Samiur Rahman Tushar going as far as to say he prefers it over the Civic. Opinion surrounding the new Corolla mostly revolves around the lack of availability, as pointed out by a K M Wasif. Toyota only offers the region-specific Toyota Altis in Bangladesh, with the said model being available with only one hybrid drivetrain. The Altis lacks many of the visual design elements of the new Corolla, such as the “Tripple J” headlights and the objectively nicer looking alloy wheels. Despite this, the price of a brand new Altis is 41 lakh, almost double the price of a fully optioned out Corolla XSE. The high price of basic models combined with the lack of option is a source of disdain for many local car fans, with one Munajj Ahamed stating the only way to drive inexpensive fun cars in Bangladesh is not to be in Bangladesh (unless you are incredibly

wealthy).

Interest for the Corolla’s performance variants has been minimal, as the Corolla Apex Edition will mostly just offer suspension upgrades. Toyota will limit production to just 6,000 units for the 2021 model, of which only 120 will be manual. It seems a “hot” Corolla fails to catch the imagination of most car enthusiasts, something that can be partly blamed on the company’s refusal to make anything exciting for well over a decade.

Overall, it appears the local enthusiast considers each car for a different role. The Honda Civic is preferred by those who want a little turbocharged touch of performance in their daily driver while the Corolla is preferred by those who enjoy fuel economy and comfort, reasonable parameters if you factor in all the time we spend in traffic jams. As for reliability, the perceived bulletproof nature of Toyota’s engineering remains dominant, as said by one Sami Islam.



From hobby to business: home cooks take their food online post quarantine

SADMAN SAKIB PANTHO

This quarantine, people have adopted a myriad of ways to keep themselves busy. Needless to say, food and cooking are at the very top of the list. And if the number of social media posts isn’t enough of a testament to this, then the booming number of online homemade-food businesses surely is. Today, we’ll talk about some of the journeys of these homegrown businesses amidst the pandemic. Saucepan – By Tazree

Saucepan – By Tazree, run by Farisa Tazree Ahmed, offers delicious brownies for delivery and takeaway. Tazree is an undergraduate student at North South University and Saucepan is the manifestation of her love for baking and cooking.



Starting with baby steps

Tazree’s passion for cooking stems from watching her mother cook, and the first food she learned to make from her mother was brownies. Tazree also has completed a professional culinary course from Tony Khan Culinary Institute. Talking about her plans for Saucepan, she said, “I dreamt of being a Saucier when I was a child. I believe a good sauce makes everything taste better. Even though I have started my journey with only brownies, I’ll soon offer different sauces and savoury items in Saucepan’s menu.”

Orders and procurement

Saucepan- By Tazree always takes pre-orders with a specified delivery date. “I buy all my packets and containers

from wholesale markets and I print the stickers myself. But due to the pandemic, I have been taking extra safety measures in sanitizing the packets and containers before discharging them for delivery”, she said. “The biggest challenge was finding a good delivery company which charges reasonably,” she added. All the deliveries for Saucepan are carried out by a third-party company.

The Homemade Chefs

The Homemade Chefs, or THC, as they call themselves, is a venture by two sisters-in-law who offer a variety of delicious homemade dishes. Maliha Tasnim is currently studying as a major in Biochemistry and Biotechnology at North



South University, and Sumaiya Nasrin Rayta is a Computer Science graduate from Brac University. The Homemade Chefs is the result of the sisters’ obsession and experimentation with food amidst the quarantine.

Creative and appealing visuals

The Facebook and Instagram pages for The Homemade Chefs are filled with nice photographs and visuals of their food. THC also sends handwritten and customized notes when requested by customers for any special occasion. The creative visuals also help them attract customers by boosting their most loved posts and setting up social media ads.

Orders and deliveries

When there are many orders for a day, the chefs complete some of the preparations the night before. “Since we strive to keep up the quality of every order we prepare, we limit ourselves to a certain number of orders per day. Time management had been a real challenge in the beginning and we would easily feel overwhelmed,” said Maliha. As far as the delivery is concerned, THC gained Shohoz as a delivery partner within Khilgaon after they applied online. They use their car to complete some deliveries. They used Pathao Parcel a few times as well. For the packaging, they fixed a shop after looking for good rates at various places both online and offline.

Ammurrannaghor

Ammurrannaghor offers tantalizing food straight from Mrs Tanzima Mahmood’s kitchen. Mrs Tanzima is a mother of two, and it’s the appreciation of her entire family that motivated her to start this venture. Ammurrannaghor is where Mrs Tanzima’s passion for food comes full circle.

The logistics

Mrs Tanzima sources her packages and containers from different places. The boxes are mainly bought from Gulshan Market, but in times of emergency, she buys them online as well. Once the packages arrive, the entire family sits together to clean and disinfect them. She buys the baking items from Gulshan Market, but the rest of the ingredients are bought along with the monthly bazaar from New Market. She starts her work from the morning and finishes all orders by noon. The delivery for all the orders received by Ammurrannaghor is done by Mrs Tanzima’s car and chauffeur.

Customers and a sense of responsibility

From offering unique food to including items popular in demand to sending personalized messages – Ammurrannaghor goes above and beyond for the customers. “When people are ordering homecooked food this quarantine, they expect the freshest and most hygienic food,” said Mrs Tanzima, “and it’s my responsibility to give them food of the best quality.” Like any other business, customer satisfaction is important for online homemade-food businesses as well.

As for advice to any home cook aspiring to enter this business, Mrs Tanzima said, “There’s a lot of things to consider here. My husband and two daughters help me in all sorts of ways, so having everyone’s support really helps. It’s important to properly consider the hygiene factor as well.”