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Influencing the Future

ANGUISH OF THE WEDDING INDUSTRY P3

PERSONS OF THE YEAR C

BREAKFAST RECIPES P8 AND P9

PHOTO: SAZZAD IBNE SAYED | PARTICIPANTS: MAHBOOB RAHMAN, SAYMAN RAHMAN, RUSLAN HOSSAIN | STYLING: SONIA YEASMIN ISHA
WARDROBE: CHANTILLY BY SELINA RAHMAN | JEWELLERY AND ACCESSORIES: JARWA HOUSE | MAKE-UP: LAVISH BEAUTY SALON | LOCATION: INTERCONTINENTAL, DHAKA

**সুরক্ষিত দেয়াল
নিরাপদ পরিবার**

এলো বার্জার ব্রিন ইজি ভাইরাকোর। এর সিলভার আয়ন টেকনোলজি তৈরি করে অ্যান্টি-ভাইরাস কোটিং, যা দেয়ালে আসা ভাইরাস ও ব্যাকটেরিয়া সাথে সাথেই ধ্বংস করে। পরিবারের সুরক্ষায় কোনো আপোস নয়। বার্জার ব্রিন ইজি ভাইরাকোর যখন দেয়ালে, আমরা নিশ্চিন্তে সবসময়।

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First ever international matchbox exhibition

Bangladesh Matchbox Collectors' Club (BMCC) has arranged the ever first ever international Matchbox and Labels Exhibition. Around 60 matchbox collectors from 20 different countries are taking part in this exhibition, displayed at www.matchbox20k.blogspot.com until 15 January 2021. The exhibition was inaugurated on the 1st of this month.

As associate partners of the international exhibition, BMCC has the pleasure of having the Australian Match Cover Collector's Society (AMCCS) and the Philatelic Society of Bangladesh (PSB), with Bangla Kitchen as official sponsor.

Founded in 2016, BMCC, one of the leading matchbox collectors' organisations in the world, wholeheartedly works for promoting philumeny, the hobby of collecting matchbox, labels and related items.

Shakil Huq, the president of BMCC said, "BMCC works for creating enthusiasm and passion for matchboxes so that people take up matchbox

collection as their hobby. We frequently organise meetings, discussions and different occasions for collectors and publish a quarterly international journal, Diyasholai, to present the study of various collectors."



Matchboxes used to be a part and parcel of everyday life in former days. They were not merely made for lighting fire, but also used to depict amazing artworks. The artworks depicted various themes from history, to culture, language, sports, politics, geography and almost everything in between. And this forms the basis of what was once a popular collecting subject.

Although the pursuit is losing popularity across the globe, it has a strong fan following in Bangladesh, much to the credit of Bangladesh Matchbox Collectors' Club (BMCC).

For more information on the exhibition, or matchbox collecting in general follow Bangladesh Matchbox Collectors' Club on social media, www.facebook.com/BMCC2016

Rang Bangladesh celebrates 26th anniversary



What started out in 1994 as Rang, now has an off shoot known popularly as Rang Bangladesh. Rang began its journey at Narayanganj. It was the creative result of four friends, and then became the venture of two. Today, as Rang Bangladesh, the

fashion house has over 26 outlets spread across Bangladesh. Besides that, Rang Bangladesh now has a robust online presence; customers can now get their desired products, ordered online, right at their doorsteps.

Saffola launches '100% Pure' Saffola Honey



Marico Bangladesh Limited, the fastest-growing multinational FMCG Organisation in Bangladesh, has recently launched the all-new 100 percent pure Saffola Honey. This is an extension to its health-brand Saffola to deliver great nutrition value and immunity boosting benefits to consumers.

Saffola is one of the most trusted International brands in this region. It has the heritage of scientific expertise and delivering superior nutritional value for more than 60 years.

Recent days have made us take a new look at our health and hygiene. At this heightened sense of awareness about consuming nutrient rich, pure, immunity boosting food, the role of honey along with other nutritious and immuno-rich super foods have become stronger.

With the need to stay fit and healthy at the heart of its creation, every batch of the new Saffola Honey is tested using the latest NMR (Nuclear Magnetic Resonance) test, the gold standard test for the quality of honey, to ensure zero adulteration, no added sugar and no compromise with consumer's immunity.

The promise of immunity booster and health stays true only when the honey is 100 percent pure, if it contains added sugar or exposed to adulteration consumers will not get the famous benefits of honey.

us on /Sandalina

ঐতিহ্যের আর এক নাম আধুনিকতা
ঠিক যেমন ঋপচর্য আভিজাত্য মানেই

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সোপ

ঋপচর্য আভিজাত্য...

#LS EDITOR'S NOTE

Silver linings of the year that was

Twenty-twenty was a terrible year. We lost many of our loved ones, respected members of our society; there was a complete lockdown, the economy came to a standstill, many of us lost our jobs. Yet, I would say, looking back, there have been some silver linings. We learnt and re-learnt many good traits and a few forgotten but important civic lessons. In one word, we improvised life as we knew it; amid pessimism and heart breaks, we are still on firm footing.

First and foremost, we have learnt the importance of family; the child in the nuclear family got both his/her parents at home, and in a long time s/he felt the wrap of love and security of having parents around. The spouses bonded and ironed out the differences, togetherness

became top precedence.

The elderly of the family was in the priority list, maintaining cleanliness and proper household hygiene became a regular responsibility. In fact, I know a few families who did not even step out of their homes for the entire year, just so that the elderly would not come in touch with the virus.

The reality of death was so intense and profound that we did press the brakes to appreciate life and living. We realised that the bigger picture of life is not about running after money, fame, lust, or success; these are so trivial in front of death.

Health became the number one concern and eating green and opting for wellness regimes brought us

beneficial results. We wore masks and gave our lungs a break, we maintained social distancing and stayed away from negativity, we did not over-indulge ourselves by spending or showing off to get few virtual validations.

Yes, the person who lost his or her job, life did them injustice, but perhaps, it can be used as an opportunity. Now, you have time to re-think and start anew. For nine to five job holders, taking a risk is almost a sacrilegious sin, we are so dependent on that pay check that we cannot think ourselves out of that conditional box.

There are so many of us taking risk in doing small business. Your necessity will pave the way for you, hone your skills in other ways that make you happy. Earning less but being happy is far better than

being rich and miserable.

The year was especially cruel to businesses, both small and big, like restaurants, fashion boutiques, the wedding industry and so many more were hard hit. But we did not stay put, we continued to roll the wheels of the economy in whatever speed.

It is our resilient human spirit that came out as the winner, it was a different year; nothing like this was ever experienced in our lifetime, but I would say nature forced us to stop. The grating lifestyle that we were so used to, was forcedly stopped. Life pressed a refresh button. Let's begin by taking it easy.

Happy New Year!

— RBR

KITCHEN TALES

NAFISA AHMED SONALI



New Year's delicious delights

For years, it has been a running trend for people in Bangladesh to go out for dinner and dance parties arranged by the hotels, or go on a trip and spend the new year abroad. But with second wave of COVID-19 in full swing, trips were not planned and we settled for spending New Year's at home.

And what better way to have fun at home during a time like this than to have Movie Nights! Just make a list of movies of your family's choice, make your favourite snacks, drinks, cookies, chips and dip, and a big batch of popcorn and spend some quality time with your family.



My grandmother always said, how you spend the first day of New Year will define how the rest of your year will go, and if you eat delicious food it means you will eat well for the rest of the year.

So, she always cooked special items on New Year's Day and we ate amazing dishes throughout the year. But I think it had more to do with her passion and talent for cooking, and for the love and dedication towards her family.

With these recipes, I hope I can share the love and send best wishes for this new year from my family to yours. With 2021 just beginning, let's pray and hope as one united human race that this crisis will soon end and we all can have our normal lives back.

Stay safe and Happy New Year everyone.

CITRUS FRUIT CAKE

This is a moist fruit cake, packed with fruits and bursting with citrus flavour. You can



always change the ingredients you use. This recipe usually requires orange zest. But since I did not have orange zest, I used orange juice. If you are using orange zest, then use 1 cup of water to boil the fruits. When using dried fruits, keep in mind, if you are using candied fruit, you may need to use less sugar, depending on your taste.

Ingredients

- 2 cups flour
- 3 eggs
- 1½ tsp baking powder
- ½ tsp baking soda
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- Pinch of salt
- ½ cup water
- 1 cup butter
- 1 cup brown sugar
- 3 tbsp honey
- 3½ to 4 cups dried fruits
- ½ cup orange juice

- ½ tsp lemon zest
- ½ tsp vanilla essence

Method

In a pot, add water, butter, brown sugar, honey, and dried fruits. Bring to boil and simmer for 2-3 minutes. Take the fruits off the heat and cool completely. In a mixing bowl beat the eggs. Add fruit mixture, orange juice or orange zest, lemon zest and vanilla essence. Sift flour, baking powder, baking soda, ground nutmeg, ground cinnamon and salt into the mixing bowl. Pour batter into a prepared cake tin. Bake for 75-90 minutes at 160° C in a preheated oven.

ITALIAN HOT CHOCOLATE

This hot chocolate is very thick in consistency. It is almost like drinking a cup of melted chocolate. When making hot chocolate, use good quality cocoa powder. The chocolate you use should be one that you enjoy the taste of. I used semi-sweet chocolate here but dark chocolate goes really well in this recipe. When you heat the ingredients, don't make it too thick as it will thicken more as it cools. You can have whipped cream and marshmallows on top or you can dip churros, donuts or cookies in it.

Ingredients

- 4 tbsp sugar
- 2 tbsp cocoa powder
- 1 tbsp cornflour
- Pinch of salt
- ¼ cup semi-sweet chocolate
- 1½ cup milk
- ½ cup heavy cream
- 1 tsp vanilla essence

Method

In a pan, mix sugar, cocoa powder, cornflour, and salt. Add milk, stir and start heating. Add salt, vanilla, and chocolate pieces. When the chocolate has melted, add the cream. Pour into cups and serve with your favourite toppings.

Photo and Food: Nafisa Ahmed Sonali

Frozen in Time by Grace Moon and Azim Uddula

December 27, 2020 witnessed yet another fiery ramp-display breathe life back into the momentarily halted Dhaka fashion scenario.

Grace Moon, a world-renowned designer of Korean origin, glorified the evening at Amari, Dhaka with her unique collection of fusion wear, showcased in collaboration with the local designer store — AZ by Azim Uddula.

The enthralling show, Frozen in Time,



Azim Uddula, renowned senior model of Dhaka, launched his ethnic wear collection AZ, in mid-2019. Within a year's time, he added western wear, including jackets and blazers, to his superb line of ethnic wear.

"I didn't expect to get so much recognition so soon," said Azim.

And right he was, because Grace Moon,

had everything from traditional wear to Korean inspired fusion wear, and captivated the spectators through and through. The show had been brought forward by Korban Co., Ltd and ICE Today Magazine.

Grace Moon, popular for her experimental collections including a major 'play with pattern and colours,' is also globally recognised as the winner of the 'Best Designer' title at 2019 Paris Fashion Week. The super talented Moon, with so many recognitions under her belt, certainly proved her worth at the show, which was attended by fashion elites, including Bibi Russell.



on her last visit to Dhaka as the reviewer to a beauty pageant — Face of Asia, fell in love with Bangladesh, its people, its heritage, its intricate weaves and of course the local talents, which included Azim and his remarkable collection.



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During this particular stopover, she decided on a collaboration and future investments, if any, based on the success of the collaborations.

According to the fashion experts of the city, the show was certainly a success. Now, only time will tell what more we can expect

from the super talented duo, AZ and Grace Moon, in the future

By Fashion Police
Photo Courtesy: Azim Uddula
from the fashion show Frozen in Time, 2020

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ARIES
(MAR. 21-APR. 20)

Don't take on unnecessary responsibilities. Opportunities for romance may arise in social events. Don't get involved in secret affairs. Your lucky day this week will be Friday.



TAURUS
(APR. 21-MAY 21)

Avoid annoying your partner. Outdoor activities should be considered. Concentrate on home improvement. Your lucky day this week will be Thursday.



GEMINI
(MAY 22-JUN. 21)

Get in touch with loved ones. Treat your partner well. Financial situations can be tricky. Your lucky day this week will be Monday.



CANCER
(JUN. 22-JUL. 22)

Look into self-improvement projects. Do something to lift your spirits. Some risk taking will pay off. Your lucky day this week will be Monday.



LEO
(JUL. 23-AUG. 22)

Work overtime for the extra money. Keep your ego in check. Don't force your opinion on others. Your lucky day this week will be Saturday.



VIRGO
(AUG. 23-SEP. 23)

Go out and socialise. Make changes to your appearance. Don't fall for crazy schemes. Your lucky day this week will be Friday.



LIBRA
(SEP. 24-OCT. 23)

Stress can cause health issues. Don't rely on others to do your work. Make time for your partner. Your lucky day this week will be Friday.



SCORPIO
(OCT. 24-NOV. 21)

Be careful of what you say. Focus on home improvement. Wise decisions will lead to extra money. Your lucky day this week will be Tuesday.



SAGITTARIUS
(NOV. 22-DEC. 21)

Avoid arguments with relatives. Examine your current relationship thoroughly. Travel will do you good. Your lucky day this week will be Monday.



CAPRICORN
(DEC. 22-JAN. 20)

Sign up for educational courses. Romance is likely in trips with friends. Re-evaluate your situation. Your lucky day this week will be Monday.



AQUARIUS
(JAN. 21-FEB. 19)

Plan a trip to the beach. Stress will lead to health complications. Don't reveal any personal details. Your lucky day this week will be Tuesday.



PISCES
(FEB. 20-MAR. 20)

Delays will cause setbacks. Don't let your emotions take over. Look into changing your self-image. Your lucky day this week will be Monday.

#WEDDING



to choose an attire — a bridesmaid needs to be ready at all times to come to the bride's rescue. Although, it needs to be kept

demands over any is the way to go.

A bridesmaid needs to wear an attire as per the bride's code. If a specific dress, colour or style is assigned by the bride herself, a bridesmaid needs to respect and wear that at all cost. It is important to bear in mind that even if it's not the best to you, it's still the bride's day and as one of her best girls, you need to treat her wish as your command!

On the wedding day, the role of a bridesmaid is crucial. Making sure that the bride always has someone with her, she eats on time, has everything she needs beside her — are notably some of the most significant duties.

Bridesmaids are also suggested to carry an emergency kit with band-aids, safety pins, bobby pins, etc. to help the bride with whatever she might need.

Once again, you have to remember that it's a big day for the bride. She is going through a flood of emotions; she can even end up getting cold feet.

To stay by her side, keep her calm, talk to her, make her feel good about herself as well as the wedding is by far the biggest task of any bridesmaid. To make sure everything goes smoothly and the bride is as happy as she can be is all a bridesmaid is there for.

Other than these, a bridesmaid needs to relax as well! So, enjoy the wedding, have fun, but make sure that the bride, the one who's so dear to you, is living every moment without a worry.



in check that everything is ultimately the bride's call; helping within reasons as long as the bride asks for it and prioritising her

By Zohaina Amreen

Photo: LS Archive/ sazzad Ibne Sayed

The chores of a bridesmaid

For any bride, her wedding is the most special day; full of emotions, stress and a whole lot of work. This is where her group of favourite ladies a.k.a. her 'bridesmaids,' come to make sure that the day goes as perfectly as possible.

This wedding season, if you have been asked to be a bridesmaid, give this article a read to know everything you need to be the bride's helping hand!

The culture of designating the title of a 'bridesmaid' is surely western, but its influence has slowly penetrated our *deshi* weddings. Now, Bengali brides also assign duties of a bridesmaid to a few ladies among her friends and family.

With that being said, any bridesmaid should be aware of all her responsibilities during the wedding. Knowing and fulfilling them all with utmost love and care is what makes the role so precious.

Bridesmaids ought to plan and organise the bridal shower and the bachelorette

party for the bride (given she wants any or both). Even though the major planning and hosting are done by the maid of honour, a bridesmaid has to participate in the process and lend her hand whenever need be. It is her duty to make sure the parties turn out to be just how the bride could have hoped for, and within the stated budget, of course!

A bridesmaid has to also help the bride throughout the entire planning of the wedding. It could be looking for a venue, getting the right décor or simply helping

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MOVERS and SHAKERS to lookout for in 2021



Three incredible individuals from Dhaka's uptown social circle juggle between every day jobs, entrepreneurship, and evening soirees. Hailing from famed sectors like cinema, fitness, and investment biosphere of Bangladesh respectively, they have managed it all, laying the foundation for the hard-working citizens of tomorrow.

MAHBOOB RAHMAN
Businessman and film producer
Founder Chairman of ShowMotion Limited

"It was only by chance that I stumbled upon the story of *No Dorai*," says Mahboob Rahman. And he is not exaggerating when making the claim, because Rahman only heard about Nasima Akhter, the original inspiration behind the protagonist, while visiting the beaches one fine day. "The moment I heard of her struggles and irrefutable determination to overcome all odds, just to follow her passion – surfing; that's exactly when I realised that I had a story in my hands that was worth sharing."

Rahman's intuition clicked, because people became instantaneously curious about the 'not so common' surfing scenario of Bangladesh, especially to learn how the conservative womenfolk of our society were also involved.

By now, if you thought Rahman's success was limited to just a cinema that bagged the National Film Awards in six categories, including Best Film for 2020, you will certainly be far from the truth, because Rahman is intuitive about everything, including most of his other businesses and has achieved success in almost everything that he was involved with.

Managing Director at Sayeman Beach Resorts, Chairman at Peninsula Chittagong, Chairman at Ifarmer.asia, Managing Director at BASE Ltd., the list seems never-ending.

"There's no limit to achieving greatness" he says. "As long as I have the time and the capacity, I will stress on entrepreneurship and try to bring out movies that are worth watching – nothing of the copy paste sort! Because authenticity matters."

Kudos to Mahboob Rahman for all that he has already achieved. Now, we wait to see what more Rahman has to offer Bangladesh in 2021 and the years to come.

SAYMA RAHMAN
Head of Retail Partnership at Grameenphone
Travel Influencer and Angel Investor at Bangladesh Angels

Born in Iraq and raised in Libya, Sayma Rahman, a Bangladeshi national is privileged to experience international travel from a very early age.

"Yes, I might have been privileged on that note, but I didn't get the chance to travel solo. And my aspiration had always been to do just that..." shares Rahman.

After her return to Bangladesh and completion of her undergraduate program, Rahman joined Grameenphone in 2008, and have been involved with the multinational corporation ever since.

"My day job is at Grameenphone as the Head of Retail Partnership, where my team leads 10,000 plus stores across the country," informs Rahman.

"I have stayed with the company all throughout my career because Grameenphone allows all its employees the appropriate opportunities to grow as a professional," adds Rahman.

Even being the lead at such an

important department, which logically demands a substantial amount of time and devotion, Rahman has not abstained from her 'one true passion' — travelling.

"Since the very first month of my job, I began to save money, solely for the reason of travelling, be it on my own or with my family. And today, I realise that all that passion actually reflected well and many people actually look up to me as a travel influencer," reveals a beaming Rahman.

What began as a passion turned into something much bigger, with many travel organisations wanting Rahman's association to encourage the concept of travelling, especially to women of the society.

"I began my Instagram blog a lot later, in 2018, to put across a similar message throughout Bangladesh, that it is import to travel to gain more experience and also very easy – at least not as complicated as people make it out to be," shares Rahman.

All that we discussed until now was



only a tiny portion of Rahman's life, who is involved in a myriad of activities, including investments and mentorship, besides her professional career and her passion as a traveller.

Rahman selectively invests in the many start-up organisations in Bangladesh, and has also joined as a member of the Bangladesh Angels Network in 2020.

"My journey towards investments into start-ups began with the help of Grameenphone! It was back in 2018 that I was invited to an intrapreneurship campaign with Telenor in Norway. I headed as the CEO of my team, and went through a rigorous 6-month training process. We might not have won the campaign, but we surely gained a lot of experience – as any new startup would. This is when I got introduced to the investment biosphere, which is still at its nascent stage in Bangladesh," shares Rahman.

And true she is, when discussing investments, most of us think of the capital market or bank deposit, that is where Sayma Rahman shows us that the emerging start-up scenario is a lucrative sector as well.

"I have always wanted to do something for Bangladesh, thanks to the hailing entrepreneurship scene that also requires mentorship and funds; I have been able to put use of my abilities and capacity.

"Recently I have joined the

Bangladesh Angels network just to be more involved in this sector and encourage people, especially women, to join the route of entrepreneurship."

We are certainly excited about Sayma Rahman and her future endeavours that encourage a positive Bangladesh. Expecting to see more of her in every possible scene of Dhaka, be it travelling, entrepreneurial or just simply as a motivational speaker!

RUSLAN HOSSAIN
Owner of Ruslan's Studio
Performance Nutrition Expert and Fitness Influencer

Being fit and healthy has taken the world by storm. And Bangladesh is not far behind, thanks to fitness experts and influencers like Ruslan Hossain.

"The strangest part is, I used to lead a very unhealthy lifestyle once upon a time, when a certain jolt in life reminded me that there was no alternative to staying fit and that's when I became overtly determined to change myself for the better," admits Hossain, the fitness guru.

Unsurprisingly, he confesses that the entire journey from being unfit to healthy was not a walk in the park. Hossain expresses gratitude to his realisation, which he luckily chanced upon, because otherwise, Hossain claims the journey back might have been much more stringent than what he had already experienced.

"Whatever the circumstances may have been, I beat all the odds and that's what mattered. This is also when I realised that if I could beat every obstacle, then everyone else could too, and hence, I decided to take my journey more seriously and share it with the people I knew," states Hossain.

And certainly, there is no turning back once the realisation sets in. With a small fitness studio in his apartment back in 2009, today, Hossain has come way-ahead to establishing suitable fitness training studios in several points of the capital.

"Fitness, good nutrition, holistic wellbeing, a stabilised immune system etc., everything goes hand in hand. Through my establishments, I have taken the responsibility to share my knowledge with as many people as possible. Because it would not make sense to keep knowledge to one's own self," says Hossain.

Thanks to the guru for being obsessed with health and fitness to a point that he wants everyone else to embrace the 'fit as a fiddle' lifestyle.

Hence, waiting patiently for the resurgence in the health and fitness sector of Bangladesh, led by 'powerhouse' driving forces like Ruslan Hossain.

By Mehrin Mubdi Chowdhury
Photo: Sazzad Ibne Sayed
Participants: Mahboob Rahman, Sayman Rahman, Ruslan Hossain
Styling: Sonia Yeasmin Isha
Wardrobe: Chantilly by Selina Rahman
Jewellery and Accessories: Jarwa House
Make-up: Lavish Beauty Salon
Location: InterContinental Dhaka

HOMEMADE WITH LOVEMEHERUN NAHAR SHAPNA
Head Chef and Co-founder, Domachha

Nuptial bonds tied, and the day is the first day for the rest of the lives for the newly-weds. On the morning, the first thing one needs is a hearty breakfast made especially by the mother-in-law. More often than not, this comprises traditional delights, along with savouries and deshi desserts, namely pithas. The following are some of the options from the wide array of recipes that the new mum-in-law has on her family recipe book. True, some of these are best served on the wedding day itself, but they do equally well on the morning after.

Welcome to the Family Brunch



and stir it properly. Add the fried onions when the oil separates from the gravy. Cover the lid and cook it for 30 minutes in low flame.

Serve with boiled eggs and carved carrot and cucumbers.

MURGIR LAAL JHOL

A very traditional Bangladeshi chicken curry that is served in every household. This is a comfort dish for us Bangladeshis. Having it with plain rice or any kind of ruti always tastes perfect. The recipe is so easy, you can never go wrong with it!

Ingredients

1 deshi chicken
Baby potatoes
2 tbsp onion paste
½ cup onion, Julienne
1 tbsp ginger paste
1 tsp garlic paste
½ tsp turmeric powder/paste
2 tsp red chilli paste or powder
½ tsp cumin paste
¼ tsp coriander powder/paste
½ tsp black pepper paste
4 whole cardamom
2 small cinnamon sticks
2 cloves
2-3 cups boiling water
2 tbsp oil
Salt to taste

Method

Cut the chicken into 8-12 small pieces and clean thoroughly. Marinate the chicken with all the paste spices, salt and ½ of the sliced onions for 10 minutes.

In a different pan, add oil and sauté the remaining sliced onions in medium flame until golden brown. Add the marinated chicken and sauté for 5 minutes.

Add the baby potatoes and cover the lid for 10 minutes or until the water from the chicken evaporates. After the chicken is almost dry, add 2-3 cups of boiling water and cook until it comes to a full boil. Add 10-12 green chillies. Cover the lid for another 5 minutes and it's ready to serve.

Enjoy with plain rice or *chhit ruti*.

CHHIT RUTI**Ingredients**

2 cups atop rice
1/3 cup najirshail rice
Salt to taste
1 tbsp oil

Method

Grind both the grains together with some water and make a smooth runny paste. Strain it through a strainer and make sure there's no lumps. Add salt to the mixture.

Take a non-stick pan on medium flame. Brush some oil in the pan. Take the rice flour liquid mixture in your hand and stroke a splash on the pan. Allow the mixture to set and form an abstract shape. Turn the rice cake after the edges are slightly crispy. Fold it on the pan and serve hot with murgir laal jhol!

LUCHI**Ingredients**

1 cup all-purpose flour
½ tsp salt
¼ cup water
¾ cup oil/ghee

**MOROGER ROAST**

Don't confuse this dish with your fancy English roast chicken or our 'dawat' staple 'deshi' chicken roast. At a Bengali table, it has to be a roasted (cooked in 'deshi' style) rooster, especially made for the bride and



the groom. Traditionally, the whole rooster is served to the newlyweds with stuffed boiled eggs, decorated with beautifully carved vegetable salad.

Ingredients

2 roosters (medium size)

1 cup onion (sliced)
1 cup oil or ghee
1 cup yoghurt
1 tbsp ginger paste
½ tbsp garlic paste
1 tbsp coriander paste
1 tsp black pepper paste
1 tbsp poppy seed paste
¼ tsp nutmeg paste
½ tsp cinnamon paste
4 cardamoms
½ tbsp sugar
1 tbsp lemon juice
Salt to taste

Method

Peel/remove the skin off the rooster. Keep it whole or cut into 4 quarter pieces. Take a frying pan and fry the whole pieces till light brown. Keep it aside.

In the same oil/ghee, fry the sliced onions until golden brown and keep it aside. Add all the pastes in the same pan with the lightly fried rooster and yoghurt. Cover the lid and cook until it is properly cooked.

After the rooster is cooked thoroughly and the water evaporates, add the whole spices, kewra water, sugar and lemon juice

Method

Add 2 tbsp oil to the flour and knead it well. Add salt to the water and mix the kneaded flour in the salted water. Knead it well. Cover it with a damp cloth and keep it aside.

Divide the dough into 10 portions. Tuck the small dough pieces from all sides to form a uniform skin. On a plain clean surface, add a little bit of oil and make 10 palm-sized luchis with a rolling pin, rolling and rotating from all sides.

Heat oil in a deep-frying pan. The puff on your luchis totally depends a great deal on how hot your oil is. Make sure the oil is hot enough for your luchis to puff nicely. Add the luchis one at a time.

After the luchis start to puff, press gently with the spoon and splash oil on the side facing up. Turn the luchis and allow it to cook properly from both sides. Take the luchis off the oil and place it on a paper towel to soak off excess oil. Serve hot!

CHONDROPULI PITHA

Pitha is a must-have at every Bengali winter wedding. Chondropuli is a pitha which looks and tastes incredibly good.

Traditionally, the pitha is stuffed with



shredded coconut and molasses, but there are different improvised variations of the stuffing that is found in different parts of the country.

Ingredients

- 3 cups shredded coconut
- ½ kg molasses

- 2 litres milk
- 3 cups sugar
- 1 kg all-purpose flour
- Oil to fry

Instructions

Blend half of the shredded coconuts, preferably in the traditional way and keep it aside. Take the rest of the coconuts and cook it in low flame with the molasses. After the consistency becomes like a sticky mash, take it off the flame and let it cool.

Evaporate the milk until it thickens and comes to a creamy consistency. Add the blended coconuts, sugar and flour to the milk and make a dough. Knead the dough well. Make small round ruti with a rolling pin (around 5" each).

Stuff the ruti with the coconut and

molasses stuffing and fold it half to make a half moon shape. Seal the edges making neat designs with a sharp knife or toothpick. Deep fry the pithas and until golden brown, and serve.

NOKSHI PITHA

Ingredients

- 4 cups atop rice flour
- 1 kg sugar/molasses
- 2 cups oil

Method

Boil 4 cups of water and add ½ tsp of salt in it. Add the flour and stir it continuously to make a dough. After the flour and the water is mixed well, take the pot off the heat and cover the lid. After 5-10 minutes, take the dough out, spread it on a cool plain tray and allow it to cool down a bit. After 5 minutes,

knead it very well on a plain surface. Cover the dough with a damp towel and keep it aside.

Add the molasses in ½ cup of boiled water. Keep stirring until it comes to a moderately sticky consistency. Take off the heat, keep it aside.

Make ½ cm thick and palm sized ruti with the dough using a rolling pin. Don't add any flour, but add a little bit of oil if needed. Decorate or carve the ruti with a needle/ carving tool/cookie cutter/sharp knife making zigzag and diagonal designs. Deep fry the pithas for 10-16 minutes until brown and crispy. Dunk the pithas in the syrup for a minute and serve.

Photo and Food: Kazria Kayes



৯ম

বারের মতো
মশলার
সেরা ব্র্যান্ড
হলো



আপনাদের আস্থাই আমাদের ধারাবাহিক সাফল্যের মূলমন্ত্র। তারই শক্তিতে বাংলাদেশ ব্র্যান্ড ফোরাম ও নিয়োলসেন-এর যৌথ উদ্যোগে সারাদেশে জরিপের ভিত্তিতে টানা ৯ম বারের মতো মশলার সেরা ব্র্যান্ড নির্বাচিত হয়েছে 'রাধুনি'। দেশীয় ও বহুজাতিক মিলিয়ে সব ধরনের ব্র্যান্ডের মধ্যে অবস্থান চতুর্থ। ধন্যবাদ আপনাদের সবাইকে। অব্যাহত থাকুক এই আস্থা ও ভালোবাসা। অগণিত ভোক্তা ও শুভানুধ্যায়ীর মনে চিরস্থায়ী হয়ে থাকুক 'রাধুনি'।





The perfect snack at work

People consumed in conference meetings, individuals busily typing away at their keyboards, and the distant sound of corporate conversations — this is a typical day at work. Often times, a day in office can get so busy that there is barely any time left to spare even for lunch, and office goers can surely relate to this scenario.

During these days, a quick and filling snack is what most people look forward to and Bisk Club Dry Cake Biscuit perfectly serves this purpose. The dense and toothsome cake rusks are a good alternative to luncheon that makes for a great midday meal, easily substituting lunch or brunch on any given day.



Bisk Club Dry Cake Biscuit is the perfect choice for having lunch on the go.

The dry nature of Bisk Club Dry Cake Biscuit means you can munch on them while working simultaneously, without having to worry about getting your hands dirty. While a lot of snacks cannot be carried out of the office cafeteria, Bisk Club Dry Cake Biscuit does not come with this tag. One can easily enjoy this quick bite alongside working within their designated cubicle.

Made with pure and basic everyday ingredients, these cake rusks are packed with essential nutrients that provide the energy required to get through a busy day at work. The sweet flavour further adds to its delectable and pleasant taste. Be it with

your morning breakfast or afternoon tea, Bisk Club Dry Cake Biscuit can be consumed during any time of the day.

Pair Bisk Club Dry Cake Biscuit with a warm cup of tea for a quick productivity booster! Tea never fails to energise and drinking a steaming hot cup of tea along with these biscuits makes for a quick and fulfilling afternoon meal. Requiring zero preparation, this is a great go to snack when you do not want to compromise with either taste or flavour.

Bisk Club Dry Cake Biscuit deliciously complements a warm cup of tea or coffee while also enhancing the overall flavour. Albeit the biscuit is a great snack on its own, dunking it inside a warm drink creates a soggy texture and gives it a more chewable consistency that easily crumbles in your



mouth. Whether you prefer tea or coffee, Bisk Club Dry Cake

Biscuit shall be the perfect accompaniment.

Often days, an impromptu arrangement of a meeting calls for a quick snack and Bisk Club Dry Cake Biscuit deems suitable for such an occasion. It is a quick, light, and delicious snack item that can easily be served during a meeting. Furthermore, it would not be surprising to see a loaded plate of Bisk Club Dry Cake Biscuits emptying fast, because the cake rusks are in fact very tasty.

Due to its affordable price, Bisk Club Dry Cake Biscuit can be stocked up in the pantry without making a dent in your pocket. These are very handy and resourceful to keep at the office for sudden unprecedented meetings or gatherings. Bisk Club Dry Cake Biscuit is the appropriate snack to serve on every occasion, given its delectable and delightful flavour profile.

Bisk Club Dry Cake Biscuit is widely available in two sizes – the bigger size being 350g is good enough to feed a group of people. On the other hand, the 40g pocket size pouch pack makes it a portable snack to carry around that can be enjoyed anywhere on the go for busy office goers.

Whether you are running late for work or have to forego lunch, a couple of Bisk Club Dry Cake Biscuits should suffice!

By Farina Amber
Photo: Sazzad Ibne Sayed
Model: Emon and Nihaf

#WEDDING

Saving craftsmanship, and the wedding industry

Rahman Mia (not his real name) had been supplying flowers to the various event companies of Dhaka for the last 5 years. The business had been so robust that he bought himself a piece of land in Sadullapur, Savar. On this tiny piece of possession, Rahman used to grow roses of all colours and sizes. Business was going well, as usual; but then, the pandemic happened and everything turned upside down!

Rahman waited patiently for things to return to normal and eventually, seven arduous months went by with minimal sales. Meanwhile, Rahman had to let go of his flower shop at the city's Shahbag area, along with most of his employees.

This decision may have reduced his losses to a certain extent, but made no difference to his regular expenses, whereby he has to take care of his ailing parents, pay tuition fees for his school going children and put food on the table.

In order to attend to his pressing



responsibilities, Rahman converted his once profitable flower garden into a vegetable yard. Today, he sells vegetables from his farm in the various farmers market of the city. The income is meagre compared to his previous business and the competition quite formidable.

Sausan Khan Moyeen, one of the reputed



event planners of the capital and the proprietor of 'Enchanted Events and Prints,' voiced similar concerns.

"Many of my flower vendors (florists) have turned into farmers and vegetable retailers in this pandemic. Bangladesh was doing extremely good in this sector. But the pandemic caused a huge slump in sales as demand fell tremendously. It's extremely hard to source local flowers today, but I have managed to encourage few of my old vendors to strive for production again with the guarantee that my company will purchase the produce. This, I did to boost their livelihood and to promote the Bangladeshi floral industry in my own little way," said Moyeen.

Recently, she had the opportunity to arrange an ornate wedding for a client, taking all sorts precautions and necessary measures to prevent any sort of spread. "I have decided to call my pandemic weddings little-big events," admitted a beaming Moyeen.

During our rendezvous, she showed us

beautiful pictures that almost resembled the sets of a 16th century Mughal court. "For this particular wedding, we have hired over 250 local artisans and made use of their fine skills in rattan weaving and mirror crafting/pasting. The stage design has been inspired by the regal Sheesh Mahal constructed under the reign of the Mughal Emperor Shah Jahan. I tried to get a similar feel with the help of the local artisans, where they worked for countless hours to cut-out each mirror, which has no second copy. This was done to emphasise the importance of the artisans and their craftsmanship," said Moyeen.

And certainly, the backdrop was gorgeous, with intricate rattan weaves adjoining the exclusive mirror work made the ceremony seem nothing short of an imperial wedding!

The gist of the story is not how glamorous the wedding had been, but the fact that a considerable number of Bangladeshi artisans got an opportunity to earn their living — even during the stringent days of the pandemic.



The designer extraordinaire believes that it was about time the artisans of our community got their due recognition rather than charity or pity from the rest of the community.

Finally, our request to the people of our community — halting events during the pandemic is logical, but then again, if some of us choose to have a small wedding or even a mini-birthday party with limited number of guests, we should make sure that the local artisans and their capabilities are put to use in these events.

There cannot be a better feeling in the world than the smiles of gratitude from the hard-working, and super talented thousands of our own beloved country — Bangladesh.

By Mehrin Mubdi Chowdhury
Photography: Reminiscence
Photography and Snap Moment
Event Organiser: Enchanted Events and Prints by Sausan Khan Moyeen
Special mention: Wedding of Parisha and Rahat

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এখন প্রতিটি **বিউটিনা** বডি লোশনের সাথে একটি **ম্যান্ডালিনা** সোপ

ফ্রী*

*বিউটিনা বডি লোশন ২০০মিলিঃ এর সাথে স্যান্ডালিনা সোপ ৭৫ গ্রাম এবং বিউটিনা বডি লোশন ১০০মিলিঃ এর সাথে স্যান্ডালিনা সোপ ৫০ গ্রাম ফ্রী।

INSIDE LOOK at Lake Terrace



*In conversation
with
Fahad Bin Faruk Rafi*

What inspired you to become a restaurateur? Where did it all begin?

My family has been involved with the food business for as long as I can remember. Everything starts back in 2000, when my father was associated with Saltz. Then later on, he established Spitfire & Amazon club and many other establishments. So you see, the inspiration from my family was always there and I grew up watching how my family used to run these restaurant businesses with flair and passion. Then of course my friends, especially my friend Bonny, Shuvo Bhai and Tanjil were huge inspiration and motivators in me jumping into this business. They are also the Co-Owners of Lake Terrace including me. I think we inspired each other to start something new. We wanted to create some new venture where we could work together to establish something with full of quality and character. So, Lake Terrace was established and we have continued to keep this place as one of the best roof-top restaurant in Dhaka City.



What challenges did you face initially?

I think I always find it very exciting to take on new ventures and the challenges that come along with it. When we first started out Lake Terrace, the first one year was very tough. Because back in the day, almost



10 years ago, the concept of Fine Dining, atop a roof wasn't something very known to the public. Another thing was that, Digital Marketing and Social Media Platforms were not that developed and strong as now. So, it was difficult for us to find an efficient way of marketing our product. Nevertheless, throughout the years, the people of Bangladesh has become considerably trendy and that helped us in acquiring customers who were travelling outside their comfort zone to try something new.

One of my biggest advantage was the procuring of items that were required for our menu. The items we sell here almost similar to those that are served on our family restaurant. So, I was familiar with the supply chain of these materials long before I even started Lake Terrace.

Lake Terrace has one of the best menu along with an amazing rooftop view in Dhaka city. How did you manage to stay on top of your game despite so much competition?



From the beginning, we were lucky to have gotten such a beautiful spot at the heart of Uttara, overlooking the lake itself. Thanks to one of my friends, we were able to acquire this spot, which is one of the biggest element of our success. Overall the plus point for us has been the kind of food that we've been serving here in Uttara, because it's quite a niche market when it comes down to rooftop restaurants and we have not faced any notable competition here throughout the years.

If you focus on food, price and service and you have a good base of loyal customers, you can always do well, no matter what hardships you face. One of our key points of success is our Loyal Customer Base. They always come back to our restaurant through thick and thin. Another key factor right now is that a lot of



people have grown tired from staying indoors too much during the lockdown. As a result, more people are coming into the restaurant to get the feel of the open environment. So overall, small things combined together has helped us in sustaining so well over the years.

What are the steps you have taken for your restaurants to adopt to the new normal?

We suffered initially I must say. We had to keep the restaurant closed for several months. When we reopened, we faced a lot of new challenges. For now, we are maintaining all the rules set out by the government. Wearing masks, gloves and maintaining social distancing. Our employees are wearing these materials at all times and we have service for people to sanitize their hands as well. Customers are not allowed to enter without a mask as well. We are always maintaining cleanliness and deep cleaning has been severely ramped up to keep everyone safe.



We have seen a lot of people trying their hands in different cuisine during the lockdown. Any advice for the aspiring Chefs/home cooks of Dhaka?

I think this has been one of the most promising side of the lockdown. People are thoroughly using the digital resources they have within their vicinity to help improve their own personal skills. Their taking full advantage of the power of Social Media to learn and also earn a little bit by showing of their culinary skills. Those who started but still not getting success, they should have patience, take their time and work hard. Success will come. Those who are struggling to take the decision, whether to jump into this scene or not, I would recommend them to not waste any more time and take the opportunity that is easily available.



We know you are not someone to stay quiet for long. Any other exciting news coming anytime soon?

I'm involved in other businesses as well. My main line of work is Real Estate, but I dabble my hands in the automobile industry as well. Before this pandemic, the plan was different. My plan was to expand Lake Terrace in the beginning of this year. But, plans have changed and I have started work on a new project that is related to the automobile industry. After the pandemic situation settles down, I'll start the plans to take Lake Terrace to even greater heights.

*The interview was taken by Foysal Mahmud Niloy.
Photo: Prabir Das*