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WATCH OUT *for* THE WINTER GUESTS

BE A MO-BRO
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PHOTO: NASER AHMED



An advertisement for Berger Luxury Silk paint. The scene is set in a room with teal walls. A woman in a purple dress sits on a chair, looking towards a large gold-framed mirror. On the wall, there are two framed pictures of women in traditional attire. A floor lamp with a glowing shade is visible. A sign on the wall reads "BERGER LUXURY Silk" and "শুধুই গুণে গুণ্যবাস দেয়াল নয় আবার স্বচ্ছিত আঙিনা". To the right, a can of Berger Luxury Silk paint is shown with a "Hygienic Coating" logo.

Ava: An e-commerce platform interweaving traditional handicrafts and modernity

Ava highlights Bengali handicrafts and the regional specialties of Sirajganj, while also promoting the entrepreneurial skills and craftsmanship of the women in the area. They started six months into the pandemic, when many local women had either lost their jobs in the service industry, or had no customers to sell their saris, panjabis or needle work. Occasions such as Eid and *Pahela Baishakh* were no longer being celebrated at the same scale, which caused a dire plunge in sales.

Be it *shital pati* or *alpana*, many forms of Bengali art and handicraft have comparatively lost a lot of their prevalence in the mainstream. Cooling mats called *shital pati* are no longer as commonplace in Bangladeshi households.

Alpana and *rickshaw* art fail to illuminate the courtyards and vehicles they had once been a regular feature of. When a form of art comes under threat, so do the artists behind it.

"Many women came to us at the women's chamber, and told us how they were simply unable to get their products to customers. Demand had slumped. They asked us if we could find a way for them to get their products, their handicrafts, and the clothes they made to customers, as customers no longer went to them. That was when we thought up Ava," recalled Sharita Millat, the Founder President of Sirajganj Women's Chamber of Commerce and Industries.

Although the pleading of the local women helped manifest Ava, it also aimed



to tackle the bigger picture unfolding in Bangladesh as well. Many of the traditional forms of artistry and craftsmanship had started to come under threat, as many traditional products which boasted of the culture

of Bangladesh were starting to become obsolete. Ava and the Women's Chamber of Commerce and Industries in Sirajganj responded to the urgency around the issue by promoting and selling products, which utilised traditional Bengali artisanship, especially ones rooted in Sirajganj.

Ava takes an interesting approach to promoting Bangladeshi artistry and handicrafts by infusing traditional forms of artistry into modern products. They sell an assortment of masks featuring flowers

illustrated and shaded with needlework, along with masks which exhibit the *nakshi kantha* work found on warm quilts. The use of *shital pati* goes beyond that of cooling mats, permeating into laptop bags, cross-over bags, table runners and desk accessories such as penholders.

"In many cases, the handiwork in question was starting to become obsolete because the products they were commonly used for were no longer high in demand. We decided to tackle this by diversifying. We brought the traditional artistry to products which are commonly found in modern households and closets. If *alpana* and *rickshaw* art can no longer be used on the back of vans, why not bring them to cookie jars and desk accessories?" explained Sharita.

Even though Ava promotes various types of Bengali craftsmanship and handicrafts, they have a special spot for the specialties

of Sirajganj, bringing them centre stage. As Sirajganj is known for its *taant* work, *taant* saris, lungis and napkins are offered by Ava. The *taant* products showcase the exceptional weaving skills of local women, with its delicate lightness and transparency. Jute is also incorporated into the products sold as well, due to its significance in Sirajganj history.

"Bengali culture is filled with vibrancy and colours, capturing and emitting sunshine. Our products aim to carry that essence. *Ava* (in Bengali) means light and glow. We want to spread that glow by selling our products to the rest of Bangladesh, and the rest of the world too," beamed Sharita.

Essentials —
<https://www.facebook.com/ava.net.bd>
<https://ava.net.bd>

By Tasfia Ahmed
Photo: Ava

us on /Sandalina

ঐতিহ্যের আর এক তাম্র আধুনিকতা
ঠিক যেমন রূপচর্চার আভিজাত্য মানেই

অ্যান্ডালিনা

সোপ

রূপচর্চার আভিজাত্য...

Spread happiness with Shah Cement's Housefull Offer

A gentle ray of sunshine slowly seeps through the corner of an empty room — a less than usual Friday morning for Afreen. Far from the accustomed harmonious bird chirping, there is more hustle and bustle of individuals pacing around with heavy objects. In a moment of pure confusion and despair, she dashed through what seemed to be a perfectly synced stage. "Dadi, where is my Booby?" The woman next to her chuckled with a sigh, "Oh dear, you are too adorable. Don't you worry, your teddy has started its journey safely to our new home. Don't you realise we're leaving today? Now get ready like a good girl."

After a rough stop, she slowly peeled her eyes open. She had dozed off in the car, which now stood near a vast complex. As she advanced, she felt peace with a gentle and kind breeze filled with love and joy that ran through the enormous and open apartment. Gradually, flashbacks of her grandpa's night-time stories came to mind, where he spoke of a dream house. With a grin, she turned to her grandpa, who was gazing at his son with teary eyes. He returned the look with a key in his hand. She noticed the date on the key tag—her grandpa's birthday this year.

Gifts are always like this: sudden, unexpected, and beautiful. Spread your delight and love in every home with **Shah Cement's new housefull offer**, where you can win one scratch card for every 100 bags and a guaranteed gift on each card as soon as the card is scratched. The gifts include a Toyota Axio, deep freezer,

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smartphone, LED television, refrigerator, motorcycle, microwave, water filter, mixer grinder, blood pressure machine, pulse oximeter, and more. **Shah Cement** encourages gifting your close ones and inspires happiness. So let's celebrate happiness with this new **housefull offer**.

The organisation has remarked that if the buyer receives a gift, it must be collected from the retail outlet and the scratch card has to be returned to that outlet after receiving the gift. Buyers must save the scratch card before receiving the gift since torn and obscure scratch cards will not be accepted. The buyer's name and mobile number should be mandatorily on the scratch card to be eligible for the gift. In addition, the company's decision on the brand of the gift will be final.

Moreover, each participant will be obliged to abide by the rules of the organiser. Attempts to take advantage of any communication or other means in this regard will not be encouraged.

The housefull offer started on October 3 and will continue till December 31.

Click the link for further details regarding the offer: <https://houseful-offer-2021.shahcement.com/>



One scratch card for every 100 bags
Guaranteed gift with each card



And more surprises

Fill your home with houseful of joy.....

*Conditions apply

Born to Build

SHAH CEMENT

#FASHION & BEAUTY

The idea of Movember

The concept is fairly simple—men are encouraged to grow out their facial hair, beard, moustache (this is something that cancer patients are sometimes unable to do, therefore making it symbolic). The person taking on this challenge is called a Mo-bro, and the Mo-bro will explain Movember to anyone that is interested, thus promoting awareness against a number of diseases such as prostate cancer, testicular cancer, poor mental health etc.

The word Movember is a portmanteau of the words “mo” (a slang for moustache) and “November.” Also known as the ‘No Shave November challenge,’ this movement encourages men to stop shaving their facial hair in order to support men’s health awareness.

Men who take part in the no shave November challenge are encouraged to donate to the Movember foundation whatever they would have spent after razor, blades and shaving accessories or at the barber’s. The foundation has funded thousands of men’s health projects around the world. In 2020, the Movember foundation has raised \$99.5 million worldwide and promoted men’s health in 20 countries across the globe.



MEN’S RELUCTANCE TO SEEK HELP

How often has it happened that you ignored a health issue

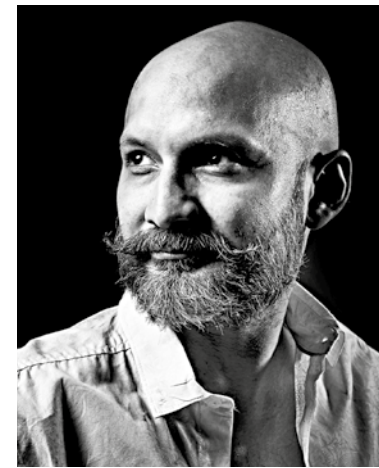
calling it a minor inconvenience and saying, “I’ll sleep on it and it will be better in the morning?”

Men all over the world have this tendency of avoiding doctors and ignoring their healthy issues. About 40 percent of men will not go to the doctor at all unless they have a serious issue on their hands. They are also twice as likely to wait more than two years between doctor visits, which is concerning.

Mental health is still stigmatised in our country and men ignore their mental health with a passion because culturally we have been groomed to be ‘strong and silent.’ The prevalence of the Covid pandemic has served to increase mental health issues, leaving no room for avoidance. Movember encourages you to recognise these issues. There is no shame in admitting that you need medical help. If anything, knowing your own limits is a sign of maturity and wisdom.

How can you be a part of Movember?

While moustaches might not be very trendy at the moment,



Movember gives you an excuse to try it out and there’s no reason why you cannot have fun with it. Try out the all serious yet comical moustache from the Movember logo itself. If you cannot accommodate that, there’s still countless choices for you to try on. From Chris Cornell’s pencil moustache to Hulk Hogan’s trucker moustache—all are fair game.

Why not try the handlebar moustache?

Surely, it will spark a conversation



and then you can take the opportunity to explain Movember.

You can also try to raise funds. It might be difficult since Movember still needs to be popularised in Bangladesh, which is where you and your Mo-bros can step in and raise awareness about Movember and all that it stands for.

We do try different hairstyles, different looks just for the fun of it. Why not do the same for a good cause? Perhaps your little campaign for awareness will encourage someone to seek out the help that they desperately need but do not even realise about. Stay safe and help a bro out!

By Ashif Ahmed Rudro
Photo: Sazzad Ibne Sayed
Model: Simon Mansoor



#FOOD & RECIPES

BitterSweet Café and Bistro — someplace that takes you back home

The food scene of Dhaka has witnessed drastic changes over the last decade and the city is now home to a plethora of restaurants mushrooming in every road and alley. While we now have myriad options to choose from, with new eateries popping up every other day, some places make you feel at home like no other and take you back to the simpler days – BitterSweet Café and Bistro is one such place.

The new outlet in Gulshan that started operations last year may have come with a revamped interior and modified menu, but the original essence is still alive that rekindles joyous emotions. Before even



what we're doing is for them."

Drawing attention towards food, BitterSweet can safely be regarded as one place that has consistently maintained quality, or made better renditions of existing items. Their lasagne, which is easily everyone's favourite, is one example, with improved layers of meaty sauce and delectable béchamel in every spoonful.

Apart from classic crowd pleasers such as lasagne, pizza, and chicken pot pie, new top picks from the menu include laksa, khow suey, retro chop suey, and poke bowl, ensuring there is something to satiate everyone's palate. The aroma of laksa that is a medley of delectable coconut broth poured over tofu, fish cake, bean sprouts, and noodles will

instantly take you back to the kopitiam of Singapore and Malaysia.

On the other hand, the satiating bowl of khow suey features a family favourite recipe that is a tribute to Sadiq Quddus's Burmese aunt. Aside from burgers, wraps, and sandwiches, the new menu boasts addition of banh mi. The introduction of a variety of South Asian food along with generous serving portions definitely deserve a nod of appreciation.

For people with a sweet tooth, their amazing line-up of cupcakes, cookies, soufflés, cheesecake, and profiteroles never disappoint. Enjoy the festivities of autumn while it lasts because the bistro has recently launched an apple cinnamon cupcake, where the first bite will make you awash with autumnal flavours.

Despite the delectable food that is served, what makes BitterSweet Café and Bistro stand out is the nostalgia that hits. Whether you want to spend some time alone sipping from a steaming mug of coffee or are in the mood for celebration with your loved ones, BitterSweet is the place that shall always make you feel at home.



stepping into the bistro, you will be greeted with the ever-familiar wooden staircase that leads up to the entrance and the illuminated neon sign next to it – both hinting to a cosy affair.

Step into the bistro and you will find yourself in an environment that is modern and urbane, yet someplace that instantly gives you a respite from the hustle and bustle of everyday life. The comfortable seating arrangement that includes a combination of greys and teals with a pop of lime and yellow paired with classic wooden tables seem as inviting as ever.

While during the day, the ambience is lively and vivid with plush greenery and plenty of sunlight seeping through the wide windows, as evening falls, the

atmosphere changes into a rather snug one – an effect of the softly lit Edison bulbs hanging atop every table.

The thoughtfully arranged dining area makes it suitable for every occasion. Whether you are looking for just the right place to dine out with family, hangout with friends, spend some quality time with your partner, or unwind on a Thursday evening – BitterSweet is the perfect abode!

As homely as ever, it is the hands-on involvement of the co-owners, Sadiq Quddus and Rummaella Siddiqui which is steering the bistro. Do not be surprised to see one of them taking orders or interacting with you, as Rummaella nicely puts it, "I love getting to know my customers because at the end of the day

By Fariha Amber

Photo: BitterSweet Café and Bistro Essentials:

Address: House 10, Road 53, Gulshan 2, Dhaka

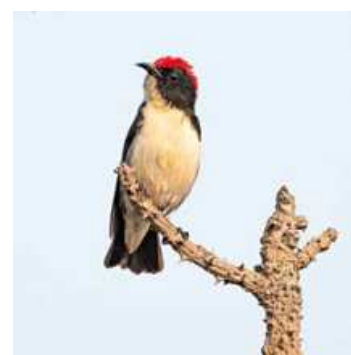
Facebook: <https://www.facebook.com/bittersweetcafebd>

#HOBBY

Bond with the birds



Do you ever wish that you were a bird so you could just fly away? Free from all your problems? Since that's not possible, we might as well settle for watching our avian friends fly. The idea of birdwatching is not new, but it's not as popular in Bangladesh as it could be, given our rich biodiversity.



So, what exactly is birdwatching?

You just go out and watch birds, right?

That's just one little part of it. Birdwatching involves identifying, cataloguing, learning, researching about birds, their nature and habitats. And the best part of it is that you get to see the birds in their natural setting and once you learn about their nature, you get to truly appreciate the beauty of it.

Birdwatchers are often called 'birders.' In the older days, they were easily spotted by their binoculars and reference books but lately, cameras have almost completely replaced binoculars and taking pictures has become a priority for many.

Ardent birders are not very fond of the trend where you must take a picture. Sometimes, the best thing to do is to just observe from a distance, but they also recognise the advantages of modern cameras. Taking photos and identifying

birds is much easier these days, which is good news since it means cataloguing has become easier.

The experience

It's one of the most challenging hobbies, yet most rewarding at the same time. Naser Ahmed, an avid birdwatcher and photographer outlined all the facts of birdwatching while reminiscing about some of his most exciting adventures in search of birds.

"It's physically exhausting. Often you have to be on the road for hours and days at a time, then camp for a few hours when you barely get any rest and rush to the point of interest in search of the birds. When you get back home after a few days, you are physically drained, but it's completely worth it when you get to see all the colourful birds and how they dance about in nature."

Birdwatching often involves heavy reliance on your auditory senses, as many bird species are more easily detected and identified by ears than by eyes. Many birds are too shy and would hide in vegetation and it could be difficult to identify them by sight. This might seem a bit frustrating at first since you have to wait for hours at the same spot and still you might not catch a glimpse of the bird you are looking for but for the

vehement birder, it's a challenge that is welcomed. Once you understand and study the nature and habitat of the birds, you will learn to respect their privacy and need for space.

The biodiversity

People living in Dhaka meet one particular species of bird on a regular



basis — crows. But there are so much more out there should you be interested. "A total of 718 species of birds have been recorded in Bangladesh. About 338 birders have logged 620 species on eBird, an online database of bird observations that provides real-time data. Of the

620, 387 species are recorded for Dhaka division," added Naser Ahmed, insisting on the importance of database and cataloguing.

When asked about his three most favourite species, he was hesitant because there are so many amazing birds to choose from. But eventually he picked Asian Paradise Flycatcher, Indian Pitta and Velvet-fronted Nuthatch. All three are native to Bangladesh.

The hotspots

There are countless hotspots scattered



all across Bangladesh that are home to hundreds of birds, from Tetulia to Teknaf. However, the prime locations include several forests in Sylhet Division; the area covering Chattogram Hill Tracts to the Sundarbans, with the entire coastal belt in between, and Rajshahi, particularly the Padma char areas. The Botanical Gardens, Aftabnagar, Purbachal, Keraniganj, Bashundhara and Jahangirnagar University campus are some



of the key hotspots around Dhaka. This winter will be an ideal time for birdwatching, when both native and migratory birds may be sighted.

There is, however, an issue that keeps growing worse with each passing day; how these bird habitats in Dhaka are being rapidly taken over by the housing projects. Locations like Purbachal and Bashundhara used to be safe haven for birds and birders



were having field days even a few years ago, but with the completion of the development projects in those locations, bird sighting has become rare as they keep losing their abode.

Aftabnagar and Keraniganj are the latest locations that illustrate this disturbing fact and if we are not careful about it, Dhaka will lose its biodiversity sooner than we can imagine.



To the beginners

It is important to learn about the birds and their nesting styles. Birds in Bangladesh are more frightened than the average birds and this means that birders have to be more careful not to scare them off, especially during the breeding seasons. Split up into smaller groups rather than large gatherings so not to disturb the birds. Since photography has become an important part of birding, learning the basics of handling a camera is also a good idea. Learning how to document a bird sighting is crucial and can be helpful for a potential mapping attempt in the future. More importantly, being part of a community could be very helpful for the beginners and new blood is always welcomed because of their raw passion.

By Ashif Ahmed Rudro
Photo: Naser Ahmed





THE MILLENNIAL COOK
FARIHA AMBER



The art of bread baking

Baking is often therapeutic. Dare I say, bread baking is also addictive!

Those who have tried their hand in bread baking can surely resonate with the above statements. As for those who have not, I suggest you give it a go. Even if a kitchen fail occurs, rest assured the procedure would at least calm your mind.

The entire process of bread baking is so beautiful, and although it may take several hours to make at home, the result is worth it as there is no aroma better than the smell of freshly baked goodies in my accord!

There is something utterly satisfying about kneading the soft dough and giving it time to rest for as long as it requires, then finally watching it rise beautifully in the oven — a true labour of love. Fear not, because time is the only complex element in this elaborate process.

Bread also happens to be a quintessential staple all over the world, and thus, several countries have their own type of breads that are representatives of the country. Thus, here are four bread recipes handpicked from around the world for you to savour.

ITALIAN CIABATTA

This soft and tender bread is infamous for being hard to make at home. If you think likewise and the thought of baking ciabatta at home intimidates you, then this recipe shall be your ultimate saviour! It requires

only a handful of pantry ingredients and if followed correctly, you shall master the art of bread baking in no time.

Originating in Italy, ciabatta is best enjoyed with a drizzle of pure extra virgin olive oil, a light sprinkling of salt and freshly sliced tomatoes. To enhance the flavour even further, you can rub a slice of garlic on the slices of bread. Ciabatta also makes a great base for bruschetta or crostini topped with juicy tomatoes, olives, and basil.

Ingredients

2½ cups bread flour
2 tsp instant yeast
1 tsp salt
3 tbsp olive oil
1¼ cup lukewarm water

Method

Drop the yeast in one cup of water and leave it for 10 minutes in order to activate. In a large bowl, add flour, salt, and a couple tablespoons of olive oil and mix to combine. Add in the yeast and water mixture into the bowl and start stirring everything with a wooden spoon.

As the dough comes together, start

mixing with your hands. This tends to be very sticky so you may oil your palms. Add the remaining water in little amounts as you go. Stretch the dough, drop it back and then push it against you with the help of your palm. Be careful about not tearing the dough and continue kneading for 8–10 minutes.

Once done, the dough should be incredibly light and soft. Slip in the prepared dough into a greased bowl. Cover this and leave it to proof for two hours in a warm place. After two hours, the dough should triple in size. Place the dough on a floured surface and lightly stretch it to a slender rectangle. Slice the rectangle in half lengthwise and cover it again for 15 minutes.

At this point, preheat your oven at 170°C and line a baking tray with parchment paper. Gently place the slices of dough on it and bake them separately for approximately 20 minutes. Once done, allow them to cool slightly, just enough to cut through and enjoy while still warm with your favourite toppings!

FRENCH BAGUETTE

This French classic is well-known for its length, crispy crust and chewy interior. Baguette is yet another bread recipe that sounds complicated, but is actually possible to master with practice. The distinguishing factor in all bread recipes is the process and this fool-proof recipe works every time without failure.

Baguette is widely popular all over the world and every household has their own way of consuming it. It is a great one to make garlic bread or cheesy toasts, among several other ways in which it can be enjoyed. Baguettes also complement a hearty soup or stew really well. The tall and slender shape of a baguette makes it perfect to make stuffed bread boats as well.

Ingredients

- 3½ cups flour
- 1½ cup warm water
- 1½ tsp yeast



- 1 tsp sugar
- 2 tsp salt
- 1 tbsp oil

Method

Stir in sugar and yeast into warm water and leave it for five minutes or until the top is frothy. Sprinkle salt onto the flour and mix; pour in the yeast and water mixture into this and stir with a spatula until it comes together. Then, knead the dough with your hands for 6 – 8 minutes. It should be very sticky; you may add flour, not too much, as you go.

After the end of the kneading process, the dough should be stretchy and elastic. Scrape the dough with the help of a spatula and drop it in an oiled bowl. Brush the ball of dough with more oil and cover it before allowing it to rest for two hours.

After that duration, the dough should puff up and double in size. Generously flour your work surface and drop the dough on it. Knead for a couple more minutes incorporating more flour as you knead. In the end, you should have a light and supple dough. Divide the dough into three equal portions and work with one at a time.

Roll and twist the dough, stretching it as well to make a long cylindrical shape. Flour your baking tray and place the loaves on them individually. Flour the top as well and make slits at the top; cover and let it rest for another hour. Meanwhile, take an ovenproof pan and place it at the bottom of your oven while it preheats at 180°C.

Once the dough has risen, place it in the



middle rack of your oven and pour in cold water in the empty baking dish that has been preheating at the bottom. This will generate steam that helps create that classic crispy exterior and chewy interior. Bake this for 30 minutes and allow it to cool for 10 minutes before slicing in.

KOREAN SAUSAGE BREAD

This delicious and cheesy bread recipe is a snack on its own, which is stuffed with



sausages, bell pepper, mushroom and corn, all resting on a soft bread made from scratch. To top it off, there is mozzarella cheese atop that creates the most gorgeous cheese-pull when torn apart.

Munching on this delicious snack will make you think of Korean street food. This one is delicious as it is but you may drizzle some barbeque sauce, or a combination of mustard and ketchup for that final touch.

Ingredients

- For the bread —*
- 2 tsp yeast
- 1 tbsp sugar
- ½ cup warm milk
- 1 egg
- 2 tbsp oil
- 2 cups flour
- 1 tsp salt
- For the topping —*
- 6 sticks sausages
- ½ cup boiled corn kernels
- ¼ cup chopped mushrooms
- ¼ cup chopped bell peppers

- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- ½ tsp chilli flakes
- ½ tsp dried oregano
- ½ cup mayonnaise
- ¼ cup grated cheddar cheese
- ¼ cup grated mozzarella
- 1 egg

Method

To prepare the bread, mix milk, sugar, and yeast and leave it for 10 minutes. Mix this concoction with flour, salt, oil and one beaten egg; combine everything until it forms a dough. Shape the dough into a ball and transfer it to a clean bowl drizzled with oil. Massage the top and sides of the dough with oil and allow it to rest for an hour while covered.

Meanwhile, make the stuffing. Mix corn, mushroom and bell pepper along with the condiments, mayonnaise, and grated cheddar cheese. Once the dough has rested sufficiently and risen, knead it with more flour to make it smooth. Shape it into a long cylinder and divide into six equal pieces.

Roll out each piece into an oval and place one sausage on it. Encase the sausage entirely with the dough and make 5-6 slits by cutting in through up until the length of the sausage, leaving dough at the base. Pull and twist each disc of sausage covered with bread outwardly so that you have a wide base. Allow this to rest again covered for 15 minutes.

After that, brush the tops and sides with a beaten egg and spoon over the prepared mixture on top. Sprinkle over grated mozzarella cheese and bake them in a preheated oven at 170°C for 20-25 minutes before biting in.

VENEZUELAN BREAD

This fancy Venezuelan bread is nothing short of eye candy. Rolled with layers of soft bread and bacon with a sprinkling of raisins and olives, baking this will make you want to do it repeatedly. It is usually prepared in Venezuela

during the holidays and typically contains ham, which has been replaced with smoked bacon in this recipe.

This unique bread is delicious as it is but can be the perfect accompaniment in any meal, whether breakfast or dinner. You may also spread a thin layer of mustard over it and munch on it as a snack, or serve this as a side dish to supplement a full meal.

Ingredients

- 1 cup warm milk
- 2 tsp dry yeast
- ¼ cup sugar
- 2 eggs
- ¼ cup melted butter
- 4 cups flour
- 1 tsp salt
- 1 tbsp oil
- 10 slices smoked bacon
- ½ cup sliced olives
- ¼ cup raisins

Method

Mix milk, yeast, and a teaspoon of sugar and leave it to rest for 10 minutes. Once the surface is foamy, add in one egg and melted butter to it and combine. In a large bowl, add flour, salt, and sugar and pour in the mixture. Mix it until a dough is formed and knead it for 8-10 minutes. Roll the dough smoothly into a ball and let it prove in a greased bowl covered for an hour.

After an hour, it should double in size. Deflate it and roll the dough into a large rectangle. Cover the surface heavily with slices of bacon leaving some empty space on the sides. Generously sprinkle over chopped olives and raisins. Roll the dough tightly and pinch the seams; let it rest again for 45 minutes while covered.

After that, transfer the loaf of bread onto a greased baking tray and brush all the exposed sides with a beaten egg. Pierce the top and sides with a fork to allow steam to escape. Bake this in a preheated oven at 160°C and let it rest for 10 minutes before cutting in.

Food and Photo: Fariha Amber

Araaz Ceramics: A new enterprise providing fine quality dinnerware

Good food rarely fails to please our palate, and if such delicacies are served on aesthetically designed ceramic and porcelain dishes — they will certainly satisfy the five senses of any enthusiastic gourmand. Whether that be in our childhood or adulthood, we all have heard the clinking sound of neatly tucked ceramic dinnerware that is usually brought out only during special occasions.

But as the pandemic has put brakes on our frequent dine outs, we have become more attuned to bringing aesthetics and beautiful dinnerware to our dining table. Though a relatively new name in the market, Araaz Ceramics has gained immense popularity with their colourful and exotic dinnerware. Taking inspiration from the art and beauty of multiple cultures, Araaz Ceramics has styled their porcelain and cutlery sets.

“We wanted to offer our customers traditional and unique designs that we generally get to see on certain cultural goods such as Nakshi Kantha, Jamdani sari or terracotta pots. Dinner sets of Araaz Ceramics are modelled in such a way that they mirror these beautiful, traditional motifs,” said Sajjad Ali Sharif, the owner of Araaz Ceramics.

“We primarily work with some selected factories and provide them with unique



designs,” he continued, adding, “And this is how we make sure that signature designs are curated and these designs cannot be found elsewhere.”

Araaz Ceramics is offering a wide range of dinnerware sets and they range from tea sets, mugs to a complete dinner set. Essentially, such dinnerware sets have been designed using brightly coloured floral motifs and they can effortlessly



complement the food served in them.

The most exclusive design collection from Araaz Ceramics includes Nakshi Kantha and Jamdani motifs. Whether that be a special occasion or a casual family gathering, food served in such beautiful dinnerware is bound to be an absolute pleasure to the eyes. To bring exotic flavour and a festive vibe to the dinner table, one must try out the Turkish themed porcelain

collection from Araaz Ceramics.

Again, the earnest lovers of kachchi will certainly not be disappointed if it is served in a Nakshi Kantha themed handi from Araaz Ceramics. By staying close to our roots and heritage, Araaz has designed their porcelain ceramics in such a manner that it reflects the culture and tradition of Bangladesh. Such intricately designed and delicately modelled ceramic dinnerware can be bought from Tk 500 to Tk 15000.

“We plan to expand our business outside of the country, and our products have already garnered massive attraction from numerous Bangladeshi expats. We are sincerely trying to promote our signature designs and working closely with Artisan Ceramic Ltd to enlarge this small venture of ours,” remarked Sajjad Ali Sharif.

Araaz has been keeping their customers engaged for fifteen years with their clothing and jewellery line. And their latest ceramics venture is a new addition to the previously existing assemble. Fine quality porcelain dinnerware sets by Araaz Ceramics can be bought at their physical shop at Gulshan-1.

By Ayman Anika

Photo: Araaz Ceramics

Essentials:

Facebook page: <https://www.facebook.com/AraazCeramics/>

Exclusive jewellery collection by Araaz

Jewels and jewellery are always alluring; they have the power to hold their wearer and beholder captivated. From ancient times to this modern era, the love for jewellery has boldly and firmly resided in the hearts of women and men too. And over the last fifteen years, Araaz has been winning many hearts with their unusual, authentic and exclusive jewellery collection.

The root of Araaz Exclusives stems from small personal collections that grew up to be a family venture and then into a fine jewellery line — attending to the needs of their loyal customers to celebrities and models alike. The jewellery business of Araaz, owned by Sajjad Ali Sharif, is essentially an exclusive boutique with homely vibes and personal touch that aims to make their customers feel special and comfortable.

Have a glance at Araaz Exclusives, and you are sure to be mesmerised by the beauty of Multani jewellery. Brought from the distant lands of India and Pakistan, their Multani jewellery collection represents the culture and heritage of South Asia. Each piece is carefully selected and purchased so that there are both diversity and uniqueness in the parure.

Additionally, one can equally find the regal and elegance of English and Turkish designs among these immaculately curated



pieces of Multani jewellery. Every single Multani piece is the product of unique craftsmanship and delicately lined with gold which is transported from the historic cities of Lahore and Hyderabad—reminding us of the glorious legacy of the Mughal empire.

For the upcoming wedding season, the charming Multani earring from Araaz will be the perfect adornment for any woman, along with serving as an ideal gift. And the bridal sets from Araaz Exclusives is sure to

steal your heart away! If you are intending to choose such exclusives for your adornments, expect a price tag of Tk 2000-5000 for the earrings and approximately Tk 10,000 for the necklace sets. Furthermore, the bridal sets can cost you up to Tk 45,000.

Araaz Exclusives is providing a diverse range of necklace sets, jhumkas, and chokers—but if you can't find the complete set that suits your taste, there is always the option for mix and match! Araaz is

incorporating both the traditional and contemporary designs in their new collection, and the colours—mint green, royal blue, light pink—and many more are prominent on the pieces of the Multani jewellery, making each piece a perfect monochromatic pair.

And the splendid bangles and balas of Araaz effortlessly showcase the grandmotherly heritage that we all are familiar with—so they are not only beautiful to look at, also very comfortable to wear. It is the sincerity and genuine care for their customers that makes every piece of jewellery so singular.

The promotional activities of Araaz are performed via Facebook, and they conduct their business from home throughout the year. Anyone can explore and purchase the beautiful Multani jewellery of Araaz Exclusives by making a simple appointment; moreover, Araaz provides delivery service all over the country, including Dhaka.

By Ayman Anika

Photo: LS Archieve/ Sazzad Ibne Sayed

Essentials —

Address: Rd#30, H#12, Gulshan 1, Dhaka-1212

Facebook page: <https://www.facebook.com/Araaz-Exclusive-791185187590459/>



#PRESS RELEASES

BBQ Night at Aqua Deck, InterContinental Dhaka

The season is perfect for some sizzling dishes in an outdoor setup. Keeping this in mind, InterContinental Dhaka started special BBQ Nights at Aqua Deck, its poolside restaurant. Every Thursday, Friday and Saturday, guests can enjoy a delectable buffet dinner. This especially crafted menu of BBQ not only consists of grilled items, but also have a full dinner buffet, starting with cold appetisers like Italian pasta salad, tomato bruschetta, hummus, mutable etc. On the hot buffet station, you can find nasi goreng rice and naan with your favourite selections of items — grilled prawn, BBQ



chicken, BBQ spare ribs, chicken tangri kebab, mini beefsteak, and chicken sauté with peanut butter sauce etc. While you are enjoying all these items, their chefs will prepare the next course at their Live Station.

They also have a wide array of desserts with chocolate mousse, chocolate brownies, cream caramel, carrot cake with cheese frosting, fruit flan, and strawberry fudge and so on.

To spend a breezy open-air evening with selection of great food visit BBQ Nights at Aqua Deck on weekends. You can book their gazebo as well for BBQ nights. Price for the BBQ buffet dinner is Tk 4500 net per person. They are offering Buy One Get One with selected bankcards.

For more details or to place your reservations call +880 2 55663030.

Star Lifestyle is looking for new writers!

Do you enjoy writing on current and trending topics? Be it food, fashion, health, travel, tech or any other diverse lifestyle topics, and you enjoy researching and writing, then come join us as a contributing writer.

To apply, send us your CV and two sample write-ups on topics pertaining to lifestyle of your choice. The articles must be unpublished and original, and of approximately 600 words each.

Email us your submissions at lifestyleds@yahoo.com and please mention "Application..." in the subject line. Deadline: 30th November, 2021.

HOROSCOPE



ARIES
(MAR. 21-APR. 20)

Don't be distracted by your surroundings. Avoid creating any hassles. Don't yield to relatives when they don't deserve it. Your lucky day this week will be Wednesday.



TAURUS
(APR. 21-MAY 21)

Don't spend too much on entertainment. Don't rely on anyone. Work on legitimate financial deals. Your lucky day this week will be Friday.



GEMINI
(MAY 22-JUN. 21)

Loved ones will give you good advice. You have a lot to offer. Do your work at home if possible. Your lucky day this week will be Saturday.



CANCER
(JUN. 22-JUL. 22)

Secret affairs will lead to deception. Get rid of useless things. Make plans to do things you enjoy. Your lucky day this week will be Sunday.



LEO
(JUL. 23-AUG. 22)

Be patient with others. Don't divulge secret information this week. Don't overspend to impress others. Your lucky day this week will be Sunday.



VIRGO
(AUG. 23-SEP. 23)

Go with the flow. Don't let loved ones make you feel guilty. Do your research before taking on any venture. Your lucky day this week will be Monday.



LIBRA
(SEP. 24-OCT. 23)

Look into making extra cash. Concentrate on unfinished projects. Older relatives will make unreasonable demands. Your lucky day this week will be Sunday.



SCORPIO
(OCT. 24-NOV. 21)

Don't end up regretting your action. Work on making yourself the best you can be. Don't be rushed. Your lucky day this week will be Thursday.



SAGITTARIUS
(NOV. 22-DEC. 21)

Take advice from a senior. Shopping could get very expensive. Travelling will bring about new friends. Your lucky day this week will be Sunday.



CAPRICORN
(DEC. 22-JAN. 20)

Someone may challenge you to a debate. Difficulties with in-laws are evident. Express your interest. Your lucky day this week will be Monday.



AQUARIUS
(JAN. 21-FEB. 19)

Residential changes are not advised this week. Feel good about yourself and your goals. Added responsibility will result in promotion. Your lucky day this week will be Thursday.



PISCES
(FEB. 20-MAR. 20)

Don't let relatives get the better of you. Your passionate mood will be appreciated. Socializing will be entertaining. Your lucky day this week will be Tuesday.

এখন
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লব্ধী সাবান

ফ্রী!



As for the ethnic winter collection, it is a stylish blend between winter wear and ethnic clothing. This year's line-up saw the arrival of fusion jacket, which is an exclusive jacket demonstrating the perfect amalgamation between traditional and western wear. Accentuated by detailed embroidery or *karchupi* work, it is perfect to pair with any attire deemed fit for a wedding. Along with this, the women's



line-up has a wide array of styles to choose from including tunic, gown, and kameez in fabrics such as silk, cotton-grade chambray, and georgette to name a few. These are also available in several colours from pastel shades to bold tones, so that you may look like the showstopper, no matter what the occasion is.

As for men, look stunning in their array of panjabis including plain, printed, or embroidered ones. If you're in the mood for something more elegant, pair them with a stylish vest made from velvet or silk and steal the show!

Twelve Clothing has 30 outlets all over Bangladesh and counting. Alongside, they

have active online presence with a functional website along with Facebook and Instagram pages where orders can be placed.

By keeping an eye on their social media pages, you will be greeted with surprises every Monday and Thursday owing to their weekly initiative "Monday Madness" and "Thunder Thursday" where you will find lucrative discounts that shall last throughout the festive season.

The lifestyle brand is also the first to introduce EMI options for payment making it easier for customers to purchase. Gift vouchers worth Tk500, Tk1000, and Tk1200 along with four types of loyalty cards are offered as well.

Whether you are going for that Bengali belle aesthetic or cool girl character this winter, rock that look with Twelve Clothing.

By Fariha Amber
Photo: Twelve Clothing

Essentials:

Facebook: <https://www.facebook.com/Twelvebd>

Instagram: <https://www.instagram.com/twelveclothinglifestyle/>

Website: <https://twelvebd.com/>

Revamp your winter closet with Twelve Clothing

The slow onset of chill in the air and dusky skies are not only an indication that winter is knocking at the door, but also a welcome nod to the festive season. Despite the cool atmosphere that beckons us to get comfortably wrapped inside blankets, this season for Bangladeshis is also defined by wedding festivities and adventure trips.

To add more fun and colour to the festive season and winter outings, Twelve Clothing, a concern of TEAM Group brings to you their amazing line for winter items. Twelve Clothing is a lifestyle brand that caters to the ever-altering needs of the younger generation by constantly introducing attire that is trendy and up-to-the-minute chic.

Apart from providing fashionable styling options to the urban youth, they also have a vast array of apparel for children. Consisting of 800 styles in total covering all categories in this year's winter collection, Twelve Clothing ensures there is something to suit everyone's style. After all, style isn't one size fits all!

Whether you have a wedding to attend



this season or are finally packing for that long-awaited trip, Twelve Clothing has got your wardrobe covered. Their casual winter collection comprises a variety of bomber jackets, shirts, denim, hoodies, cardigans and other winter attire that make us feel snug and comfortable.

As for the colour palette, blend in with the gloomy environment with muted and dark tones such as navy blue, black, dark green, and teal or add a pop of colour with the brightness of yellow, orange, and red to take the gloominess away. With the endless options offered, feel warm and look modish at the same time.

