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# Star Life Style

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## The 7th season WEDDINGS

BONDS TO LAST A LIFETIME  
PLANNING THAT PERFECT DESHI WEDDING **P3,4&5**

TO THE GREAT OUTDOORS  
OFF TO SAINT MARTIN **P9**

NOT TOO HOT, NOT TOO COLD  
DRESS RIGHT FOR THE WRONG WEATHER **P12**

PHOTO: SAZZAD IBNE SAYED ● MODEL: MEGHLA ● MAKE-UP: SUMON RAHAT ● STYLING: SONIA YEASMIN ISHA ● SET DESIGN: ESKAY DECOR

The advertisement for Berger Luxury Silk paint is divided into three main sections. On the left, a woman in a purple dress stands in a room with green walls, looking into a large mirror. In the center, a woman in a purple dress sits on a chair, with a poster on the wall behind her that reads 'BERGER LUXURY Silk' and 'শুধু প্রিমিয়াম দেয়াল নয় আত্ম সৃষ্টি আভির্ভা'. On the right, a large can of Berger Luxury Silk paint is shown, with a 'Hygienic Coating' logo. The Berger logo is in the top left corner.



# Cyberbullying targeted towards women

Sheila Ahmed, a lively girl in her early teens, stays busy most of the day doing online classes and chatting with her friends over social media. Her parents complain that online dependence has increased tenfold because of the pandemic and they could not do much about it as there was no other alternative to keep the young mind busy.

“We didn’t even know that the world wide web could be a harmful place for our daughter,” said Shahabuddin Ahmed, the father of the young girl. He continued to elaborate on the harrowing experience: “Unknown people crept into her life with a blatant offer to obscenity. We consider ourselves when Sheila came to us directly with complaints and hence, we could immediately cut her off from the perpetrators.”

Not many are as lucky as Shahabuddin. Most youngsters do not share their traumatic experience, especially with their parents, worrying about admonition and reproach.

A recent census on cyberbullying shared by Additional Deputy Police Commissioner, Nazmul Alam of Cyber Crime Division states that Bangladesh has a very high rate of cyberbullying where 80 percent of the victims are teenage girls and young women aged between 14 and 22 years. The

majority of the cybercriminals and hackers are within 16-17 age bracket.

As more and more people are joining social media every day, cyberbullying is also on the rise to an alarming level.

Barrister Omar Khan Joy, Advocate of the Supreme Court of Bangladesh, provides suggestions to counter the menace. According to the lawyer, cyberbullying is an offense punishable under the Information and Communication Technology (ICT) Act 2006. Victims can lodge complaints to the Bangladesh Telecommunication Regulatory Commission (BTRC) on enlisted numbers given on the Internet or mail them directly at [btrc@btrc.gov.bd](mailto:btrc@btrc.gov.bd).

Cyberbullying is an offensive crime, even though the delinquency occurs behind the screen, it does not mean it is any less of a crime. Our children and young adults need

to be educated regarding the negatives of the world wide web. They need to be informed that perpetrators may look for ways to intrude from anywhere in the world. They must be taught how to recognise these perpetrators and how to place complaints or when to share with a trusted person when faced with the misbehaviour. It can be anyone, the victims have complete confidence on, a person who also has the capacity to do something about the misdemeanour — older siblings, parents, older cousins, etc.

United we can counter cyberbullying. Awareness is most crucial to handle this menace and we should bring up our children and girls in such a way that they can be alert to cyberbullying before becoming a victim to it.

— LS Desk



us on /Sandalina



ঐতিহ্যের আর এক নাম আধুনিকতা  
ঠিক যেমন রূপচর্চায় আভিজাত্য মানেই

# স্যান্ডালিনা

## সোপ

রূপচর্চায় আভিজাত্য...







#FASHION & BEAUTY

# KATAN

## Understanding pure silk saris a little better

Woven in a warp and weft weave, katan saris are an exquisite textile, traditionally handwoven — a heritage loom of Bangladesh.

Katans are renowned for accentuating the physique of the wearer in unpretentious ways. They make dazzling statement pieces; think of a Bangladeshi wedding and a katan is still a must-have, although women are now spoilt for choices for their wedding day garb. A simple lustrous red katan is still a favourite of many as it has certain romantic, old school values attached to it.

CONTINUED TO PAGE 4

Photo: Sazzad Ibne Sayed

Model: Meghla

Make-up: Sumon Rahat

Styling: Sonia Yeasmin Isha

Set Design: Eskay Decor



# The charm of **GOLD AND SILVER**

CONTINUED FROM PAGE 3

The fabric is unassuming despite being made from silk yarns. Yet, it is overlaying thread work that makes the pieces stand out. This at times, adds significantly to the weight of the katan saris.

To add to the glam factor, the accentuation is often carried out in golden or silver threads of varying thickness. Not meant to be everyday wear, katan's distinct value addition through the intricate thread work is a highlight of the skill the artisans use to execute the ornate designs.





# A relic of the past?

Digging into the annals of history, one notes the historical setting for the popularity of katans. Once worn widely by Mughals; the finery famed across lands. The colours of yesteryears were muted and one frequently sees ivory shades and hues of red. The days have changed and now katans of a much wider colour palette are seen.

In the past Katan saris used to be lighter, thus adding to the comfort of the wearer. However, the yarns now used to make katans are coarser than their historical counterpart, adding to the 'heavy feel' of the saris.

Intricacy of the designs are lost too as

artisans do not get value for the skilled artisanship necessary for making fine katans. At the pinnacle of their popularity, Benarasis were made in Dhaka in the '50s by the migrant population, which had moved to East Pakistan during the partition. As generations of the original artists perished, the younger ones are reluctant to take on the trade, as the glory days of the saris are lost.

## Revival of the heritage piece

Due to the inherent nature of the production, katan saris tend to carry higher price tags. One must realise that the intricacy of the production necessitates the

expensive nature of the product. However, one must realise that katans are after all heritage pieces and one does not need a handful to make a statement. One should never compromise on quality over quantity.

Once an average buyer turns into a connoisseur, it will be easy to recreate the former glory of the fabric and make the time consuming, laborious process of creating Benarasis financially feasible.

Diversification of the fabric is a process

already underway, as women are no longer limiting themselves with katan saris.

The fabric has evolved into statement textile for shalwar kameezes. Even men are not shying away from donning katan sherwanis at weddings.

— LS Desk

**Photo: Sazzad Ibne Sayed**

**Model: Meghla**

**Make-up: Sumon Rahat**

**Styling: Sonia**

**Yeasmin Isha**

**Set Design: Eskay**

**Décor**







DESHI MIX  
SALINA PARVIN



# Recipes for the PERFECT WEDDING

## Kesar Badam Milk

Kesar badam milk or saffron milk is the best drink ever. This comforting and satisfying milk recipe is so simple to make and its smells as good as its tastes. Badam milk is a healthy and protein packed drink. Badam milk is popularly served during wedding and other special occasions.

### Ingredients

- 3 cups full-fat or whole milk
- ¼ cup almonds
- 10-12 saffron strands
- 3 tbsp sugar

### Method

In a small bowl, soak saffron strands in lukewarm milk. In another bowl, pour hot water and add the almonds for 1 hour. Drain the almonds and peel the skin off. In a blender jar, pour ¼ cup milk and add the almonds. Grind until it becomes smooth. Heat the remaining milk in a nonstick pan over medium flame. Bring it to a boil while stirring occasionally. Once it comes to a boil, lower the flame and add almond paste, saffron milk and sugar. Mix thoroughly. Allow it to simmer for 5-10 minutes. Turn off the heat. Pour the kesar badam milk into glasses. Garnish with saffron and serve.

## Chicken 65

Chicken 65 is a very popular spicy South Indian appetizer or side dish. It is a batter-fried crispy chicken tossed in a tempering of curry leaves and spices. It has a distinct flavour of curry leaves and garlic, a slightly tangy and subtle sweetness in the coating, and a classic fiery-red colour.

### Ingredients

- 1 kg boneless chicken, washed well
- Salt as per taste
- 2 tbsp red chilli powder
- ½ tsp turmeric powder
- 2 tsp ginger-garlic paste
- 2 tbsp all-purpose flour
- 2 tbsp corn flour
- 1 beaten egg
- Oil for deep frying
- To make gravy*
- 2-3 tbsp oil
- ½ tsp very finely chopped ginger
- 6-7 green chillies vertically slit
- 10-12 curry leaves
- 1 cup yoghurt
- Salt to taste
- 1 tsp red chilli powder
- ½ tsp red food colour

### For garnishing

- Coriander leaves
- Lemon wedges
- Onion rings

### Method

*For the chicken marination and deep frying*  
Firstly, in a mixing bowl, add boneless



chicken, spices, salt, red chilli powder, turmeric powder, ginger-garlic paste, egg, flour and corn flour. Mix all the ingredients. Rest in the refrigerator for 15-20 minutes. Heat oil in a deep frying pan. Add the chicken and deep fry them on all sides until golden brown. Remove from oil and set aside.

### For the chicken gravy

Heat oil in a pan. Add curry leaves, finely chopped ginger-garlic and green chillies into it, saute well. Add beaten yoghurt into it. Add salt, red chilli powder and food colour. Mix all the ingredients and stir well.

Add the deep fried chicken pieces into the gravy and cook for 5 – 6 minutes. Take the chicken 65 out on a serving plate. Garnish with fresh coriander leaves. Add lemon extract all over. Serve with onion rings and lemon wedges.

## Chilli Lamb

### Ingredients

- 10-12 Lamb chops
- 1 tsp Kashmiri red chilli powder
- 1 tsp red chilli flakes
- 1-2 green chillies finely chopped
- 1 tbsp garlic finely chopped
- 1 tbsp lemon juice

- 1 tsp coriander seeds
- ¼ tsp turmeric powder
- 2 tsp ginger-garlic paste
- ½ tsp garam masala powder
- Salt to taste
- 1 tbsp oil (also for grilling)
- ¼ cup yoghurt
- 2-3 tbsp flour

### Method

Combine lemon juice, salt and lamp chops in a bowl, mix well and set aside for 30 minutes. Dry roast coriander seeds for a minute. Transfer in a mortar and crush coarsely with a pestle. Add green chilli and crush. Add turmeric powder, ginger garlic paste. Garam masala powder and chilli powder and mix. Add the masala to the lamb chops and mix well. Set aside for 30 minutes. Add garlic, chilli flakes oil and yoghurt and mix well. Set aside for another 30 minutes. Add flour to the lamb chops and mix. Heat some oil in a non-stick grill pan. Place the lamb chops in it, apply the marinade on top and grill till evenly done from all sides and the chops are fully cooked. Garnish with coriander spring and serve hot.

## Murgh Makhmali

### Ingredients

- 1 kg chicken, cut into 4 pieces
- ¼ cup ghee
- 1 tsp cumin seeds
- ½ tsp black peppercorns
- 1 cup grated onions
- 1 tsp ginger paste
- 1 tsp garlic paste
- 1 tsp coriander powder
- 1 tsp tomato puree
- 2 green chillies, finely chopped
- 4 cherry tomatoes
- 1 tsp vinegar
- 1 tsp sugar
- 4 tbsp coriander leaves, chopped
- 2 tbsp cornflour dissolved in ½ cup water
- ½ cup milk

### Method

Place the chicken in a saucepan with 2 cups of water. Bring to a boil and then simmer till cooked through. Take out the chicken pieces from the stock. Mix the milk and stock together. Heat ghee in a heavy-based pan and add cumin seeds and black peppercorns. When they splutter, add onion, ginger garlic paste and sauté till the onions turn transparent. Add coriander powder, tomato puree, green chillies and salt to it. Mix well and stir. Add chicken, stock and milk mixture and bring to a boil. Cook for 5 minutes. Add tomatoes, vinegar and sugar. Mix and cook for another 2 minutes. Garnish with fried onion and serve.

# Menu for small weddings

The idea of a small and intimate wedding opens an entirely new realm of possibilities of experiments for a fairy-tale wedding. The privacy and exclusivity that accompany an intimate wedding are ideal for celebrating a meaningful wedding with the closest people. Currently, intimate weddings are trending among young couples for numerous reasons, such as personalised experiences, convenient planning, and innovative locations.

The food at one's wedding is undoubtedly among the most important elements of the whole event. No matter which style you pick, whether it's a formal plated dinner or a traditional style reception, the menu should reflect the two of you as a couple. However, while some prefer to keep the Bengali wedding menu simple and traditional, there are some who wish to take the fusion call. Weddings are all about fancy food, expensive jewellery, and shiny clothes. Today, we bring curated lists of items fit for a lovely intimate wedding.

**Traditional Bengali Wedding Menu**  
Bengali wedding is a foodie's dream come true, with a variety of sumptuous dishes being served, there is no option but to indulge in some mouth-watering feasts. In fact, it is not wrong to say your wedding food is one thing that will bond you with your esteemed guests. So remember, your guests might forget the lavish décor and extravagant arrangements, but will never forget the sumptuous feast they had at your wedding.

If you are wondering what delicacies you add to your Bengali wedding menu, here are some Bengali delicacies to drool over:

- Rose sherbet (welcome drink)
- Fish cutlet/ Grilled fish

- Green pea polao/Basanti polao
- Chicken 65
- Mutton/beef kosha
- Chilli phulkopi
- Pineapple chutney
- Jaggery roshogolla/Mishti doi/Kheer kodom
- Paan

## Mughlai Wedding Menu

The Mughal period India is known for its rich prosperity, opulence, splendid architecture, cross culture interactions and delicious food. Mughlai wedding food must have been a treat for both all the senses— aromatic spices, heavy creams, fruits and nuts, and of course meat of various kinds. Mughlai cuisine was truly meant for royalty! It features richness in texture and exotic tastes from fresh ingredients and numerous subtle spices blended together in a melody.

Kesari badam milk (welcome drink)

- Reshmi kebab
- Zafrani polao
- Murgh makhmali
- Lamb Peshawari
- Naan/Garlic naan
- Dahi bara/raita
- Firni/Shahi kheer
- Mishti paan

## A fusion menu for the different wedding

Interfaith weddings are not easy to plan, and food has the capacity to be the other bridge, along with the bride and groom. Fusion food is multifaceted, and it is fun and interesting to combine the best of worlds on the dinner table.

- Mocktails (welcome drinks)
- Chicken soup/tomato soup
- Vegetable spring roll/cheese ball/ wonton
- Shrimp in Scheszwan sauce
- Chicken sesame with honey and chilli
- Chilli lamb
- Spicy Thai basil fried rice
- Mini pizza
- Russian salad
- Cheese cake/Cream brûlée/ice cream
- Soft drinks

**Photo: LS Archive/Sazzad Ibne Sayed**



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# Injecting intimacy into WEDDING PHOTOGRAPHY

The wedding photography sector was one of the hardest hit industries during the pandemic lockdowns. While the turnover for most wedding photography groups critically plunged, some wedding photographers even had no option but to sell their equipment to make ends meet. However, it soon became apparent weddings are inevitable, and the wedding industry revived with a few tweaks. An essence of intimacy was added to every aspect of it. The rise of the 'intimate' wedding "It was not until August 2020 when the wedding photography industry could get back in action. For most of 2020, intimate weddings were tremendously popular and that was what we photographed," reflected Jobayer Hossain Shuvo, the CEO & chief photographer of Dream Weaver.

Guest lists usually never went beyond 150 people at intimate weddings. Roof tops, lawns, living rooms, and resorts replaced community centres as wedding venues. Besides the changes in preferred location and guest list, all wedding budgets were cut back, be it for clothing, event management, lighting, decor, photography or food.

While some clients went for photoshoots, which solely starred the bride and groom, others opted out of professional wedding photography altogether by assigning friends or family members to photography duty.



natural daylight. We could work with the sky from a rooftop, make use of turf and shrubbery, take the shoot to the streets and basically utilise props and settings we simply did not have access to before. Community centres do not offer as many interesting visual opportunities due to uniformity," stated Prito Reza, wedding photographer and founder of Wedding Diary.

## COVID-19 and its aftermath

At present, while some groups and photography companies are approaching the sales volume they experienced in 2019, others believe they still have a long way to go before embarking on recovery. This wedding season is predicted to be especially hectic as those who had previously postponed their wedding ceremonies are planning to make up for lost time by going big.

The modifications made to the public's taste in wedding planning, and wedding photography by association have lingered. People are starting to disconnect grandeur and extravagance from matrimony. Although the long-term effects on wedding trends are unpredictable, a cluster of factors have led to various people opting for small scale weddings even when community centres are an option. Be it due to the uncertainty of the future, the need to cut costs, or its general stress-free nature, intimate weddings may be here to stay for many this wedding season. While some families settle on a mix between bigger, community-centre-based events with one or two homely events, others mix both simultaneously.

"There is an emerging trend of people using community centres as their venue, while keeping the guest list at a 100-150 people limit. While the props, lighting and background of the usual intimate wedding can no longer be used, the celebration of

relationships and bonds is still apparent in candid," observed Ishrat Amin.

## Preparing for this wedding season

If you are rightfully concerned about your health in the upcoming wedding season, you can always turn your posse into your wedding photography team. They are likely to know your aesthetic taste and your best angles. You can also only go for a single wedding shoot solely consisting of you and your partner to ensure the maintenance of safety measures.

Adding a pre-wedding shoot may also prove to be beneficial. Pre-wedding shoots are an excellent way for your photographer to get to know you, your story, your taste, your most flattering facial expressions and profiles. Photography is a form of story-telling, which is highly enhanced when both parties know each other. Plus, pre-shoots can get as creative as you would like it to, from photoshoots surrounding you two sharing a cup of tea to ones revolving around shared hobbies.

If intimate weddings spark your interest, you could consider alternating between bigger, fatter events and intimate ones. Intimate occasions can help sprinkle in a bit of relaxation within hectic event streaks, help you cut down costs, and also remind you of how much love you are surrounded by.

**By Tasfia Ahmed**

**Photo: Prito Reza**

To explore more wedding trends, check out:

<https://www.facebook.com/IshratAminPhotography>

<https://www.ishrataminphotography.com>

<https://www.facebook.com/DreamWeaver.com.bd>

<https://dreamweaver.com.bd>

<https://www.facebook.com/weddingdiarybd>

<http://www.weddingdiary.com.bd>



of big fat weddings. They also had to continuously attend to catering, decor, and clothing related issues.

With a reduced guest list, drastic cuts to wedding budgets, and a change in venue, the focus shifted back to the bride and groom, and became a celebration of the bonds between close friends and family present at the wedding.

"Intimate weddings during the pandemic era are basically the weddings we would have back in the day with a modern twist. The ones we saw last year were similar to the weddings back in the '90s which took place at home and had a cosier vibe. We may not have *alpona* embellishing the staircase, or one person doing all the groceries but the atmosphere remains similar. Us photographers shifted to capturing more intimate candid as the setting automatically allowed it," said Jobayer Hossain Shuvo.

With shorter guest lists, candid usually become more natural and emotion fuelled.

"Only people close to the bride and groom are present. The venues for these intimate weddings are usually within the home itself. People are well within their comfort zones because of the guest list and venue. Everyone is more spontaneous, relaxed and connected with one another — which enhances all the candid 'moment' photos we captured," remarked Ishrat Amin, the CEO of Ishrat Amin Photography.

Candid aside, posed photos were also elevated by the contextual changes. Intimate weddings supplied photographers with an array of novel elements to work with, making the photoshoot of each wedding noticeably distinct from the rest. Each lawn, roof or living room offered its own unique aesthetic, making photoshoots one of a kind.

"We had noticeably more photo opportunities. We could make use of new lighting sources, be it the table lamps or

Custom tailored packages and deals were heavily sought out by potential clients. Venue changes, budget adjustments and health concerns often led to only one photographer representing an entire team. Unlike before, community centres no longer restricted the duration of events due to temporary shutdowns. This frequently led to customers requesting packages which extended up to eight to twelve hours at private venues instead of the usual five.

Before the pandemic, wedding events were about a lot more than the matrimony of two individuals. The families involved in the wedding would have to shoulder the responsibilities of hundreds of guests and attend to countless hosting related tasks and obligations, which are usual by-products



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# Visiting St Martin's Island in 2021



St Martin's Island, a popular tourist destination of Bangladesh, is the perfect spot for people who love an abundance of the sun, sea, and sand. People living on the island claim that a day tour is never enough to appreciate the true beauty of the land; one must stay the night or more to fully appreciate the exquisiteness.

Bards, poets and novelists swear by a night of full moon on the majestic island. With the waves crashing and the silver rays of the lustrous moon shining over one's tresses, there's not many words that can explain the grandeur of the beauty.

The cruise ships leave for St Martin's island from Teknaf. So, if the visitors are staying at Cox's Bazaar, they need to drive to Teknaf really early in the morning. Locals usually use the trawler and the big ships a.k.a. the cruise ships, are especially

meant for the tourists. We would definitely recommend the latter for travel.

The weather is usually sunny, with the sea calm because in any other circumstance the cruise ship will refuse to leave the dock.

You can take lots of selfies with friends and family while on the ship and beauty of the surroundings will only add on to the glamour of the photo.

There are quite a few comfortable hotels near the jetty, where you can opt for the perfect night-stay.

The food on the island is fantastic and a fest for sea food lovers. Late afternoons are suggested for beach hopping — we do suggest

that a tourist never miss the sunset on St Martin's Island. It's the prime time to connect with the islet itself, its natives and the beauty that it manifests.



Day 2 can be reserved for hours at Chera Dwip. The island is detached from St Martins and can be walked over to if needed. The beauty of Chera Dwip is in the remoteness, the feelings of detachment from the rest of the world. Because sitting on a thousand-year-old coral stone and sipping tea with friends in quite inexplicable.

With stars blinking from the heavens, aroma of a fresh barbeque, music playing under the moonlight and waves crashing gently onto flowing skirts — this is simply a place to be. A place where one's troubles can be let loose and drowned along the sea.

— LS Desk

Photo: Raisul Islam Bappy



## Luxury cruise ship 'BAYONE': Chittagong-Saint Martin and Bay of Bengal tour

One of the major attractions of 'Sea Tourism' in the world is cruise ships. Even though these pleasure boats are floating in the deep sea, it has all the modern, civic amenities and facilities to enjoy the blue water and the harmony of the sky and spend the best vacation at the same time.

Despite repeated attempts, it has been elusive to sail around in a luxury cruise ship due to various complications in recent times. Fortunately this time, the door to that opportunity has been opened thanks to the luxurious cruise ship Bay One.

The unprecedented opportunity to calm your muscles and float by the salty ocean breeze of the sea in a luxurious cruise is at hand provided by the famous 'Karnafuli Shipbuilders Limited' of Chittagong. This luxurious foreign cruise ship 'Bay One' has been purchased from Japan to provide an international quality travel experience to the tourists of Bangladesh.

At the moment, the ship is operating between Chittagong-Saint Martin and is the first luxury cruise ship of its kind to operate between Chittagong and Saint Martin.

The ship leaves for St. Martin from Patenga in Chittagong every Thursday of the week at



11 pm arriving at 7 am the next day, staying at St. Martin the following Friday, and then leaving the island for Patenga in Chittagong at 11 am the subsequent Saturday morning, to arrive at 6:30 p.m.

Moreover, the ship then sails between Patenga and St. Martin on Mondays and Wednesdays of the week and stays at St. Martin on Fridays and Tuesdays of the week.

This pleasure boat contains two thousand presidential suites, bunker bed cabins, twin bed cabins, comfortable chairs, and various other categories of seats.

It has several modern restaurants including a buffet for continental and Bengali food, automatic vending machines, and coin-operated fountains. In addition,



this ship has been redesigned by its authority in the context of Bangladesh and as a result, the ship now has a capacity of about two thousand five hundred seats. And a crew of 167.

The 400 feet long, 55 feet wide cruise ship is known to be built at Mitsubishi Heavy Industries in Kobe, Japan, and has a draft of about 18 feet with an average speed of 16.1 nautical miles per hour and a maximum average of 24 nautical miles per hour. However, in the coastal sea of Bangladesh, the ship is capable of moving at an average speed of 18 to 20 nautical miles per hour and its depth is five point four meters. The ship has a total main propulsion engine of 11,200 BHP, which

enables the ship to run at a speed of 24 nautical miles per hour.

The minimum fare for this St. Martin-bound tourist is Tk. 4,000 and a maximum of Tk. 60,000. Authorities have announced multiple packages for travel, such as economy seat fare of Tk. 4,000 and business class chair fare of Tk. 5,400, open deck- Tk. 6,500 and bunker bed- Tk. 8,000.

Furthermore, four people VIP Presidential Plus Cabin, Family Bunker Cabin and Breakfast and Dinner including 2 people The Empower's Cabin Tk. 60,000, 2 people Royal Cabin – Tk. 55,000, 2 people VIP Presidential Cabin - Tk. 40,000.

One-way fare: Economy Class- Tk. 2,200, Business Class- Tk. 3,000, Open Deck- Tk. 4,000 and Bunker Bed- Tk. 4,400. On the other hand, VIP Presidential Cabin- Tk. 24,000 and Royal Cabin- Tk. 33,000 and VIP Presidential Plus Cabin, Family Bunker Cabin, VVIP Cabin, and The Empower's Cabin- Tk. 35,000.

For Ticket & others Information:

[www.busbd.com.bd](http://www.busbd.com.bd), [www.bdcruise.com](http://www.bdcruise.com)  
[www.bayonebd.com](http://www.bayonebd.com)

By Ekraz Alim





## #PRESS RELEASES

# Photo exhibition concludes at city's gallery

A photo exhibition titled 'Let optimism prevail through Art' recently took place in Café Shanchayita, located at Manas, Banani. In addition to the photo exhibition, artist Suman Paul's exclusive ceramic collections were available on the premises. The exhibition also highlighted works by Tanziral Dilshad Ditan, a veteran brand marketer with over 20 years of experience in advertising.

For years, Ditan has been a vocal supporter of women's rights and environmental protection. Speaking on her work, Ditan said, "Through my paintings, I hope to raise awareness among the younger generation. And I expect everyone to see the works, know the story behind it, and understand what it means." She also hoped that people will love, dream, and sympathise again one day, just as she did in her paintings.



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# HOROSCOPE



## ARIES (MAR. 21-APR. 20)

Educational courses will be stimulating. Don't let emotional turmoil ruin you. Not everyone will be at your side. Your lucky day this week will be Tuesday.



## TAURUS (APR. 21-MAY 21)

Don't be harsh with your partner. Get involved in environmental organisations. Do the things you love. Your lucky day this week will be Sunday.



## GEMINI (MAY 22-JUN. 21)

Don't let jealous friends put you down. Don't blow situations out of proportion. Work at home if you can. Your lucky day this week will be Friday.



## CANCER (JUN. 22-JUL. 22)

Control your excitement this week. Don't overspend on large purchases. Concentrate on solving existing problems. Your lucky day this week will be Tuesday.



## LEO (JUL. 23-AUG. 22)

Don't be overbearing with family. Manage your life better. Get into physical activity programs. Your lucky day this week will be Sunday.



## VRGO (AUG. 23-SEP. 23)

You will be overly sensitive this week. Don't make unverified accusations. Be prepared to lose friends. Your lucky day this week will be Sunday.



## LIBRA (SEP. 24-OCT. 23)

Your personal life will get very emotional. Avoid risky joint financial ventures. Social activity will do you good. Your lucky day this week will be Thursday.



## SCORPIO (OCT. 24-NOV. 21)

Don't play on your partner's emotions. Do not lend money. Listen to the problems of family members. Your lucky day this week will be Saturday.



## SAGITTARIUS (NOV. 22-DEC. 21)

Be extra cautious this week. Consider investing in something. Some situations may be blown out of proportion. Your lucky day this week will be Wednesday.



## CAPRICORN (DEC. 22-JAN. 20)

Don't get too involved in other's affairs. Don't divulge private information. Get involved in creative projects. Your lucky day this week will be Thursday.



## AQUARIUS (JAN. 21-FEB. 19)

Help a friend in need. Problems at work can be risky. Your ability to visualise will help convince others. Your lucky day this week will be Friday.



## PISCES (FEB. 20-MAR. 20)

Romantic opportunities will be plentiful in social events. Your nerves are frazzled. Enhance your career objectives. Your lucky day this week will be Thursday.



# Bangladesh Couture Week 2021 by FDCB



Fashion Design Council of Bangladesh (FDCB) is holding its first edition of Couture Week titled Bangladesh Couture Week 2021 at Edge Gallery, North Avenue Gulshan from 2 to 4 December, 2021. This event will be entirely dedicated to the silk industry of our nation and will be paying homage to the hardworking artisans of the country and their craftsmanship.

Couture Week which is essentially an event promoting High-End fashion wear will be showcasing 17 top designers of the country. The famed designers taking part in the event will be Chandana Dewan, Sarah Karim, Faiza Ahmed, Maheen Khan, Farah Anjum Bari, Shaibal Saha, Farzana Nova, Tasfia Ahmed, Sadia Rashid Chowdhury, Rifat Rahman, Rupo Shams, Rima Naaz, Afsana Ferdousi, Sharukh Amin, Lipi Khandker, Nawshin Khair and Emdad Hoque.

As a tribute to the silk industry, an exclusive book will be launched and a documentary based on the state of silk

production in the country and the current livelihoods of the weavers will be screened at the event.

Honourable Minister of Education, Dr Dipu Moni will be the Chief Guest of the event on its Inauguration Day and accompanying her will be H.E. ITO Naoki, Ambassador of Japan to Bangladesh, as special guest of the ceremony and many other eminent dignitaries of the country will also be present at the event. There will be a Flash Fashion Show at the end of Day 1. On Dec 3 and 4, there will be panel discussions on relevant subject matters followed by a flash fashion show.

And a special Fashion Award Ceremony on Dec 4, to conclude the event.

FDCB, a non-profit organization hopes to steer the silk community of our country and its patrons through the 3-day long fashion exhibition and event. It hopes to promote artisanal work and advocate home grown textiles and designs to the mass audience with their efforts and endeavours.

## » DAY 1

2nd December 2021

Exhibition.

4pm

Opening ceremony

Inaugurated by Honourable Minister Dr. Dipu Moni. Ambassador Excellency Ito Naoki and other dignitaries.

Book launching.

5pm.

Flash fashion show

## » DAY 2

3rd December 2021

Exhibition

4pm  
Panel discussion. Advancement of the fashion design industry.

5pm.

Flash fashion show

Award of excellence for crafts.

## » DAY 3

4th December 2021

Exhibition

4pm.

Most Stylish Personality Award.

We are honouring our fashion Trailblazers.

Closing ceremony.

Let's act responsibly  
for a safer digital  
environment for  
women and girls

এখন  
**ফাস্ট ওয়াশ**  
ডিটারজেন্ট পাউডার  
১ কেজির সাথে  
১ টি ৫৭০ লব্ধীসোপ **ফ্রী!**



#FASHION & BEAUTY

# Style guide for UNPREDICTABLE WEATHER

The weather seems to be pretty indecisive during this time of the year; constantly shifting between hot and cold. While we might have to shield ourselves from the blazing sun during the day, by night, we can feel the chill of winter.

This brings us to the bewildering decision of what to wear during the transitional season. What keeps us cosy and warm during the night might just be too uncomfortable to don during the day. The bigger question remains — how to find the right balance between chic and comfort?

While the weather may remain indecisive, we must come to a decision about what to wear that is suitable for the changing seasons and remain stylish

at the same time. Thus, here is a rundown of the styles and attires you may opt for during the ongoing in-between weather.

## Shirts and denim

Denim is suitable during the entire year but the thick fabric makes it a comfortable option during in-between weather. Denim pants, shirts, skirts, and tops are perfect for the changing seasons that add a little warmth and a lot of cool factor to your overall ensemble.

An added layer of clothing over our usuals will make us feel more comfortable. While it is not that cold yet to slide into jackets, you surely can use oversized shirts for the purpose. Wear them over t-shirts or tops to look trendy and feel comfortable.

## Ponchos, shawls and scarves

Ponchos add warmth and attitude to your outfit without looking weirdly bundled up. Enjoy the winter breeze and look like a fashionista by dressing up in a poncho. Blanket shawls are a good alternative too.

The altering seasons can make us prone to throat irritation and nothing gives better respite than a warm mug of coffee and wrapping a muffler around the neck. While mufflers can make our neck sweat due to the uncertain weather, silk scarves are a smart substitute.



## Coats, cardigans and overalls

It might be time to stow away our summer clothes but it is not yet the hour to bring out jackets and sweaters. Trench coats and cardigans should do the task for now – and fashionably so! Look modish in a trench coat or go for that cosy vibe wearing a cardigan. Either way, rock that urban fashionista look.

If you have delayed wearing those overalls or jumpsuits all summer long, the transition season may be the perfect chance to make the best use of them. Feel warm and look classy at the same time wearing jumpsuits and overalls and make the most out of this weather while it lasts.

## Pants and shoes

One great aspect of transitional weather outfits is that we may temporarily switch to a capsule wardrobe. Wear pants that give utmost comfort and go well with your attire. If leggings are too thin for you, try jeggings instead.

As for shoes, you can wear closed toe shoes and loafers to keep your feet warm while avoiding wearing socks. Also, it is finally time to show off those booties that we are able to wear only during this time of the year!

While the tropical climate of our country does not allow us to enjoy winter for long, there is something very exciting about being able to appreciate the changing seasons and dress for each one uniquely, including the transitional tenure. This year, rather than fretting about what to wear, relish the colours of winter – muted, neutral and dark tones along with a medley of textures through your attire.

By Fariha Amber  
Photo: LS Archive/Sazzad Ibne Sayed