

EDITORIAL

It's the penultimate issue of the year.

2021 has mostly been an intense time. We experimented, worked in ways we haven't before and made space for new conversations. It only makes sense for our cover story on this issue to reflect on the status quo of the education model we have embraced throughout this year.

Personally I am not one to keep New Year's resolutions. I think nothing really changes in a year. What do I really want to change about myself or achieve in the next year that I couldn't in this one?

I like to work on my goals more short term. Hopping from one project to another, you realise just how much you can get done as you readjust your goals and learn as you go. Perhaps it's just a little scary not knowing what life will throw at you next but if you made it through this year, chances are you'll handle the next one just fine.

But for now, we still have one more SHOUT issue to look forward to for 2021.

– Mrittika Anan Rahman, Sub-editor, SHOUT



PLAYWATCH

FOOD



PHOTO: HIYA ISLAM

Hanging out at Diggger

HIYA ISLAM

Diggger, a sub-brand of Chillox, entered the city's pizza scene earlier this year, on the bustling Dhanmondi Road 11/A. The menu hosts a number of pizzas categorised under classic, special, and signature labels and in four sizes (single 7", couple 9", hangout 12", and party 16"). We tried a bunch of flavours coming in single sizes coupled with soft drinks and sides.

Signature pizzas come with a stuffed crust sprinkled with sesame. The filling varies with each flavour which is a sweet surprise on its own.

The Prawn & Chicken Alfredo pizza lives up to its expectations – satisfyingly cheesy prawn scattered on top. Perhaps they could try adding more of the prawn given it is one of the focus ingredients. I would love to have it again, though. On the other hand, the Bolognese Alfredo is less cheesy which is fair considering it only has mozzarella. The crust contains minced beef; it will give you the best of both worlds: Alfredo sauce with a smack of beef Bolognese.

The special Steak on Dough is a mix of mozzarella and beef steak that has a spicy curry punch to it. From the classic section, Meaty Mushroom Ham is a stark opposite with bright colours and would appeal to non-spicy lovers. It is topped with chicken ham, corn, mushroom, and oregano. Another special, Chicken Alfredo, is a great choice for chicken fans and comes with capsicum of all colours. It is said to have "three types of cheese" like the Prawn & Chick-

en Alfredo. It is safe to say when a pizza has a mix of three kinds of cheese, you will not be disappointed.

As the majority of options seem to have only mozzarella, cheese lovers might be disappointed. I would definitely go for the ones having a mix of cheese next time. Lastly, Prawn Master is a special pizza with a rather rare ingredient – seaweed – combined with prawn and mozzarella.

Each pizza is served with two kinds of sauce. One is the absolutely necessary garlic sauce. The spicy garlic is comparatively less tangy and pairs excellently with leftover crusts.

The menu also includes a number of sides: French fries, potato wedges, onion rings, pizza pockets, and hash browns. With the pizza frenzy going we decided to try something non-pizza and hence, hash brown which is *aloo er chop* in a way but American style. These hash browns fared well in terms of taste; crunchy on the outside and mushy soft on the inside. With the spicy garlic dip that comes along, these can get addictive. For a price of BDT 150, two large chunks are served.

The large cup of drinks seems to fall short. Perhaps, the smaller size would be even inadequate for a complete meal. The prices are VAT and other taxes inclusive and are structured in an affordable range.

Hiya loves food that you hate by norm – broccoli, pineapple pizza and Bounty bars. Find her at hiyaislam.11@gmail.com



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