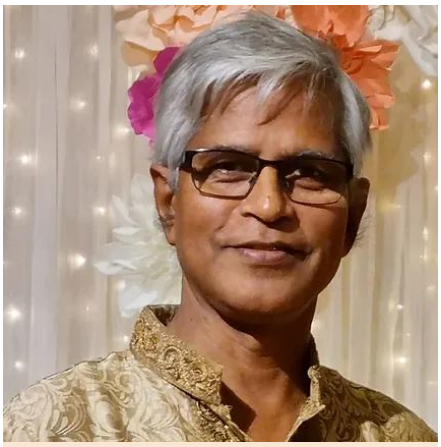
BSQ Newsletter

April'24

BSQ
Cultural Emancipation

Presenting the 2024/25 committee:



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Dr. Mantu Sarkar

Vice President
Mr. Rupam Mondal

Secretary
Dr. Suman Sen

Treasurer
Mr. Kartic Kapur

Cultural Secretary
Mrs. Supriya Bose

Presenting the 2024/25 committee:

Asst. Secretary
Mr. Susmit Basu

Asst. Treasurer
Mrs. Portia Joshi

Asst. Cultural Secretary
Mrs. Sangeeta Sarkar Ray Pradhan

EC Member
(Food & Hospitality)
Mrs. Sweta Kishore

EC Member
Mrs. Chandni Sengupta

2024-25 Event Calendar

Rabindra Nazrul Sondhya
Saturday 11 May
Indooroopilly State
High School

Youth Day
Saturday 20 July
Venue: TBD

Durga Puja
4-6 October
Venue: Coorparoo
Secondary College

Diwali
Saturday 30 November
Venue: Coorparoo
Secondary College

Picnic
Saturday 15 June
Venue: TBD

Bongo Sommelon
Date: TBD
Venue: TBD

Lakshmi Puja
Saturday 19 October
Venue: Everton Park
State School

Saraswati Puja
Saturday 01 February
Venue: TBD

It's not just in your head, Easter eggs really do taste better than normal chocolate

By Elizabeth Mcdonald

delicious.com.au, March 2024

Easter really is the most delicious time of the year.

We just learned that Easter egg chocolate tastes better than regular chocolate and the reasons why might surprise you. No, it's not the festive cheer nor the sweetness of being crowned egg hunt champion three years running. It's not in your head, well, at least, it's not all in your head. There is a little bit of psychology at play when it comes to the superior Easter chocolate. Come along, it's science time.

As it turns out, the perceived deliciousness of Easter eggs is, in part, the shape of things to come.

A 2021 study published in the British Medical Journal found that people perceive round objects as being creamier than square ones. Chocolate doesn't come much rounder than in egg form so your brain thinks that voluptuous dairy milk egg is way flirtier than a standard family block.

Then there's the smell. Because Easter eggs are much thinner than a standard chockie block, they release their scent far more easily than other, thicker kinds of chocolate. The finer the chocolate layer, the faster it will melt. The faster it melts the quicker the aroma hits your nose.

Finally, we come to anticipation. "We eat first with our eyes" is not just a catchphrase. If something looks more delicious, according to several scientific and anecdotal studies, it is more likely to taste delicious. Easter eggs, with their beautiful packaging and their shiny tempered chocolate surfaces, look far more appetising than a block of Top Deck sitting on a coffee table.

We should know, we've done plenty of research lately.

IPL 2024: 5 Biggest newsmakers of the first 2 weeks

By Abhishek Singh

business-standard.com, 6 April 2024

The Indian Premier League (IPL) started on March 22 and so far, 18 matches (at the time of publishing this copy) have been completed. Nearly one-fourth of the IPL 2024 is finished, and we have arrived at the top five newsmakers in the first two weeks of the richest cricket league in the world.

Riyan Parag 2.0 is a Blockbuster Hit

Riyan Parag, who was dismal, to say the least in the IPL 2023 with only 78 runs to his credit and a best score of 20, has already made more than just amends. Parag, who came from a stunning season in domestic cricket, continued to ride his form, scoring two fifties in three matches and also grabbing the orange cap once.

With three-fourths of the IPL left, Parag can surely look to make his mark this season and grab the all-important place in the Indian T20 World Cup squad.

Mayank Yadav Rattles Everyone with Pace

The raw pace was missing from the Indian Premier League ever since Umran Malik's discovery in IPL 2019. However, Lucknow Super Giants unearthed yet another diamond from the stables of the Soinnet club in Delhi, which is known for producing famous cricketers.

West Delhi boy Mayank has made the heads swirl literally with his pace, bowling nine of his first 24 balls over 150 kmph. He continued in the same style in his second game too, as the 21-year-old now has six wickets from just two games, and everyone is talking about his pace.

IPL 2024: 5 Biggest newsmakers of the first 2 weeks: Continued...

Vintage Dhoni in Vizag

MS Dhoni, who gave up his captaincy to make the biggest headline on the eve of the start of the IPL 2024, was seen in his vintage avatar as he turned back the clock in Vizag. The man with long swinging hair hit a 16-ball 37 and made the crowd go gaga at the same venue which had put him on the front pages of the newspapers back in 2005 when he had smashed 148 against Pakistan.

Hardik Pandya and the Alleged Booing

Hardik Pandya, who has been given the captaincy of the Mumbai Indians for IPL 2024, found himself in the wrong spot with fans not liking him as the leader of the blue and gold brigade. While he was allegedly booed in the team's first game at the Narendra Modi Stadium in Ahmedabad, commentator Sanjay Manjrekar had to resort to pleading with the audiences to 'behave' properly when Pandya walked out for the toss in the first home game at the Wankhede Stadium in Mumbai.

Mayhem in Hyderabad

Mayhem was created at the Rajiv Gandhi International Stadium in Hyderabad as the hosts Sunrisers posted the highest-ever total in the history of the IPL when they smashed the Mumbai Indians to reach 277/3. In that very game, the Mumbai side reached 246 to make it the highest aggregate game in the history of T20 cricket.

POS		TEAM	P	W	L	NR	NRR	FOR	AGAINST	PTS	RECENT FORM
1	▲	RR	4	4	0	0	1.120	694/74.4	654/80.0	8	W W W W
2	▼	KKR	3	3	0	0	2.518	666/56.5	552/60.0	6	W W W
3	–	CSK	4	2	2	0	0.517	718/78.4	673/78.1	4	L L W W
4	–	LSG	3	2	1	0	0.483	553/60.0	524/60.0	4	W W L
5	–	SRH	4	2	2	0	0.409	809/78.1	787/79.1	4	W L W L
6	–	PBKS	4	2	2	0	-0.220	731/79.1	750/79.2	4	W L L W
7	–	GT	4	2	2	0	-0.580	678/79.1	730/79.5	4	L W L W
8	–	RCB	5	1	4	0	-0.843	869/99.2	908/94.4	2	L L L W L
9	–	DC	4	1	3	0	-1.347	704/80.0	805/79.2	2	L W L L
10	–	MI	3	0	3	0	-1.423	533/60.0	572/55.3	0	L L L

Current standings as of 7/04/2024

Patishapta with Kheer Filling

Bong Eats, 2017

Serves 16-17 Patishaptas

Indgredients

FOR THE CRÊPE

- 75 g maida (flour)
- 30 g sooji (semolina)
- 10 g rice grains
- 280 g milk
- ¼ tsp salt
- 30 g sugar
- 5 g ghee (for greasing)

FOR THE KHEER (FILLING)

- 1.5 kg milk
- 65 g sugar
- 1 tsp maida (flour)

STEP I—MAKE THE CRÊPE BATTER

1. Add the rice grains to an electric grinder and blitz them to a fine powder. You now have rice flour.
2. In a mixing bowl, add the maida (75 g), sooji (30 g), rice flour (10 g), sugar (30 g), salt (¼ tsp), and milk (280 g).
3. Mix the ingredients together till they are more or less combined. Do not over-mix or your crêpes may turn out chewy.
4. Cover the batter and set it aside to rest, for 2 hours. This will allow time for the sooji to swell up and the sugar to melt.
5. While your batter is resting, prepare the kheer, which will form the filling for our patishapta.

STEP II—MAKE THE KHEER

1. Take 1.5 kg milk in a heavy-bottom saucepan and set it to boil.
2. Once bubbling, stir in 65 g sugar.
3. Keep boiling the milk, while stirring it continuously, for about 90 minutes.
4. During this entire time, the pot should be on medium to low heat.
5. At regular intervals of 3–4 minutes, be sure to scrape the solids from the bottom and sides of the pot, and incorporate them into the boiling milk. This step, as well as the previous one, is crucial. We don't want our kheer to burn at any point.
6. Once the milk has thickened such that when you lift some of it on your spoon and drop it, it falls in clumps, make a paste of 1 tsp flour and 1 tbsp milk.
7. Add this paste to the pot. Stir and cook for another 5 minutes.
8. Allow the kheer to cool before proceeding to the next stage.

STEP III—MAKE THE PATISHAPTA

1. Divide the kheer in equal portions of 22 g each.
2. Give your batter a quick stir till it is uniform.
3. Now, set a non-stick pan on medium-low flame and allow it to heat up completely.
4. Once the pan is hot, smear it with a very, very light coating of ghee(remember, we are already using a non-stick pan).
5. Using a ladle, take about 25 g of the batter and drop it in the centre of the pan.
6. Swirl it around gradually to form a thin crêpe, about 12 cm in diameter.
7. Roll a portion of the kheer between your palms to form a log (about 8 cm long), and flatten it with your fingers.
8. Place it at one end of the crêpe and start folding the crêpe into a roll, with the help of a spatula. [Note that we are cooking only one side of the crêpe.]
9. Transfer the patishapta from the pan to a plate and proceed making the rest. These can be eaten hot, or they can be cooled and stored in the refrigerator for up to 7 days.

Patishapta

"paa-tee-shaap-ta" A type of pithe

Pithe

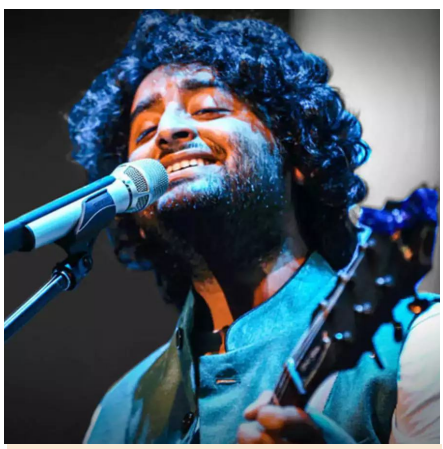
are sweets made in Bengal during the rice harvest festival in the month of January

Celebrities born in April

11th April 1887
Jamini Roy

11th April 1941
Sandhya Roy

22nd April 1916
Kanan Devi



25th April 1987
Arijit Singh

26th April 1948
Moushumi Chatterjee

28th April 1982
Koel Mallick

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