

Bengali Society of Queensland

August 2024



India Day Fair

Vikrant Ray Pradhan



As India celebrated its 78th Independence Day, the Indian diaspora in Australia commemorated the occasion with the India Day Fair at Roma Street Parkland. The event took place on the weekend of the 17th of August 2024 starting early in the morning around 10.30 a.m. Various organizations representing the Indian community showcased their performances.

My parents and I arrived at the fair around 1:00 p.m. and joined the Bengali Society of Queensland members at the amphitheatre area. We had the chance to chat with other families from the society and enjoyed the performances on stage. The event featured a variety of dance, singing, and skits organized by different groups within the Indian community. There were approximately a thousand people in attendance, and food stalls offered a range of Indian dishes. My family and I particularly enjoyed the spicy samosas and refreshing lassi.

At around 2:30 p.m., we all gathered at the Roma Street Park and participated in a procession. Different communities queued up, and we walked from one area to the stage to mark the Indian Independence day celebration. My friends, my dad, and I proudly waved the Indian tricolour flags and the banner of the Bengali Society of Queensland. After the walk, we took group and individual photos and said our goodbyes before heading home.

The fair continued until 8.30 p.m., with more performances scheduled during the evening, including a band performance at the amphitheatre. I had a wonderful experience and felt a deep sense of patriotism for our freedom fighters who sacrificed their lives for India's independence. I left with sweet memories of the day, despite being quite tired.

Independence day Srija Sinha



An unique eggplant cooking technique

Pramita Sinha Sarkar

Ingredients:

4-Eggplants, 4-tomatoes, 4-green chillies, 1-onion, 1/4 cup - green peas, salt, turmeric powder, mustard oil, black pepper, coriander leaves, kala jeera.

Cleaning:

Wash eggplants and tomatoes; Wash coriander leaves.

Cutting Vegetables:

Finely chop onion; finely chop coriander leaves; green chillies; vertically cut eggplants and keep the Basque.

Process:

Boil 1L water with one teaspoon salt, once the water in boiling state add eggplants and tomatoes, cover the pan and boil approximately 10 minutes and then take off eggplants and tomatoes in a bowl.

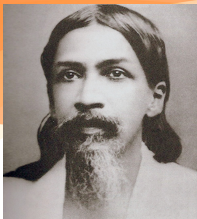
Skin out them and mashed it together.

Take a dry frying pan and put medium flame and give four teaspoons mustered oil. Then put half teaspoon kala jeera, chopped onion, turmeric, chopped green chillies, and green peas and then add mashed eggplant and tomatoes and stir until oil comes out.

Then add some chopped coriander leaves and black pepper and salt as per taste.

Finally, serve with roti or steamed rice.

Celebreties born in August



Sri Aurobindo
15th August



Rakhi Gulzar
15th August



Ayan Mukherjee
15th August



Rituporno Ghosh
31st August



Nandana Sen
19th August



Kushik Ganguly
4th August

Upcoming events

BSQ NATTO UTSAB **KOUSHIK SEN**

14TH SEPTEMBER 2024
6.30-8.30 PM
QUEENSLAND
MULTICULTURAL
CENTRE (QMC)

RESHMI SEN
RIDDIHI SEN
SURANGANA BANDYOPADHYAY
RAJARSHI NAG



Aandhaar Ghanaay

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Durga Puja
4-6th October
Corparoo Secondary College



Lakshmi Puja
19th October
Everton Park State School