

Postcard from New York

It's a treat. Let me correct that, it's a treat to beat all treats. To be in New York is delicious enough and then to be on a panel discussion with international leading lights of food makes it an unforgettable one. Especially when the subject is 'Currying Favour — a spicy history of Indian food in America', it's time to sit up and take notice. We owe a big thanks to an international, non-profit, non-partisan educational organisation for putting the spotlight on Indian food. Asia Society is celebrating its 50th year of dedicating itself to fostering understanding and communication between Americans and the peoples of Asia and the Pacific. And Judi Kilachand, Executive Director of Business Programs, has organised this landmark discussion which is a part of its high-level conferences, symposia and international study missions.

Is it any wonder that the award winning legendary Mimi Sheraton, author of 15 books, one-time revered and feared critic of 'The New York Times' happily moderates the discussion? "Columbus came to America looking for spices and were he to come today he would be delighted," are her opening remarks. Madhur Jaffrey, author, TV presenter, the global ambassador of Indian food enlightens us on how she started off introducing Indian food to the US and then set up the super hit 'Dawat'. Our very own grand corporate chef Hemant Oberoi not only presents a beautiful audio visual, 'Life after tandoori chicken and biryani' but also serves up some spectacular food after the discussion. Julie Sahni, well known award-winning chef, consultant, speaker and teacher narrates her role in popularising Indian

food here.

Interestingly, the dapper and dynamic Danny Meyer, the President and CEO of New York's most successful restaurants 'The Union Square Hospitality Group' explains how he decided to set up 'Tabla' with its Indian flavours. It's interesting to hear what his brilliant chef Floyd Cardoz has to say about the Indian flavours that he marries with his French techniques.

A hugely responsive

memorable dinner to 'Tabla' (outstanding 'sea bass with crisp poha') A few Japanese meals thrown in for good measure, any wonder I am not jet lagging at all?

P.S.: Heard of bags being misplaced by British Airways being a blessing in disguise? Thanks to them doing that I could make a dash for lunch at 'Tamarind' straight from the airport. A superb lunch with Mimi Sheraton at Jean Georges

able rates with free home delivery in western lines call Mohammed on 9821462078.

- Conducting classes for dessert, chocolate mousse cakes, etc. Call Maria Pinto on 24140959.
- Beginners cooking workshop for young boys and girls. Learn quick and simple soups, salads, starters, main courses and desserts. Also included is table-setting, napkin-folding, manners and etiquette. Learn the art of eating with chopsticks too. A six-session course for beginners now on. Contact Marilyn Thakur on 9324219421 or 26052961.



(Left to right) Madhur Jaffrey, Judi Kilachand, Hemant Oberoi, Avtar Walia, Julie Sahni, Danny Meyer, Mimi Sheraton, Floyd Cardoz, Vishakha Desai

audience claps and cheers and questions us. Avtar Walia's rise from a bus boy to owner of the most successful 'Tamarind' is fascinating. I am asked by Mimi to give an overview of the Indian food scene and I also bring along recipes from Rahul Akerkar's 'Indigo' ('rawas with valachi usal') and Joy Kapoor's 'Copper Chimney' for the participants in the jam-packed hall in the stately Asia Society building in Manhattan. As for my take on the popularity of Indian food in the US (though I had done a study of Indian restaurants in San Francisco) I decided to check out those in New York myself and so went straight from the airport to 'Tamarind' (excellent halibut fish moiily) and then a

Vongertichten's 'Spice Market' fuels my appetite and even as you read this, I am off to check out Winnie Kumar and Madhur

Jaffrey's 'Dawat'. As you can see, our Indian food is all set to conquer the world. Reverse culinary imperialism at its best?



FOOD LINE

- Learn Rajasthani food like *dal bati, gatae ki sabzi, mirchi jagda, moothiya, theplas* and many more and sweets like *churme ka laddoo, lapsi, dal ka sheera, parudi* and many more. Also, learn one-day mouth-watering chocolate-making classes at reasonable rates. Call Nakoda classes: 39534332.
- Mohammed supplies veg and non-veg Biryani and Moghlai items on reason-

Moghlai starters, Chinese and more. Call: 23743092/98192 66900.

- Variety of flavours and shapes, chocolates, dark hazelnut crisp coffee caramel, dark pistachio, coconut dream, colombian coffee toffee, twin marble (a combination of white chocolate and dark chocolate), dark chocolate espresso, almond bitter, dark mint fondue. Call: Meina Manaktala on 26427780/98207-93807.

QUERIES

- Looking for Parsi food. Call Trisha on 25701938.
- Mrs Gomes wants veg or non-veg tiffin service in santacruz call on 9869975192.

QUERIES ANSWERED

- Mrs Beryl making home made ice cream call on 26427542/ 9869087624.