

MRIDUL IN THE WORLD OF TEA TRADE

What is the lady doing in a male dominated tea auction hall at Coonoor? Simple. She too is an auctioneer. Miss Mridul Tiwari is the only lady auctioneer in the tea trade presently. Born and brought up in Darjeeling, Miss Tiwari is the daughter of Mr. Damodar Tiwari and Mrs. Vidhya Tiwari. Her father was a planter in Darjeeling. While not attending to business, she is a very soft spoken lady but at the auction table she fits in perfectly like a 'T'. One wonders whether a man will have the nerve to enter a tea auction hall if it were to be dominated by a hundred women. That's where Miss Tiwari deserves accolades.



She has had exposure to all three aspects of the trade. She had involved herself in the plantation helping her father. Later she was a buyer at the auction hall and presently she is in the field of broking. How did she enter the world of tea trade? After graduating in science, she joined Contemporary Targett as a management trainee, in 1986. The

Miss. Mridul Tiwari : Bold and Dynamic
beginning of her career saw her as a tea taster. During mid 1987, she joined the Paramount Tea Marketing Private Limited and continues to be with them. "Of course, I was pretty nervous when I made my debut as an auctioneer", Miss Tiwari recalls. But today she is a seasoned auctioneer.

During her school and college days she was an ace volleyball player. She was a talented stage performer and also the secretary of her alma mater's cultural association.

She has participated in tea auctions at five out of the six centres in the country. Her first stint was at the Siliguri auction centre as a buyer for the erstwhile Brooke Bond India Limited. Then followed Calcutta, Guwahati and Kochi. Now it is Coonoor. Since her job involves transfers, how does she feel about being shunted from place to place? "Shifting is a painful experience because it would mean packing and unpacking and re-organising one's life. Yet there is the advantage of gaining a lot of experience and understanding various people. But I love Coonoor", said Miss Tiwari.

Is she interested in spiritual philosophy? One has to meet her to be convinced about her interest in the Bhagavad Gita. But she is devoid of superstitions.

HOME TIPS

- To retain the original colour of vegetables add a pinch of sodium bicarbonate in boiling water along with the diced vegetables
- Milk will not curdle if you add a pinch of sodium bicarbonate into it before boiling. Keep stirring the milk with the ladle till it reaches boiling point
- Add a pinch of sodium bicarbonate if you want your lentil or dal cooked very well.
- Keep fresh ginger in a pot filled with sand. It helps to keep the ginger fresh for a much longer period.
- When cooking pasta (noodles, macaroni, spaghetti, etc.) add a tablespoon of cooking oil in boiling water before adding the pasta. This prevents it from becoming sticky.
- While preparing pulav add the juice of an orange to it. It enhances the flavour.

- N.A.

DELICIOUS DISHES : NON-VEGETARIAN

Chicken and Mushrooms in Barbecue Sauce

Chicken and mushroom in barbecue sauce is a delicious dish best consumed a day after it is prepared.

INGREDIENTS REQUIRED :

- 1 Kg chicken (cut into small pieces)
- 250 gms fresh mushrooms (chopped)

FOR THE SAUCE:

- 2 onions (crushed)

have a choice. You can either grill or broil. Start on the sauce while it cooks. Add the sauce to the chicken when it is three fourth cooked.

Fry the onion in a little oil, till light brown. Stir together the brown sugar, corn syrup, corn flour and chilly powder, and then add to the onions.



DELICIOUS DISHES : VEGETARIAN

Cheese Vindaloo

INGREDIENTS REQUIRED :

- 1. Paneer (cottage cheese)- 300 gms (cut into finger size pieces)

MARINADE:

- Coriander seeds- 1 Tsp.
- Cumin seeds - 1 Tsp.
- Mustard seeds- 2 Tsp.
- Turmeric powder- 1 Tsp.



conut and red chillies. Grind them to a fine powder. Add turmeric, lime juice and half of the ginger and garlic paste and mix. Marinate the cottage cheese in this and coat each piece well. Cover and marinate for one hour. Heat oil in a pan or kadai over medium-high. When it is heated add cloves, cin-