



# Wood-fired goodness

Watch your pizza take shape from scratch at Bon Pizza in the city

By SUSAN JOE PHILIP

There is a buzz around Bon Pizza, the newly-opened eatery on Nanjundapuram Road. S Ponselvan, who runs the outlet, makes fresh pizzas from scratch right there, as customers watch. He takes a handful of dough, and rolls it out to a perfect circle for the base. For the topping, he adds a generous amount of pizza sauce, sliced onions, tomatoes, capsicum, sausage and mozzarella cheese on it. He then slides the pizza into a dome-shaped oven beside him.

"This is the traditional method of making pizza that is followed in Italy. The oven is made of bricks and wood fire is used as fuel. The dome shape traps in the heat and spreads it evenly inside," says Ponselvan, as he kneads the dough for his next order. In between, he checks on the pizza in the oven and blows into the fire with a hollow rod, to keep it alive. It takes around ten minutes for a pizza to cook.

Ponselvan worked in a bakery before he started this business. "I always wanted to do something on my own. This is why I took the up the franchisee of Bon Pizza. My experience in the bakery helped me



Delicious treats S Ponselvan at work • S.SIVASARAVANAN

when I started out. I found kneading the dough and making the base quite easy." Initially, the outlet was stationed on Trichy Road. "It's been only two weeks since I moved to this location," he says. Ponselvan starts mak-

ing the dough four hours before opening the store. "It has maida, corn, and wheat flour. After kneading it, it is set apart to ferment and rise. The oven is also pre-heated and kept at the ready before orders come in." Ponselvan

### INFO YOU CAN USE

Price range from ₹140 to ₹320 for vegetarian and ₹180 to ₹360 for non-vegetarian pizzas

When: 6:00 pm to 11:00 pm

Where: Jack's Café, Opposite GKP Enclave, Nanjundapuram Road, Ramanathapuram

Contact :9944164054

Available online on Swiggy and Zomato

makes his own pizza sauce with tomato and Italian herbs. "The best thing about the wood fired pizza is the mild smoky flavour," he adds.

Bon Pizza has 12 vegetarian and 11 non-vegetarian pizzas. The pizzas have a thin crust and are nine inches in size. I try their Veggie Mamba, which he says, is one of their signature pizzas. With a topping of bell pepper, onion, capsicum and tomato, the pizza, with its crispy edges, tastes fresh and organic. I eat it with the pride of having watched it take shape and cook by the embers of the wood-fired stove.

What are Ponselvan's future plans? "All I want is to make good pizza for my customers. It makes me happy and right now, that is enough," he says.

# Tamarind tales

If you ever have to harvest your own tamarind, here's how you do it



By SREEDEVI LAKSHMIKUTTY

Ponnamma amma glanced dismissively at my meagre tamarind harvest. "Looks like your neighbours made off with most of it, I don't know how you will make this last a year." We now live in a rented house belonging to Ponnamma amma's son and she came along with the house, living in a small thatched cottage alongside.

I put the tamarind up to dry on the terrace, in the hot February sun and it dried in two days and was ready to be desheathed. I decided to take Ponnamma amma's advice. At 83, she was an expert in farming and processing; she explained how I should hit the dry pods gently so that the brittle skin breaks into large pieces and can be removed easily. Then I had to dry the exposed pods.

After a couple of days of drying it was time to remove the seeds. This was the tough part. Ponnamma amma gave me a small hammer and strode into the neighbouring yard and, sifting through some stones, picked up a nice squarish one. She squatted down and pulled out what I thought was a nice succulent tamarind. "Your tree gives fibrous fruit, not too good is it?" but made up by saying the fruit was a good combination of tartness and sweet. "Tap the fruit with just enough force to eject the seed but not crack it, so that seed



bits are not left in the tamarind. That way your tamarind will not go bad even after two years," she instructed.

It was easier said than done but eventually there was a pile of seedless pods, beautiful red in colour, giving out that heady sweet-tart fragrance. After another short round of drying the precious harvest was ready to be stored. Ponnamma amma brought me some sea salt crystals and deftly demonstrated how to pack the jadis with layers of tamarind with salt crystals in between.

Many years later, I still remember how Ponnamma amma taught a city bred woman about harvesting, processing and storing tamarind.



### Learning fun

Mango Education hosts two workshops for children on this weekend. The first is on rocket science. Participants will learn the basics of rocketry and build and launch one as a team at the session. Registration fee is ₹1750. The second workshop is on virtual reality. Students will learn the mathematical process of it and make a virtual reality video at this class. Entire fee is ₹750 for pre registration and ₹850 otherwise. Open for ages 10 to 15.

MARCH 30 AND 31; 10:00 AM TO 4:00 PM AND 10:30 AM TO 1:30 PM

@Mango Education, GV Residency, Uppilipalayam and Realworks Studios, V.S.K. Buildings, Vadavalli  
☎9952243541 or 8197443753 for details

### Know about internet

Bigbodhi Academy conducts a two day workshop on the topic, Internet of Things. Open for students of class VII to XI.

Registration fee is ₹1500.

MARCH 30-31; 10:30 AM TO 3:30 PM

@ Bigbodhi Academy, 18/24 Bharthi Park, 4th Cross Saibaba Colony,  
☎9894833331, 9841013505 to register

### Get creative

Bookmark Library and Activity Centre conducts workshops on Cartoon Drawing and Sand Painting.

The first is open for ages three to six. Registration fee is ₹200 for members and ₹300 for others.

The second session is open for ages six to 12. Registration fee is ₹400 for members and ₹500 for others.

MARCH 30; 10:30 AM

@ Bookmark Library and Activity Centre, Krishnasamy Nagar, Ramanathapuram, Behind GEM Hospital  
☎9095811777, 9500897866 for details

### Paint away

Prasun Finearts organises Mandala Workshop on Wooden Log. Students can understand the basics techniques of the art at this session.

Registration fee is ₹2000 inclusive of materials and snacks.

Register at <https://www.instagram.com/prasunfinearts/> / mandala-workshop-on-wooden-log/

MARCH 30; 10:30 AM TO 1:30 PM

@ Dugout Cafe, Krishnarayanapuram  
☎9042573013 for details



### Healthy and fit

Swastii lifestyle Medicine and Naturopathy Clinic conducts a workshop on the topic, How to Prevent and Reverse Type 2 Diabetes Naturally.

The session will be led by Shilpa Shah, lifestyle medicine consultant. Registration fee is ₹1000.

MARCH 30; 10:00 AM TO 1:00 PM

@ Swastii Lifestyle Medicine and Naturopathy Clinic, Behind Shanthi Social Service, Near S Bend, NSR Road, Saibaba Colony  
☎6374413405 for details

### Breezy wear

Choose from the latest summer collection of breezy and light weight saris and salwar materials in cotton, chanderi, and linen at Aavaranaa.

@Aavaranaa, 3/2 G.D Road, Race Course  
☎92444 03113

### Dance and draw

Prem's Dance School hosts a summer camp on dance, drawing, handwriting and art and craft. Open for ages three to 25. Registration fee is ₹1250 each for dance and drawing sessions and ₹ 750 each for handwriting and art and craft classes.

FROM APRIL 1; 10:00 AM TO 3:45 PM

@ Prem's Dance School, Kunjaram Complex, Sivasubaramaniyan Road, Near Corporation Office, R.S. Puram  
☎8667792288



### Needle craft

La Cinnamon hosts a two day crochet workshop for beginners. Registration fee is ₹2100 inclusive of materials.

APRIL 4-5; 10:00 AM TO 1:00 PM

@Beyond Bell, Gandhi Nagar, Tiruppur  
☎9941008018 for details

### Laugh out loud

On The Go presents From Boiled Egg to Omelette, an English comedy show by Avinash Agarwal. Avinash has performed in around 300 live shows across India and will speak on marriage.

Tickets are available online at Book My Show and can also be bought at That's Y Food, On The Go and Café Totaram for ₹ 599. The rate is inclusive of a pre-plated meal.

APRIL 3; 6:30 PM

@On the Go, 167, Race Course  
☎04224520116 for details

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