

# Anglo Indian Times

BOMBAY, FRIDAY, AUGUST 15, 1947

Some of the most famous Anglo-Indians who have lived in India are also portraits of British dignitaries. The paper provides the proper background for the subsequent history of the country.

India's first taste of foreign flavors dates back to time immemorial when trade relations with the Egyptians, Greeks and Romans presented her with all the wonderful aromatic herbs and spices that we employ in the cuisine today. This also includes the very dear and romantic saffron. Later came the Arab traders who, whilst trading with the Southern Kingdoms, brought along coffee, pistachios & asafoetida.

Then in early 1600's came the British. In 1604, they set up the East Indian Trading Company and by 1773 colonization began. The Raj enjoyed a good 87 years in India and is to date remembered for setting up the railroad system in the country. Even though this locomotive system did not give birth to a new kind of cuisine, it became the biggest and most major channel to spread regional cuisines around the country. Street vendors could be heard on every station nook and corner selling what are today the most popular food items found all over the country.

## THE FLAVORS. THE SPICES. THE AROMA...BE A WITNESS.



## SOUP, SALAD & WRAPS

### SOUP OF THE DAY

Please ask from our friendly staff.

\$6.00

### TOMATO SHORBA

Made from fresh tomatoes, seasoned with spices.

\$6.90

### CEASAR SALAD

Fresh Romain lettuce, croutons dressed with parmesan cheese and boiled egg.

\$7.90

### Add on Tandoori Chicken\*

\$3.00

### FRESH GREEN SALAD

Seasonal vegetables

\$6.50

### PANEER WRAP

Cottage cheese cubes, rolled with homemade naan bread.

\$12.50

### CHICKEN TIKKA WRAP\*

Boneless chicken tikka, rolled with homemade naan bread.

\$12.90

### LAMB SEEKH KEBAB WRAP

Lamb seekh kebab, rolled with freshly homemade naan bread.

\$14.00

\*Chef's Recommendation.

## NEW DELHI, AUGUST 14.

ENTIRE DELHI KEPT AWAKE TO WITNESS THE HISTORIC EVENT OF USHERING IN THE FREEDOM OF INDIA AT THE HOUR OF MIDNIGHT.

Expressed scenes of enthusiasm were witnessed at both ends and outside the Constituent Assembly Chamber, where nothing, saying humanity with the cheering the momentous event, located with the blaring of music.

During the hour of the midnight, Mr. Nehru, made a speech in the Assembly which was an emotional and a masterpiece of oratory.

"There are no words to describe the feeling," he said, "and now the time comes when we shall witness the dawn of a new era in the history of our country. All the hopes of the nation are now in the hands of the people of India."

With the passing of the midnight, the people of India were kept awake for the night, and the people of India were kept awake for the night, and the people of India were kept awake for the night.

MR. GANDHI TO FAST TODAY

At the League Leaders

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India, a country that is steeped in heritage and tradition, is well known all over the world for its spices. It was the nerve center of the spice trade and it is these very spices that led to various countries invading India as well as the discovery of the America by Columbus. Some of the major spices that are found in India are mentioned here. Spices, something that none of us can go without these days, have ruled over the minds and hearts of men and women for quite a while now. Even today, spices would be perhaps one of the foremost things that most of the world would associate with the sub-continent.

PEPPER : Pepper is known as the 'King of all spices' and with reason. This is one of the spices that were responsible for making Indian spices famous during the medieval times. Pepper is derived from the berries of the pepper tree, and they come mainly in two varieties, black pepper and white pepper.

CUMIN : Cumin is widely used in Indian kitchens, mainly as a flavoring agent and as a condiment in certain dishes. Evidence of Cumin usages have been found to date from the second millennium B.C.





