

# Vindhu's special

Vindhu Anilkumar is a running a tea shop in the road sides of Kuriyannor village in Pathanamthitta district. From her childhood itself she was used to the cuisine of favourite snacks of Kerala. Her father started the shop which after his death is now run by Vindhu.

She wakes up at 4 am in the morning does all the household works and prepares food for her husband and two children. After that she rushes to her small shop. She opens her shop at 6 am . the first item that is served is black coffee , after the milk van comes she starts delivering the milk tea. Next she has to prepare the breakfast, Putt and kadalakari , Bread omelette , Dosha and chadni are the specials. Next she has to prepare for lunch. Rice, fish



curry and other vegetable curries made by this sixty-year-old lady is as tasteful as our homily food. She gets a lot of profit from the evening snacks. She experiments new snacks at her home and serves variety of snacks along with tea and coffee.



Even though she doesn't get much profit she tries to prepare the food without adding food colour and preservatives. I didn't believe her words when she said she changes the oil for preparing the snacks. She cut and wash vegetables in clean water. She also uses clean water for preparing the food. She serves food in

banana leaves and steel plates and thus avoids plastic pollution.

She enjoys her job, her husband who is a farmer and two of her teenage children often comes to help her in her work. The villagers also love her food. She sells food at a normal price compared to the prices in hotels in town.



She had to struggle much with the increase of prices of things with the introduction of GST. Also the Food inspectors also need to be paid bribes, even though she keeps all the standards. Vindhu who is running the shop for 3 decades is working from 6 am to 8 : 30 pm daily except Saturday and Sunday.

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