

# PRESS RELEASE

## Hotel Oberoi Towers

NARIMAN POINT, BOMBAY-400 021.

TEL. : 234343/EXT. 359

### "CUISINE FROM THE HEART"

A Festival of Kashmiri Food is scheduled to be celebrated at the Moghul Room of Oberoi Towers from 5th - 14th October 1984.

Kashmiri cuisine has its origin in Persia, where the judicious use of spice and herbs make an everyday meal an adventure. Very often, the famous chefs, and there are so many, commit recipes to memory in childhood, and over the years subtle nuances creep in.

The Moghul Room luncheon buffet will feature Kashmiri specialities and there is a special selection every evening in addition to the a-la-carte menu. Kashmiri music and dances will entertain diners.

*Vivienne D'Souza*  
VIVIENNE D'SOUZA  
PUBLIC RELATIONS



# Hotel Oberoi Towers

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TO WHOMSOEVER IT MAY CONCERN

This is to certify that Chef Adbul Ahad Waza was with us for a period of 10 days, from 5th to 14th October 1984. During this tenure, he helped us organize a Kashmiri Food Festival at the Moghul Room in the Hotel. The festival was a success and we were very happy with Mr. Waga and his team.

*Ajay K. Bakaya*

Ajay K. Bakaya  
Assistant F&B Manager

16<sup>th</sup> Oct. 1984



Kashmir Hotel and Restaurant Association recently held a Kashmir tourism promotional convention in Bombay. Our special correspondent Jammu & Kashmir was specially invited to cover four-day convention. — Ed.

## TEN BEHIND KHARA'S BOMBAY CONVENTION

The recent first-ever Kashmir promotional convention to which I was specially invited on behalf of the Indian Hotel-Traveller, I met many

*Ala Sayed Alaj* was born in a democratic family which has a long state for three generations. He is the managing director of the Jammu & Kashmir Sales & Export Corporation, which promotes Kashmir handicrafts. He is one of the most prominent and honourable officers in the state and has served the state in various capacities.

*Abdullah Shab* energetic, dynamic, is a fit choice

for the post of director of tourism. He looks into every detail, involving his job, himself. He is a very dedicated officer.

(3) *Mr. Chaman Raina* is area marketing officer for the Jammu & Kashmir government, posted at the World Trade Centre in Colaba, Bombay. Mr. Raina knows and does his job extremely well. He possesses complete knowhow of horticulture and its marketing ramifications.

(4) *Mr. Ashok, Mr. Partap and Mr. Ramesh* are the executive directors of Hotel Hillside. Hotel Hillside is under renovation. It is one of the best 2-star hotels on Juhu Beach. The hotel's managing directors, *Mr. R.C.*

Stalls at the exhibition held during the convention.



thinking of introducing Kashmiri food in their hotel. Their intention is to promote Kashmiri cuisine.

(5) *Mr. J.L. Manwani*, is assistant director, tourism, for Jammu & Kashmir government, based in Bombay.



*Mr. Ahmed Abdul Waza*, Kashmiri chef, specially flown for the occasion.

(6) *Mr. Abdul Abad Waza*, of 3rd Bridge Srinagar, cooked all the delicious Kashmiri food, during the convention in Bombay. Those who tasted the food cooked by him had nothing but words of praise for him and his preparations.

(7) *Mr. Krishan Kumar Bhasin* of Superfast Travels (of New Delhi Railway Station) lent his helping hand to the delegates and visitors of KHARA convention for their reservations for rail, air and bus connections.

(8) The de luxe fleet of houseboats near Nehru Park, Dalgate, Srinagar, belong to *Gaffar Khuroo & Son*. One can ring him at telephones 76378 and 78639 and ensure that one's stay amidst floating luxury on the Dal Lake.

Why Kashmir's Tour Operators Association did not participate in the KHARA convention in Bombay is not known — though both the associations profess to have the same goals. *Mr. Razdans* (of Razdan Travels) absence was particularly felt during the Bombay convention.

*Vishwanath Rain*

# ملک کے بڑے بڑے شہروں میں کشمیری وازوان کی دھوم

بھلی کے فائوسٹاڑیوں میں کشمیری وازوان کے تہوار کا اہتمام کیا گیا ہے

سری لنکا، انڈونیشیا، تھائی لینڈ اور دیگر ممالک میں مقبول ہو رہا ہے۔ کئی اور ریاضتوں کے کچھ کشمیری وازوان کے اتنے شائق اور دیکھنے والے ہیں کہ وہ جہاز کے ذریعہ گوشت آپ رستے اور طوطے مارنے لگتے ہیں۔ نیا بڑا شہر ہوٹلوں میں کشمیری وازوان کی بڑی مانگ ہے۔ سری لنکا کے ایک اسپاڈ وازوان (عبدالاحمد وازوان) کو ہوٹل اور رائے ٹاورس میں بھی کشمیری کھانے کی حیثیت سے کا کرنے کی پیشکش کی گئی ہے۔ عبدالاحمد وازوان نے مقبول کے ساتھ ان دنوں بھی مقبول ہوئے ہیں اور رائے ٹاورس نے اپنے خوبصورت ہال (مغول روم) میں کشمیری وازوان کے تہوار کا اہتمام کیا ہے جو ٹھکانے والے مقبول ہو رہا ہے۔ کشمیری وازوان کی مقبولیت انفرادیت اور لذت پر بڑے بڑے اخباروں نے بھی لکھی ہے۔ ان میں عبدالاحمد وازوان کی تصویب کے ساتھ ان کا ایڑی واپسی بھی پایا گیا ہے۔

## Battered menu of Kashmiri chef

AS PART of their October occasions, Hotel Oberoi Towers is currently holding a Kashmiri food festival at their Moghul Room. The special selection every evening till the coming Sunday in addition to the a-la-carte menu as also the luncheon buffet includes "Kabarga" also called "Tabaq".

cooked in milk and spices over a slow fire after which it is batter fried. And "Rishta", minced meat dumplings and dried plums served in rich curry.

There is also "Aloo Bukhara Korma", "Yakhni Gustava", "Chicken Dhaniwala Korma", "Khatta Baingan", "Ganth Gobi", "Kashmiri Pulao" and "Phirni" to be washed down with "Khava", black Kashmiri tea with chopped almonds.

Kashmiri cuisine has its origin in Persia where the judicious use of spices and herbs made an everyday meal an adventure. Subtle nuances have crept in since then because of the famous chefs committing recipes to memory. Like chef Abdul Ahmed Waza, who leads the five-man team of culinary experts in the Moghul Room kitchens.

Chef Waza, born 52 years ago in Fatehkada (meaning "The Third Bridge") in Kashmir, has never written down a recipe in his life. His menus come from the heart for he has grown with a family tradition of gourmet cooking with four



Kashmiri chef Ahmed Abdul Waza

generations involved with catering for weddings and festivals.

Chef Waza is married with seven children, his eldest son Mohammed Rafiq assisting him at the Oberoi.

And his specialties include "Badam Korma", mutton marinated in spices and fried in a puree of almonds, soup and cream.

WEEKLY MID-DAY BOMBAY