



We Bring The City To Your Home

City Express

Chennai, Thursday, April 8, 2004

With The New Indian Express

Now Showing

ENGLISH

Lord of the Rings: The Return of the King Santham, 3:15 p.m., 10 p.m., Mayajaal, 2:00 p.m., 7 p.m.

Paycheck Santham, 12:30 p.m., 7:15 p.m.

How to Lose a Guy in 10 Days Subham, 12:45 p.m.

Mona Lisa Smile Sree, 1:30 p.m., 7:15 p.m., Mayajaal, 2:00 p.m., 6:30 p.m.

Hidalgo Sree, 4 p.m., 10:15 p.m.

Sea Biscuit Studio 5, 12:45 p.m.

Stuck on You Subham, 3:45 p.m., 10 p.m., Mayajaal, 12, 5:30 p.m.

Cold Mountain Subham, 6:45 p.m.

HINDI

Khakee Studio 5, 3:30 p.m. 9:45 p.m.

Meenaxi: Tale of 3 Cities Anand, 4 shows

Murder Sathyam, 1 p.m., 4 p.m., 7 p.m., 10 p.m., Mayajaal, 3 shows

Hawas, Melody, 4 shows

TAMIL

Autograph Devi Paradise, Devi Kala, AVM Rajeswari, Padmam, Pandiyan, Parthana Drive-In, Aradhana, Mayajaal

Udhaya Mayajaal, 12:30 p.m., 3 p.m., 6 p.m., 8:15 p.m.

Kuthu Mayajaal, 11:30 p.m., 2:30 p.m., 5:30 p.m., 8:30 p.m., Velan 4 shows

The Park's Yellai

Sapadu pays tribute to the relatively unknown cuisine of Tanjavur and Palghat

IF YOU want some delicious, low in fat and cholesterol vegetarian food of the relatively unknown cuisine of Tanjavur and Palghat, passed on from one generation to another, get to The Park's 601, on April 9, 10 and 11 for *Yellai Sapadu*.

Viji Varadarajan, a housewife with a passion for cooking will give you a taste of her *usili*, *sevai*, and varieties of rice, and variations of sambar, rasam and a

Wedding Feast

whole lot of other things which you may otherwise get to savour only at a Tamil Iyer wedding.

Two of us hard core non-vegetarians went there wondering how we were going to get through one meal of hardcore vegetarian. When we say hardcore vegetarian,



we mean no garlic or onion either. We need not have worried, the taste left the tongue tied.

Paruppu Usili, with beans and carrots, may not sound interesting, but tastes great. A nice smooth dhal preparation with vegetables, it is perfect with the white rice and

some *paruppu rasam*. The rasam is not the usual peppery kind. The distinct flavour of dhal adds more zing to the familiar taste of the rasam.

The *theyngai sevai* and the *lemon sevai* are steamed soft stringy sevai splattered with mus-

tard. The former has just the right amount of coconut and the latter has just a hint of lemon, making it a nice "tiffin". The *pooshinikkai mor kootu* is a yummy variation from the regular *mor kuzhambu*. But the best part of the festival is definitely the dessert. Both *Aval Payasam* and *Akkarai vadasal* are delicious, not-too-sweet end to the perfect meal. And a must mention are Viji's *manga thokku* and *Karu-veppelai podi* that come as accompaniments.

Yellai Sapadu is on for dinner and is priced at Rs 295 per person for the *thali*. The menu is different for each day.

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