

New York ceramist designs new "Tandoor Oven" 'Shalimar' commissions it to celebrate 10th anniversary

Ron Levy, a New York ceramist, has designed a new "Tandoor Oven". And Shalimar, the Indian restaurant at 39 East 29th Street, New York city, has commissioned it as part of its 10th anniversary.

The model, demonstrated before the press at Shalimar, is said to have "several advantages the simpler Indian version does not possess." It is believed that the improvements in the new "Tandoor Oven" could eventually lead to a model designed for indoor and outdoor use in America.

Levy has pre-fired the clay at an extremely high temperature to give it additional strength. Chemicals fused into it enable the tandoor to withstand drastic heat and cold variations without cracking. Insulating materials which save fuel are employed in the installation. Custom tiles permit easier replacement of a tandoor. A gas burner and permanent ceramic briquets prevent smoke and ashes.

Shalimar, the first to commission Levy's model, is owned by Vijay Bhatt and Lucas Gomes. Mr. Bhatt holds an MBA degree and has lectured at New York University on Indian and Asian foods, while Mr. Gomes was a chef at the Constitution Club in Delhi, at the Grand Hotel in Calcutta and at Berry's restaurant. ~~Mr. Gomes is now~~ taking up the Shalimar kitchen management.

Traditional Indian tandoori cooking is done in a 'barbecuing' clay oven embedded in sand or

earth. A charcoal fire on the flat bottom of the 'tandoor' distributes the heat to the top.

The clay oven is used to roast meat and fish and bake breads.

Spices and yogurt are used to marinate the fish or meat which is then roasted until it is

Pottery and instructor at Pratt Institute.

Madhur Jaffrey, author of "An Invitation to Indian Cooking" introduced Mr. Levy and Mr. Vijay Bhatt at the 10th anniversary celebrations at Shalimar.



Happy. Vijay Bhatt and Lucas Gomes of Shalimar on 10th anniversary day.

Inset: The proof of the pudding! Vijay Bhatt of Shalimar checks a new dish

golden brown and crisp. The marinating and the roasting in the clay oven imparts a distinctive flavour to the food.

Ron Levy has been working on clay composition, manufacture and installation of tandoors since 1975 in many restaurants across the United States and Canada.

He is currently acting chairman of the Crafts Department at Parsons School of Design. A ceramist in New York for 9 years, his experience includes functioning as Studio Manager of Greenwich House

Japanese loan for Surat project

Notes concerning the Japanese project loan to India amounting to twenty billion yen (seven hundred forty million rupees) for the Surat fertilizer project in Gujarat have been exchanged between India and Japan.

The loan has been extended in response to a request made by India and in accordance with the pledge made by Japan at the Aid India Consortium meeting in Paris last year.