

MANY SMALL OUTLETS IN THE CITY SPECIALISE IN THE TRADITIONAL POT ICE CREAM



Pallavi Kharade

Remember the good old days when making ice cream at home used to be a ceremony. The wooden ice cream pot filled with milk and fruits and surrounded with crushed ice and rock salt used to be the centre of attraction for children. After hours of churning the pot, all family members used to get the chance to savour the creamy and utterly delicious ice cream.

Nowadays, though there are innumerable ice cream brands in the market, yet the good old pot ice cream has managed to hold its own charm. There are small ice cream parlours in the city which serve authentic pot ice cream. They are always crowded in all seasons.

Shrirish Bodhani, owner of Shirish Traders in Kamla Nehru Park is selling pot ice cream since the last 25 years. As a young postgraduate, Bodhani started out the joint Snack Point opposite Kamla Nehru Park. He realised there is a huge potential for fresh pot ice cream. After consistent efforts he developed his own successful formula of pot ice cream which had natural flavours and a special taste. At Shirish traders, pot ice cream is prepared from rich milk, sugar, fresh fruits and natural flavours like alphonso, strawberry, pista, badam and gulkhand.

Not only does he have loyal clientele, but also celebrity

Pot full of ICY DELIGHT



1. The pot used for making the ice cream. 2. The various flavours sold at Khatri ice cream parlour. 3. Owner Kumar Khatri at his shop.



PICS BY VILAS AVACHAT.DNA

खत्री बंधु पांड आईस्क्रिम
आणि मस्तानी
सर्व पार्टी ऑर्डर स्विकारल्या जातील.
०८२२०१९५१३



guests. Legendary writer Pu La Deshpande loved Bodhani's pot ice cream and was frequent visitor here. Noted actor Nana Patekar, Sudhir Gadgil, Dilip Prabhavalkar and Rahul Solapurkar are also his regular customers Bodhani says, "We use only fresh natural ingredients so taste and quality wise our ice cream is better than that sold by popular ice cream brands. No air is whipped in while making ice cream. Other ice creams are reduced to bubbles after they melt, but our

ice cream can be drunk as milkshake after melts. We make fresh ice cream every day and never use preservatives." Everyday 12 to 15 kg ice cream is made at Shirish Traders. The cost of the ice cream is Rs20 for a cup and Rs300 per kg.

The other ice cream parlour which is popular for fresh pot ice cream is Khatri ice cream near Shivaji statue at Kothrud. They have a branch at Rajaram bridge, opposite Vitthal Mandir. The Khatris ran a Pedha Shop called Khatri Pedhwale 20 years ago but then Girish Khatri decided to diversify into ice cream.

"While I make the base of the ice cream, the

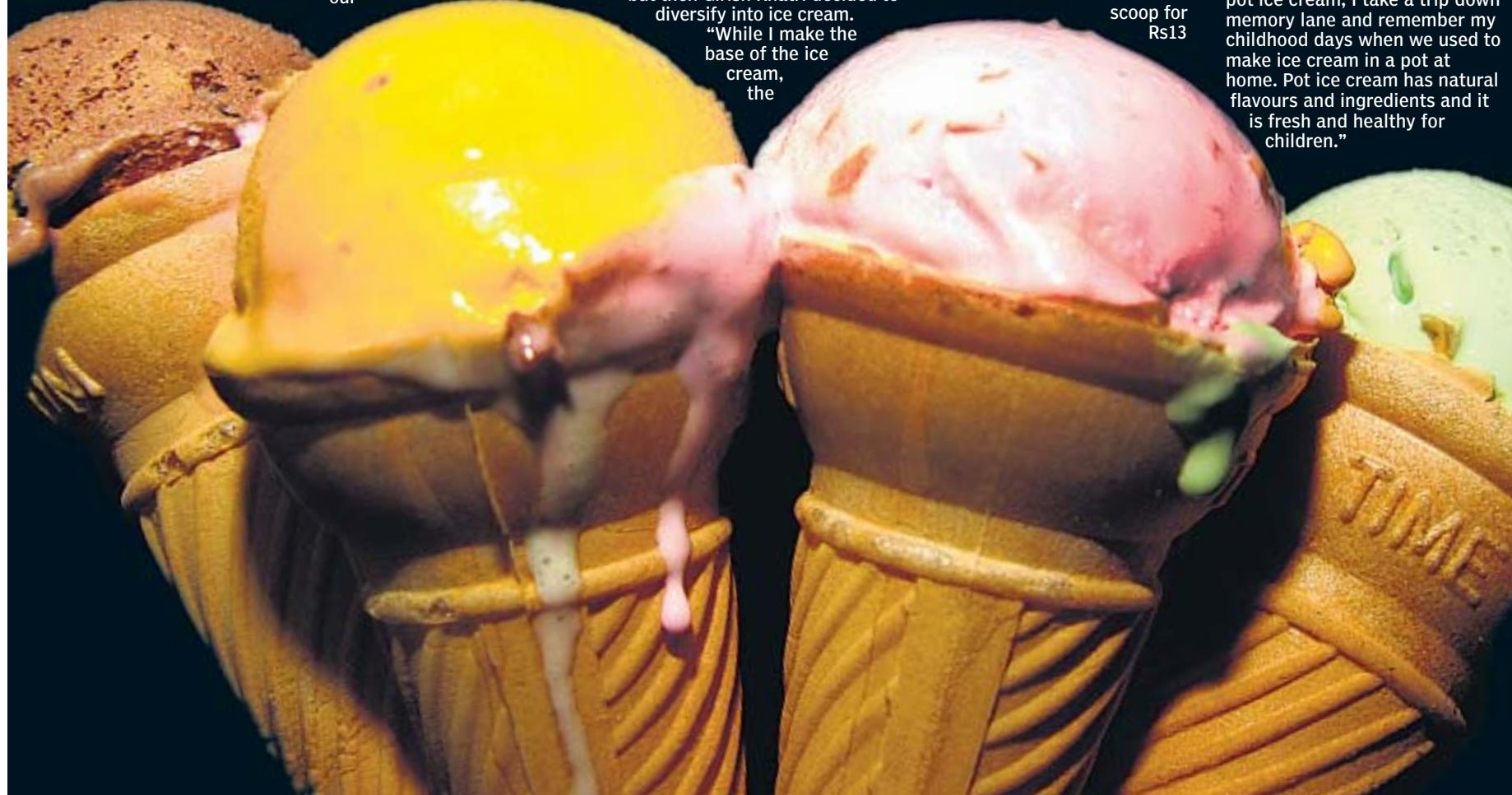
workers take care of the rest. It takes one whole day to make one pot. So we make lots of flavours at a time. Earlier we used to make ice cream in wooden pots which used to take us one-and-a-half hour but now we use electric pots which saves time and effort," says Kumar Khatri.

At Khatri ice cream parlour along with the usual ice cream flavours like mango, anjir, chiku, sitaphal you can also taste different flavours like mawa, gulkhand and tender coconut. You can buy an ice cream scoop for Rs13

while they charge Rs156 to Rs198 per kg as per flavour.

"Since people are becoming health conscious these days, they prefer to eat our ice cream which has fresh and natural ingredients. October and May are the busiest months for us," says Girish Khatri.

For many customers savouring a pot ice cream is just like revisiting their childhood. Owner of a software agency Sonal Dalal, who regularly treats her son with pot ice cream, says, "Whenever I come here to eat pot ice cream, I take a trip down memory lane and remember my childhood days when we used to make ice cream in a pot at home. Pot ice cream has natural flavours and ingredients and it is fresh and healthy for children."



Marathis all over the world.

Maayboli has around 1,42,98 hits per month and it has grown without any advertising. "It spread through word of mouth," says Gallewale, who is passionate about writing and edited his college's magazine as a student of College of Engineering, Pune.

He adds, "There are a few non-Marathi people, some Indians and some non-Indians who are members of the site. They also order Marathi books from us."

Founder of a social networking site [marathiasmita.com](#), who is known by the name Marathi Superstar, has a different tale to tell. "Many social networking sites such as Orkut and Facebook are cluttered with non-Marathi people spamming Marathi communities. So, I planned to start a site ex-

clusively for the Marathis," he says. He started the website on the Jagatik Marathi Din on February 27 this year. "Many people helped me popularise the site and by making new logos and moderating it. We started off with around 1,789 members," he says.

Superstar adds it is obvious that there will be piracy, fake profiles on a social networking site. But

people started blaming the owner even when the content was moderated. "That's why I am planning to sell off the site. Advertising is also expensive, if considered as a mean to revive the site," he says.

Darshan Kharshikar, a media professional, who is hooked on to a Marathi social networking site, says, "I had seen some three to four such sites, but they weren't so great content-wise. Then I came across a site

which had good content and activity scope and got hooked to it." He adds that he joined the site to make friends with like-minded Marathi people. "I write blogs, share my trekking experiences with members and also discuss literature on forums. I have made quite a few friends and we have also gone trekking," says Kharshikar.

Priya Joshi, a student, is of the opinion that joining such Marathi sites isn't a good idea. She says, "We can interact with Marathi people on other sites as well. There is no need to create such exclusive sites and raise a bias. I have joined Marathi groups on Orkut and Facebook and interact with Marathis," she says.

The content and the people on the Marathi networking sites is what make them successful or otherwise. Gallewale says, "We feel successful when our members and partners achieve success through our site. One of the Maaybolikars, Nalini, made an appeal to Maaybolikars in Netherlands and with other members around the world they raised funds for school in the village Gondgeao in Ahmednagar."

Founders of Marathi social networking sites say it is difficult to maintain exclusive community-centric websites

Vishakha Avachat

With Marathi social networking sites evoking a sense of pride and honour towards the language, there are mixed reactions in the Marathi-speaking community regarding the use of these sites. While some sites are doing well pertaining to members and activity, some are shutting down due to increasing memberships.

Ajay Gallewale, founder of the website [maayboli.com](#), which boasts of over 29,000 members, is based in Boston, USA. "Maayboli started as a joke. My wife Bhavana wanted me to build a 'home'. Like any new immigrant to the US we didn't have money. So, I said I will build you a 'home page' instead," says Gallewale. He and his wife Bhavana started Maayboli on September 16, 1996 in Boston. What started as a personal site later went on to become a universal networking site for



I Savita Hande

A FORCE to reckon with

Savita Hande is not just the first Maharashtrian woman to join the IPS but has also distinguished herself in international assignments

Anuradha Mane Wadhwanvi

Savita Jayant Dharmadikari (now Savita Hande) was like any other girl on Prabhat Road until she joined the Indian Police Service (IPS) and embarked on an interesting journey.

Before she became the first Maharashtrian woman to join the IPS, Hande had dabbled in varied things including theatre and journalism.

But the turning point in her life came when she missed her medical seat at the BJ Medical College by zero marks, as she had the required marks but her name didn't appear in the alphabetical list. So, Hande appeared for the UPSC exams and was selected for the Karnataka cadre of the IPS.

Now posted in the Gaza Strip with the United Nations Relief and Work Agency, after having served eventful postings in India, 43-year-old Hande still describes herself as a 'regular girl from Prabhat Road.'

Her first posting was at Bidar in Karanataka as an ASP and within 13 days of her joining the Babri Masjid was demolished. The experience taught her the ropes of mob management and effective action. "We managed to handle the situation and things were in control within a day or two," says Hande, who was just about 25 years old then.

Her next transfer to Udupi was a rather pleasant one highlighted by the arrest of Sadhu Shetty, the notorious extortionist, who was known to have underworld connections.

But little did she know that her next assignment would be a turning point of her career. She was transferred to Hole Narsipur in Karnataka and within six months of her posting HD Deve Gowda became the chief minister. "He sent me to Hasan as the SP and in a

short span of time, he became the PM. It is at this time that my career in security was built owing to the frequent VVIP visits," she says.

Shortly after this, Hande got an opportunity to undertake a course in VIP security with the Diplomatic Bureau of Security at Washington for four weeks. "It was a wholesome experience with know-how on VIP security, anti-terror driving and close protection," says Hande. In 2000, she was sent to Kosovo, where she got used to the UN ways.

By this time, she was already applying for different postings with the UN. "It was then that 9/11 attack took place and I was posted in Indonesia as the deputy security advisor," she says. Here, she dealt with different problems like insurgency and later the Bali bombings and even the Tsunami operations.

Her next posting took her to Sierra Leon in West Africa, where for once security-related assignments were not her focus. Instead, this exposed her to the dynamics of an underdeveloped nation and related issues. "Diseases abound here and poverty prevails in a major way here. This posting was very different from the rest," she says.

Through her different international postings, Hande has also received support from her husband Vikas and son Srujan, who have been on the move along with her.

Hande describes the Gaza Strip as 'complex and dynamic' even as she looks forward to many more interesting postings in her career.

As a parting shot, Hande, alumni of Vimalabai Garware Prashala, Fergusson College and the University of Pune, says, "I think Pune laid the foundation for my life. Girls can dabble in many things in this city and I would be happy if I can inspire them in some way."

Up close & personal at the click of a mouse

Founders of Maayboli Ajay and Bhavana Gallewale. (Left) Home pages of [maayboli.com](#) and [marathiasmita.com](#)

them successful or otherwise. Gallewale says, "We feel successful when our members and partners achieve success through our site. One of the Maaybolikars, Nalini, made an appeal to Maaybolikars in Netherlands and with other members around the world they raised funds for school in the village Gondgeao in Ahmednagar."