



Devotees Celebrate Mahashivratri

Over 200 people braved the snow and icy roads to participate in the Mahashivratri festivities at the Global Mall on February 12th. The festivities continued through the evening with the chanting of *Om Namah Shivaya* and offerings of milk and water on the Shivaling. Acharya Ved P. Joshi, the head priest of the Sadhana Mandir at Global Mall presided over the *pujas*.

Adults and young alike chanted mantras, evoking blessings and good wishes from Lord Shiva, and later partaking of the *Mahaprasad*. Global Mall owner Shiv Aggarwal was present with his wife Anushi, as were several other prominent members of the Atlanta community. The evening ended with dinner served by a team of volunteers.

Mahashivratri has tremendous significance in Hinduism. According to sacred scriptures, ritual worship of Lord Shiva on Shivratri festival that falls on the 14th day of the dark fortnight in the month of Phalgun (towards the end of February) pleases Lord Shiva the most.



Hot Breads Celebrates First Anniversary



The Hot Breads Franchise at Global Mall recently completed one year of service at the food court. Srinivas Peddi, who co-owns this store and the one in Alpharetta with his New Jersey based partner Raghu Yerpula, says he is happy with the customer response in the one year of the store's existence.

Hot Breads is a chain of over 40 stores across the US that evokes memories of the

bakery culture in India. Sandwiches, puffs, cookies, breads, wraps, paninis and pizzas are sold fresh at very reasonable prices. The franchise is also known for its delicious range of pastries-pine-apple, black forest, butter-scotch, mixed fruit etc. Wedding and birthday cakes can also be ordered at the Global Mall store.

"We have introduced items that are special to our Global Mall location," says Peddi. "Our biriyanis, curries and appetizers are amongst the fastest moving items here."

The Global Mall franchise also offers a special kids menu.

Curry On The Go: New Items on the Menu



Amongst Curry On The Go's signature items are the Chicken Tikka Wrap and the Paneer Wrap, the Biryanis, and the Chicken 65. The Biryanis are a steal at just \$7.99 (goat) as are the Veg Thali (\$6.99)

and the Non-veg Thali (\$7.99).

"The thalis include a dessert, extra rice and an extra vegetable at no extra cost," says Runa.

The owners, who are originally from Bangladesh, are now experimenting with a couple of Bangla items like the Kheema Peas and Cabbage cooked in traditional style.

The eatery offers limited catering for 60-70 people.

This casual eatery, known for its popular plates of traditional North Indian and South Indian food, was taken over by new owners Runa, Rina and Abdulla in July of 2008. The trio has continued the tradition of serving authentic cuisine at fast food pace and prices.

The eatery has recently added Dum Biryani, Gobi 65, and Mughlai Paratha to its already extensive menu, says Runa.

Mumbai Masala: Fresh, Tangy Fare

Mumbai Masala, a chaat house that brings back the tastes and memories of Mumbai's roadside culture, opened doors in July 2008 at the food court. The little place was bought over by current owner Shah's brother Jayesh for his (Shah's) wife Simmi, who is a fabulous cook.

Simmi heads the kitchen, rustling up mouth-watering chaat items and several other new additions to their menu, at fast food pace.

The menu includes fast moving items like the vada pav, chole puri, dahi puri, aloo tikki chaat, papdi chaat, sabji puri, samosas, mirchi pakodas, dahi wada, ragda patties, pav bhaji and many more. Desserts include temptations like gulab jamun, kulfis and ras malai.

"We started with Mumbai chaat items, but have added lunch and dinner items like our popular veg thali,"



says Shah.

Patrons wash the spicy, tangy food down with hot masala tea, another customers' favorite.

Mumbai Masala now offers catering for small gatherings and lunch box catering for events. "We packed 450 boxes just last weekend," says Shah.

Srivatsan Ramachandran, a regular customer, says: "I am a south In-

dian. I did not like chaat until I started to eat here." He says he fell in love with the mouth watering, tongue tickling food immediately. "I must have eaten at Mumbai Masala at least 60-70 times. I feel completely at home here," he says.

He loves the food so much that he convinced his company to cater their Thanksgiving meal from Mumbai Masala.