

APPENDIX-VIII

A GLOSSARY OF TAMIL TERMS USED IN
THE TEXT

Ammikkal	- A flat stone ^{and a roller set} used for grinding.
Attukal	- A set of stone mortar and pestle used for wet grinding.
Kali	- A thick gruel prepared out of broken millets.
Keerai massial	- Mashed greens used as a side dish.
Kolam	- Decorative designs on the floor made at the entrance or in special places in the home as for example the prayer room.
Kootu	- A side dish with vegetables and/or dhal.
Poriyal	- A dry side dish with vegetables.
Rasam	- A thin spicy soup with tamarind & /or tomato or with lemon juice.
Sambar	- A gravy dish with dhal mainly redgram dhal and vegetables.
Shikkai	- A saponifying fruit used locally for shampooing the hair and cleaning utensils.
Talaiwar	- Headman of a hamlet.
Tamarind gravy	- A spicy gravy with vegetables and/or pulses with tamarind taste uppermost.
Thazhvaram	- Varandah.

- Thirukai or eyandram - A grinder made of two circular pieces of stone, one with a hole placed over the axle of the other and turned round for grinding dry stuff.
- Thuvayal - A thick chutney.
- Ulakkai - A long wooden pestle used for pounding dry stuffs in 'ural'.
- Ural - A stone mortar used for pounding dry stuffs.
- Ural potti. - A funnel shaped tin piece with a wide hole in the centre, placed on Ural while pounding to prevent spilling of grains.