

# Zarathushtrian Association of New Zealand (ZANZ)

## What's Up BawaZ

### President's Message

Dear Members and Fellow Zoroastrians,

A big thank you to Daliah Kermani for joining the ZANZ committee and offering her time and services to our community.

The Youth Congress progress presentation was a big hit at the AGM. The youth were applauded for their success so far. We would like to thank all of you who have supported and helped with the youth congress, in whatever way, big or small.

Dilshad Shroff

ZANZ President 2015-2017.



31st August 2015  
2015 Issue 2



ZARATHUSHTRIAN ASSOCIATION  
OF NEW ZEALAND

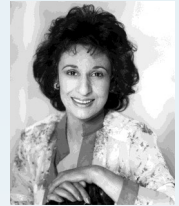
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## 6th World Zoroastrian Youth Congress— Special Guest and Key Note Speakers Announced

Time flies and now with just five months to go for the most awaited event on the Zoroastrian youth calendar, finally the well kept secret is out. The Organising Committee of the 6<sup>th</sup> World Zoroastrian Youth Congress – which is being held at Kings College, Auckland, New Zealand, between 28<sup>th</sup> December 2015 and 2<sup>nd</sup> January 2016 – is excited to unveil the Special Guest & Key Note Speakers, who will inspire and educate young Zoroastrians arriving from different corners of the world.

Who could be than the feisty human rights campaigner and founder of the most unique leadership Centre in the Forest of Dean in England? For those who haven't met the passionate Zerbanoo Gifford, the Special Guest Speaker of the event, you are in for a treat. She has led her life at a sprinter's pace moving from one winning post to another despite the many roadblocks along the way.

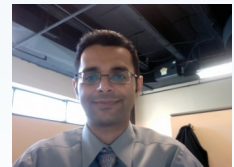


As one of the first non-white women who made political history in Britain, Ms. Gifford is now leaving behind a legacy of leadership and empowerment at the ASHA Centre she founded. The ASHA Centre is recognised internationally as a hub of activity for people from all over the world to experience each other's cultures, faiths and shared humanity. Zerbanoo has also been the director of Anti-Slavery International, London Organiser for SHELTER, and helped set up Charities Aid Foundation in India. The author of seven books, she also holds numerous international awards for her humanitarian work, which spans over forty years of grassroots and global activism. These include the Nehru Centenary Award for her work championing the rights of women, children and minorities, International Woman of the Year in 2006 and Splendor Award in Hollywood in 2007, for her lifetime achievements in the field of equality and human rights.

Turning to our Keynote Speakers, **Jimmy Antia** and **Jimmy Madon**, who hail from equally interesting and impressive backgrounds.

**Jimmy Antia** is an International Security and Development Analyst with experience in Latin America and Southeast Asia. His work experience includes working with the U.S. Army Corps of Engineers, where he focuses on working with other components of the U.S. government to promote resilient and sustainable use of water resources.

Prior to this, Jimmy consulted with the Department of Defence where he investigated programs, objectives, and strategic goals to create solutions that enhanced strategic planning process. He also worked with the Environmental Protection Agency to create new programs to increase resource conservation. Jimmy has extensive experience in politics having worked for the 2012 re-election campaign for Barack Obama, and with the U.S. House of Representatives Transportation and Infrastructure committee as well as working on transportation issues post-9/11.



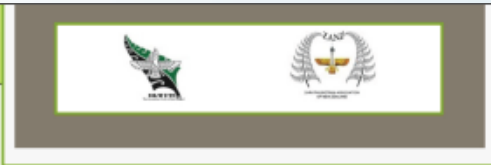
Another speaker in love with possibility is **Ervad Jimmy Madon** who moved from Mumbai, India to the United Kingdom five years ago where he procured a First Class Honours degree in Computer Science from the University of East London. He is currently employed as a Software Systems Development Engineer at GENE Software Ltd., a Warwickshire based company that specialises in the field of Lean Engineering and Consultancy. As the youth coordinator of the World Zoroastrian Organisation (WZO) and the Social Secretary for the Young Zoroastrians of the UK (the youth wing of the Zoroastrian Trust Funds of Europe - ZTFE), he actively helps in organizing community events and also volunteers to teach at the 'Young Flames' religious educational class in London for kids and parents alike.



Globally, over 250 delegates have already registered to attend the Congress. All Zoroastrians between the ages of 15 and 35 are invited to attend. If you're still thinking about it, go on and register! Do not miss out on this opportunity of a lifetime, after all, where else will you get the chance to meet so many young Zoroastrians in one of the most beautiful places in the world?

For more information and to register visit: <http://www.6wzyc.co.nz>

## 6th World Zoroastrian Youth Congress—Advertising Rates



# Advertising Rates

**Advertising in the 6<sup>th</sup> WZYC Official Congress Booklet is now open.**

This is a unique opportunity for businesses to showcase their brands amongst Zoroastrians globally, as well as upcoming entrepreneurs and businessmen.

Individuals and families are also invited to pass on their wishes to the Congress Committee and Delegates that attend.

Colour advertising rates in the Official Congress Booklet includes:

Category	Size	Material Deadline	Rate (NZD)
<del>Outside Back Cover</del> <b>SOLD</b>	A4	<del>September 30, 2015</del>	<del>\$1500.00</del>
<del>Inside Front Cover</del> <b>SOLD</b>	A4	<del>September 30, 2015</del>	<del>\$1200.00</del>
<del>Inside Back Cover</del> <b>SOLD</b>	A4	<del>September 30, 2015</del>	<del>\$1000.00</del>
Full Page	A4	September 30, 2015	\$500.00
Half Page	A5	September 30, 2015	\$300.00
Quarter Page	A6	September 30, 2015	\$100.00

**All advertising material must be received by the Organising Committee by September 30, 2015.**

Please email [6thwzyc@gmail.com](mailto:6thwzyc@gmail.com) with your booking requests

## Word from ZCT

The ZCT trustees would like to thank the community for their continued support towards our objective to collect funds for the establishment and ongoing management of a community centre and a permanent place of worship.

From our last update about a year back ZCT has had a few Fundraising Activities, which play a major role in our funds accumulation process.

We held a mid-winter fundraising party with a Bollywood vs. Hollywood theme. Many efforts were taken by most people to dress up and it was a very enjoyable evening of dancing and getting together with friends.

We hosted a Gambhar, which had an amazing attendance of community members. It was fantastic to see many new faces with some of them becoming pledge donors.

We also had our alternate yearly “Jamva Chaloji” event, and as expected many members of our community attended this event and had a wonderful evening of delicious Parsee food served on traditional banana leaves. A special mention to all the volunteers who helped make it a grand success.

Tickets for the play “Baap Ka Baap” which were purchased via our ZCT volunteer (Benifer Irani) received a small percentage of the ticket price.

Our latest fundraiser “Host A Meal” also got members of our community involved in doing mini fund raisers with their friends and family.

We have some more events lined up in the months ahead and we look to the community for support.

**A movie fundraising night**, the movie is Pixels, starring Adam Sandler, Kevin James, Peter Dinklage Michelle Monaghan, Ashley Benson.

Venue: Botany Hoyts

Date & Time : Friday, 18<sup>th</sup> September’15. Arrive there at 6:30pm, movie starts at 7:00pm.

**2016’s New Year’s Eve Bash – theme - Sparkle & Shine**, A grand event has been planned to welcome 2016 with Dinner and Dancing!!

Venue : Novotel Ellerslie

Date & Time: Thursday, 31<sup>st</sup> December’15 from 7:00 pm onwards.

We have also updated our website and have a Facebook page and given it a complete new look.

The Trustees of ZCT would like to take this opportunity to thank all the donors, volunteers who help out at the fundraising events and all those in the community for who support by attending the events.

We need more financial support from the community and look forward to getting more donors on board. Larger the funds we generate, the quicker ZCT can achieve its objective of having a Community Centre and a Place of Worship in Auckland.

For further information on ZCT please contact us on [zcentre@gmail.com](mailto:zcentre@gmail.com) or refer to our website [www.zct.co.nz](http://www.zct.co.nz) or [www.facebook.com/zctnz](http://www.facebook.com/zctnz)

## New Arrivals—Congratulations!!!!

Baby Boy 'Hormazd' to Anahita & Paeterasp Vevaina  
Baby Boy 'Riyan' to Kainaz and Mehrdad Jamasbnejad  
Congratulations on the new arrivals.

## Navjote Mubarak

We Welcome the following into the Zarathosti faith following their Navjote Ceremonies:  
Nyra Pithawalla, daughter of Hoshi & Kamal Pithawalla  
Zara & Aryan Contractor, daughter and son respectively of Shahanoor & Khushcwehr Contractor  
Zirak Wadia, son of Firdosh & Nazneen Wadia  
Kayan Irani, son of Yazad & Binaifer Irani

## Obituary

We express our heart felt condolences on the passing away of Mahiyar Vazifdar. May his atma achieve Garothman Behest.

## ZANZ Website Refresh

The ZANZ Website has been recently refreshed to have a new look and feel as well as staying current with updated technologies. Please feel free to look up upcoming events and read stories and news feeds on past events on the website. The ZANZ Committee would like to thank Paeterasp Vevaina for continuing to maintain the ZANZ website tirelessly and diligently for the last 7 years.

**Zarathushtrian Association of New Zealand**

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You are here: Home

### Zoroastrian Roj and Mahino

Today is day 9 of the Ghanzali calendar year 1365 Y.Z. The month (Mah) is Farvardin and day (Roz) is Adar.

Search

Type Search text here

### 6th World Zoroastrian Youth Congress

Did you know that the 6th World Zoroastrian Youth Congress is going to be held in Auckland from 28th December 2015 - 2nd January 2016.

Have you registered for it?  
If not then [do so now](#).

### Upcoming Activities

- ZANZ Prayer Class
- 05 Sep 2015 04:30PM - 05:45PM
- ZANZ Prayer Class
- 19 Sep 2015 04:30PM - 06:00PM
- Seniors Coffee Group Meeting
- 20 Sep 2015 10:00AM - 12:00PM
- ZANZ Prayer Class
- 03 Oct 2015 04:30PM - 05:45PM
- ZANZ Prayer Class
- 17 Oct 2015 04:30PM - 06:00PM
- Seniors Coffee Group Meeting
- 18 Oct 2015 10:00AM - 12:00PM
- ZANZ Prayer Class
- 07 Nov 2015 04:30PM - 05:45PM
- Seniors Coffee Group Meeting
- 15 Nov 2015 10:00AM - 12:00PM
- ZANZ Prayer Class
- 21 Nov 2015 04:30PM - 06:00PM

### Popular Search Terms

6th World Zoroastrian Youth Congress ZANZ

### Home

# Zarathushtrian Association of New Zealand

ZANZ was established in 1996 with the main objectives:

- to preserve the cultural identity of Zoroastrians in the multi-cultural society of New Zealand,
- to preserve and advance the tenets of the Zoroastrian religion amongst the members of the association and the Zoroastrian community in New Zealand and
- to make a cultural contribution to the New Zealand society.

Over the years, ZANZ has facilitated the integration of newly arrived Zoroastrians into the Zoroastrian community as well as into New Zealand society. The Zoroastrian community has grown rapidly in the past decade and we aim to reach out to the wider community of New Zealand and its leadership in order to firmly establish the important role and contributions of Zoroastrians in New Zealand.

We also intend to develop cooperation, cordial relations and mutual understanding between the people of New Zealand and the Zoroastrian community and to take all the steps considered necessary or expedient to facilitate such cooperation, relations and mutual understanding. We will do our best to contribute to the promotion and advancement of the interests and welfare of New Zealand.

Kind Regards,  
ZANZ Management Committee 2015 - 2017.

### THE 6TH WORLD ZOROASTRIAN YOUTH CONGRESS

28TH DECEMBER 2015 - 2ND JANUARY 2016

### HAVE YOU REGISTERED YET?

FOR MORE INFORMATION & TO REGISTER VISIT:  
<http://www.zanz.org.nz>

HERE'S A SNIPPET OF WHAT YOU ARE IN STORE FOR AS A DELEGATE:  
<https://www.youtube.com/watch?v=7-43mgaf0v8>

## Achievers—ZANZ Scholarship Award

Navzad Chhor was awarded the ZANZ academic Scholarship for 2015 owing to his success with excellence in the 2014 NCEA examinations. He has been making an important contribution to the Zoroastrian Community of NZ as an ordained priest by participating in Jashans.

Navzad impressed the committee as being a well-focussed and dedicated youth with a positive attitude. He has shown empathy for the lesser privileged in our society as evident in his involvement with Cancer society and relay for Life. Navzad was presented the 2015 ZANZ Academic Scholarship Award certificate and a cheque for \$1000 at the ZANZ Navroze Jashan on 21st March 2015 by Mr Godrej Engineer.

The ZANZ Committee and Scholarship Committee along with the members of the New Zealand Zoroastrian community congratulate Navzad and wish him many more successes in life.



## Achievers—Nominated for Pride of NZ Award

Current ZANZ Committee member Benifer Irani was nominated for the Pride of NZ Award. Benifer was interviewed for inclusion into the National Award category but unfortunately did not make it through.

Paeterasp Vevaina, ex-ZANZ president who nominated Benifer said, "She is a role model not just for the Zoroastrian community but for anyone in general. Countless number of times she has been taken advantage off, of her good nature, but she still continues to selflessly serve everyone. I had absolutely no hitch in nominating her for the award, the very first time when I read about it in the NZ Herald."

Says Benifer, "Being selected or not, I will always continue to serve the Zoroastrian and the wider community in New Zealand".

All the best Benifer, hope you get selected next time.

# Achievers—Goal Machine-Champion—Young Arzan Todywalla

Written by Rashna Tata and originally published in Parsiana July 2015 Edition

## “A goal machine”

Fourteen-year-old Arzan Todywalla, a member of the small Zoroastrian community of Auckland, New Zealand is gaining recognition both nationally and internationally as one of the best soccer players of his age. One of his coaches goes so far as to call the young lad “a goal machine.”

Recently Arzan was selected to undergo trials at the Birmingham City Club in the United Kingdom. His coaches were so impressed with Todywalla’s skills that they selected him to play for the under 13 Birmingham City Club team and later in Derby. The ultimate reward for him was a tour of the famous Manchester United Museum and the

*(Top): Arzan Todywalla (r) on soccer field; (right): with parents Pearl and Viraf*



playing. Arzan proved himself within the very first year itself winning his initial trophies including the Golden Ball Award and The Most Valuable Player of the Year Award in 2007.

He plays mainly as a striker and occasionally at midfield, states Viraf. His proud and supportive parents stand behind their successful son in every endeavor he takes up, encouraging him to achieve well beyond and above his own aspirations and ability.

Arzan joined “Coerver Coaching New Zealand” to improve his soccer skills from the method developed by Netherlands Champion UEFA Cup winner Weil Coerver. He also trained with Auckland Futsal and the Roger Wilkinson Premier Skills Academy. His parents hope to see him win international recognition and a career with the best and most renowned soccer clubs of the world.

Arzan considers his present coach Justin Green at the Fencible’s United Soccer Club as his mentor. It was his coaching and mentorship that gave Arzan the opportunity to travel to the UK to train at the famous Birmingham City Football Academy. His participation helped the Fencible Soccer Club, his childhood training ground, win the preseason Rangitoto College Tournament. He has also been honored with the Fencibles United Player of the year (Grade 13) Trophy.

In the current year he has won two major awards. At the prestigious Indian Newslink Newspaper — Indian Sports Awards Presentation ceremony in April in Auckland he received the Best Young Sports Achiever (9 to 14 years male) award and The Under 20 Soccer Player of the year award.

Old Trafford Stadium.

The year 2014 proved to be one of edging towards recognition. In Australia he played as captain of the Auckland Futsal — Indoor Soccer Team and won the “All Star Team” title. Over 500 players from both New Zealand and Australia aspire to become a member of the “All Star Team” but only a select few earn this distinction.

Todywalla’s soccer journey began soon after he migrated to New Zealand at 18 months of age with his parents Viraf and Pearl Todywalla and sister Afrin. The young parents went through all the normal struggles as new migrants to ensure their children did well in life.

It was on his third birthday that Viraf noticed Arzan kick a ball, at the “speed of a rocket.” Recognizing that their young son possessed an unexplainable talent, they secured his admission to the popular and successful Fencible’s United AFC Soccer Club when he turned six. They expected that after some years of practice, their son would be ready for competitive

Along with soccer, Arzan is also a good all-rounder athlete and he makes his mark in every sport he undertakes. Recently winning the first prize in high jump, 100 m and 200 m sprint, he created new records for Pakuranga College where he studies.

He was made a member of the international tournament team, setting a record for his school. He also won Sports Person of the Year (Grade 15) award. Arzan has been selected for a week long special training camp organized by the National Training Centre, a rare privilege accorded to very few.

Rashna Dorab Tata

36 Parsiana July 21, 2015

## Faroud Shahlori Dar-Be-Mehr Salgireh Jashan, Sponsored Gahambhaar & Khordaad Saal Jashan

A community that prays and eats together stays together ..... i.e. apreh New Zealanders Zarathushties are khatta, peetta, majja masti karta folks chaiyeah aneh hallih mallih neh rehiyeach.

There is nothing more nourishing that the Zoroastrian community offering prayers to Ahura Mazda and sharing a blessed meal together.

It was a heart-warming sight to watch the fast expanding Zoroastrian community in Auckland come together in large numbers for 11<sup>th</sup> Anniversary of the Faroud Shahlori Dar-Be-Mehr, apruh Dadgah at Pakuranga Road in Auckland, New Zealand on Sunday, 2<sup>nd</sup> August 2015. Approx. 140 devoted Zarathushties attended and 11 Dasturjis performed Salgriha Jashan.



Paying homage to the only go-to place for every auspicious, happy and sad occasion in our lives, the Dar-Be-Mehr that is housed behind Parsiana Lodge had the members of the community drop everything else to attend the glorious anniversary celebrations.



Making the occasion even more special, Salgriha Jashan ceremony was followed by chasni and then sponsored Gahambhaar by one of the most valued members of the community **Benifer and Porus Irani**, along with **Kainaz and Mehrdad Jamasnejad**.

A sumptuous meal of *mora daal chawal* (*Dhun Daal neh patio badha eh pet bharih neh chatiyoh*) with some lip-smacking prawn *patio*, *achaar* and delicious *aleti paleti* with soft drinks and sweet dish, *jalebi* had the guests feeling good to belong to the community

that often bonds together at the Jashans, Mukhtad & Gatha Prayers, Hamkaraas and New Year celebrations.

Also proving that there are a lot of young and dedicated priests at our prayer ceremonies, was the special occasion of Khordadsal where there were nine Dasturjis praying at the khushali nu jashan at Dadgah, which was celebrated with prayers on Sunday, 23<sup>rd</sup> August 2015.



Not only was it good to see Aspi Shahlori, (the man who built the Dadgah in Auckland) who specially came down from Sydney for only Mukhtad & Gatha prayers and followed by New Year and Khordadsaal Jashans, but also to see new members of the community who have recently immigrated being warmly welcomed by the community at large on the festive occasions.





# Food Corner— Russian Pattice by Meherangiz Avari

## Recipe for Russian Pattice

### Ingredients:

- 400 gm Boneless Chicken
- 300 gm Potatoes (3- 4 small size)
- 1 small bowl of grated cheese approx 140 gm
- 2 beaten eggs
- 3 table spoon of semolina (Ravo)
- 3-4 whole green chillies ( optional Green Chilli Paste)
- Salt to Taste
- Ground Black Pepper to Taste
- Oil for Frying



### Procedure:

1. Boil the Potatoes and mash them.
2. Boiled the chicken.
3. After the chicken is boiled shred it and leave aside.
4. Chopped green chilli.
5. Take mixing bowl and add shredded chicken, mash potatoes, cheese, green chilli, black pepper and salt. Mix all of them well.
6. Take a small portion of above mixture in your palm and give a small round ball shape.
7. Heat oil in Fry pan.
8. Take each ball and coat it with semolina. After that immediately dip the ball into beaten eggs.
9. Shallow fry each ball until they turn golden brown on both sides.
10. Once it ready served hot with tomato sauce or coriander chutney.



Kids Corner—Behzad Mistry's Drawings



## Maori Language month—August

Māori Language week is a reminder to us all to celebrate the unique language of these islands and to use Māori words and phrases whenever possible. It's been 40 years since Māori Language week began and in that time we've seen a resurgence of Māori language speakers and an increase in the number of Māori words used by all Kiwi's in every day parlance (Māori words like 'kiwi' for example :)

The history of loss for Māori including loss of reo Māori is not something we can be proud of as a nation, but neither should it be whitewashed; for just as ANZAC Day reminds us that War is fruitless - 'lest we forget'; Māori Language Week should remind us that this country's first language should never again be subjected to the treatment it received in the past.

Māori children were not permitted to speak te reo in schools up until the 1950's. After that it was neither banned nor encouraged. This had an impact on Māori families in the home where children either stopped communicating in te reo altogether or were expected to continue their practice of English in the home by speaking it more often. In the 1950's New Zealand experienced the most rapid urbanisation of indigenous peoples anywhere in the world. Māori families left their rural kāinga for work, education and other opportunities in the burgeoning towns and cities. The language of the modern economy was English and Māori were fluent speakers who did well in education and trade training and were highly employable. One generation of town dwellers quickly turned into two then three then a fourth generation and so on.

Over this period Māori families spent less and less time 'back home' and more and more time getting on with their lives in the bigger towns and cities. By the third generation the numbers of first language speakers of te reo Māori had dropped dramatically, and by the fourth generation, few Māori families were speaking te reo as their first language in the home. It was in the 1970's that the language decline could no longer be ignored (although it continued to be). Māori Language week started in 1975 but it took a claim to the Waitangi Tribunal in 1985 to highlight the seriousness of the decline. In 1987 te reo Māori became an official language of New Zealand alongside English.

There is a slow but positive shift occurring across the New Zealand landscape with te reo Māori being considered equally alongside other languages to learn. It is compulsory for senior students at Kings College to learn te reo Māori, for example. The reasons for this interest could include the rapid growth and long-term stability of the Māori economy, or the ties to Mother England for many families fading into distant history, or other demographic changes as people more freely move and settle around the world. Whatever the reason, more Kiwi's than ever before are learning te reo Māori and realising the benefits of speaking the language of the country of their home or birthplace.

To help remind each of you that you probably speak or know and understand more Māori words than you give yourself credit for, I've plagiarised a page from Te Taura Whiri i te Reo Māori the Māori Language Commission for you to have a squizz at (see below).

My message to you all is to keep up the good fight - whawhai tonu mātou ake ake - let's make our own individual small commitment to te reo Māori in our own way and watch as that kākano (seed) grows within us and within our friends and families.

Kia ora.

nāku i runga i aku mihi ki a koe

## Thought for the Newsletter

Winners	Losers
Have dreams	Have schemes
Make it happen	Let it happen
Are a part of the team	Are apart from the team
Make commitments	Make promises
Always have a program	Always have an excuse
Are always a part of the answer	Are always a part of the problem
Says 'I must do something'	Says 'Something must be done'
Believe in win/win	Believe for them to win, someone has to lose
Says 'Let me do it for you'	Says 'That is not my job'
See the gains	See the pain
Says 'It may be difficult but it is possible'	Says 'It may be possible but it is too difficult'
Make a mistake and says 'I was wrong'	Make a mistake and says 'It wasn't my fault'

## Advertisement Corner— Arkush Enterprise Limited & Mazda Builders Ltd



### **ARKUSH ENTERPRISE LIMITED** Importers and Distributor of Foodstuffs in New Zealand

Contact : Benifer and Porus Irani  
Mobile No. 021 0377 262



### **Porus Irani**

Certified Licensed Building Practitioner  
Home Improvements &  
Construction Specialist

Mobile : 021 123 7892

Email : [mazdabuilder@gmail.com](mailto:mazdabuilder@gmail.com)

## Advertisement Corner— Avalon Waterways River Cruises 2016

Avalon is a step beyond the ordinary, but knowing you and our travellers, we think you'll feel right at home here. Spaces are bigger, views are more epic and excursions are more enriching.

Avalon has designed a cruise experience that includes all the right things...but still leaves room for your own preferences. Everything you want included already is – from deluxe accommodation with luxurious amenities, shore excursions with Local Guides, to gourmet cuisine with regional wine and beer with all onboard dinners, and complimentary tea, coffee and Wi-Fi throughout your journey.



Avalon Waterways' award winning fleet is the youngest on the European waterways with an average of just 3 years. You'll glide along the rivers on ships designed to maximise space, comfort and views for all guests. Introduced in 2011, their revolutionary Suite Ships offer two full decks of Panorama Suites that provide 30% more space than the standard industry cabin. Their revolutionary Panorama Suites feature huge wall-to-wall, floor-to-ceiling windows which creates an Open-Air Balcony®, meaning you don't have to compromise with any unexpected weather patterns during your time onboard.

For 2016, Avalon has over 60 itineraries throughout not just Europe, but also Egypt, South America, China and South-East Asia. Our travellers can escape on a romantic mini-break, take off on an extended exploration, or enjoy something in-between. Discover the best of Europe, South-East Asia, Egypt or South America with Avalon.

For further details contact:

**Shernaz Engineer**  
**Travel Expert | Pakuranga | Flight**  
**Centre (NZ) Limited**



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**Phone: +64 9 5760976 | Fax: +64 9 5761163**  
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**My business hours are: 09.00 am to 03.00 pm**

## Significance of the Faravahar / Farohar Figure



The Significance of the Faravahar / Farohar Figure:

1. The Faravahar's face resembles the face of human being and therefore, indicates its connection to mankind.
2. There are two wings in two sides of the picture, which have three main feathers. These main feathers indicate three symbols of good reflection, good words, and good deed, which are at the same time the motive of flight and advancement.
3. The lower part of the Faravahar consists of three parts, representing bad reflection, bad words, and bad deed which causes misery and misfortune for human beings.
4. There are two loops at the two sides of the Faravahar, which represent Sepanta Minu, and Ankareh Minu. The former is directed toward the face and the latter is located at the back. This also indicates that we have to proceed toward the good and turn away from bad.
5. There is a circle in the middle of the Faravahar's trunk. This symbol indicates that our spirit is immortal, having neither a beginning, nor an end.
6. One hand of the Faravahar, points upwards, showing that we have to struggle to thrive.
7. The other hand holds a ring. Some interpreters consider that as the ring of covenant, representing loyalty and faithfulness which is the basis of Zarathustra's philosophy.

## How Salli became an integral part of Parsi Cuisine

- Contributed by Benifer Irani

Most of the city's Parsi food-serving Irani restaurants are around Fort, and fried foods and sweets shop Camy Wafers has a sound and solid reputation among them for the quality of their salli, the well-loved, deep-fried and salted juliennes of potato often used in Parsi food. Indeed, Britannia's 91-year-old Boman Rashid Kohinoor Irani said he only buys his stock for the 91-year-old restaurant's salli boti, salli kheema, and salli chicken from the Camy Wafers shop on Colaba Causeway.

When I visited this outlet, the manager briefly paused in the middle of their frenetic mid-afternoon business to inform me that they sell about ten kilos of salli a day on average, not counting festive occasions. The biggest buyers are Irani joints and Parsi restaurants, as well as Parsi and Sindhi folk who come from nearby Colaba and from as far as Hughes Road.

But that's nothing compared to how much salli flies off the shelves at Metro Wafers on Mathar Pakadi Road in Mazgaon. This shop, which is about a third the size of Colaba's Camy, sells 60 to 70 kilos of the minuscule potato sticks a day, all fried daily in the kitchen at the back. Owner Murtuza Ujjainwala took me to the back of his shop where a gleaming aluminum kadhai (in which a full-grown man could lay down very comfortably) is perched on a waist-high tandoor-like stove. "Walk carefully and slowly," he said to me as we moved past sacks of potatoes, the kind called "wafer batata" in Vashi vegetable market, on the oil-slicked floor of the passage-way.

Every morning a few boys gather at the back of the shop to peel the spuds and then push them, lengthwise, into crude slicing and cutting machines. Depending on the blade, the potatoes get shaped into translucent slices for wafers, or into thin or thick potato sticks for two kinds of salli. These fall below into a vat of water and get washed to rid them of excess starch. They're then squeezed dry in a drum that works much like the spin cycle in a washing machine before being fried in the massive kadhai.

"Of course the oil splashes back at you," said Ujjainwala when I asked him about how the salli is salted. It seems unintuitive and downright dangerous, but Metro's boys toss arcs of very concentrated brine into the bubbling oil once the salli has begun to crisp. This ensures that the salt is evenly distributed in the chips and doesn't sit only on their surface. "If I put salt on top, there will be salt deposits on the inside of the packet, and when you put the salli in your mouth, the first thing you will taste is an unpleasant hit of salt," said Ujjainwala.

To minimise accidents from the splashing, Metro's boys put only 85 litres of oil in the kadhai at a time when in fact it can hold 180. All of the day's salli is fried by 10am, and you can tell from the space it gets on the shop's shelves that it is their highest seller. Parsis prefer the thin variety.

Metro was recommended to me by archaeologist and Parsi food caterer Kurush Dalal who regularly buys his stock from them. I went to Dalal to solve the mystery behind the origins of salli in Parsi food. A few years ago, I had spent a few weeks in Iran, where, leave aside salli, potatoes barely figure in the cuisine and meals are typically a spread of beautiful leaf-thin "berg" kebabs; barberry-, saffron- and fried onion-laden meaty "polo" (a biryani-like rice dish, related to pilaf and pulao); "fesenjan" or duck cooked in a nutty-tart sauce of walnuts and pomegranate molasses, and the fizzy minty yoghurt drink "ayran".

The Persian influence in Indian Parsi food is evident in the community's love for meat and their propensity to combine it with dried fruit, as in jardalu salli boti. But the Parsi proclivity to put these crisp fried potato sticks on their gravied dishes seems to be entirely their own. Sindhis eat salli as a snack, sprinkled with red chillies and salt, with their tea, while Maharashtrians make a sweet-salty and very delicious chiwda with them.

## How Salli became an integral part of Parsi Cuisine (cont.)

Salli par eeda.

Dalal offered the most plausible explanation for the Parsi love of salli. Potatoes, among other produce, were brought to western India by the Portuguese (via Spanish explorers who brought them from the Andes in South America, where the potato originates) in the early 16th century. The Parsis, being an adaptable and integrative community, adopted some Portuguese ways. Vinegar (“sarka”, part of Parsi pork vindaloo, and many other dishes) and potatoes are Portuguese influences on Parsi food, and have nothing to do with Persia.

It’s still hard to say which ingenious Parsi cook decided to put salli over spicy mince, over chicken and apricots, and under eggs (salli par eeda), but Dalal points out that its explosive crunchiness apart, this textural joy also has a very practical use – during bhonu (meals), it prevents the gravy of the dishes it covers from running all over the patra (banana leaf). Dalal says that to be most effective, salli has to be cut just right – too long and it starts curling.

It also needs to be fried just right – the best salli has a definitive snap, and is also very pale, cream in colour, with a flush of gold. Before mandolines and potato-cutting machines came along, all salli was manually made, and it was all tediously hand-cut jaadi (fat) salli. Dalal has memories of going to Golden Wafers on Grant Road as a kid and watching the workers hand squeeze brined potato sticks in a cheesecloth that had gone grey from all that starch.

“Parsi food originates in India, and for Parsis taste is paramount,” said Shehriar Khosravi, owner of Cafe Military, where the kheema salli is among our favourites in the city. “Somebody at some point must have noticed that salli tastes good, and decided to eat it. It’s like potatoes in other [communities’] foods. It’s not that the batata vada originated in Shivaji Maharaj’s era, or that potatoes grew in south India to have someone put it in masala dosa.” Food writer Vikram Doctor has a well-reasoned theory about how salli became a substantial garnish for Parsi food in India.

“It’s quite likely an alternative for birista and provides textural contrast,” he said. Birista is the name for deeply caramelised and slightly crisp, long slivers of onions used in Middle Eastern and Indian dishes such as biryanis, Turkish yoghurt-sauced pasta dishes, and Irani “polo”. Salli is a worthy replacement. (Try it on sambar, in Sindhi kadhi, on palak raita, on nalli nihari, even on alu muttar. It makes everything more fun.)

Perhaps the most surprising and verifiable piece of information I learned about salli came up during my conversation with Ujjainwala. He said that ten kilos of potatoes yields only three kilos of salli, and soaks up one and a half litres of oil in the process. So wait, salli is half massively dehydrated potato and half oil? “Haan”, he said. “Why else do you think potatoes are about Rs10 for a kilo and salli is typically for Rs250?”

*Originally written by Roshni Bajaj Sanghvi. Roshni is a Mumbai-based food journalist, a contributing editor at Vogue magazine, a graduate of the French Culinary Institute in New York City, and the restaurant reviewer for the Hindustan Times newspaper in Mumbai.*



## Invitation for providing Articles

Dear Members and Friends of ZANZ,

This is the second issue of the 2015 edition of the ZANZ Newsletter. We endeavor to release three editions every year. We invite members as well as non-members and fellow Zoroastrians to send in articles on any of the below mentioned topics:

1. Achievers - latest personal, academic, extra-curricular achievements of any Zarathushtrian (Irani and Parsi) individuals of New Zealand.
2. BawaZ Jokes / Cartoon Corner / Quizzes / Crosswords / Sudoku / Games / Cartoon strips / Jokes, etc. (no copyrights)
3. Kid's Corner - Kids can send their artwork or small write-ups.
4. Food Corner / BawaZ Recipes - Great idea to share recipes, a chance for all home cooks to shine. It can also be something of significance e.g. malido, etc.
5. Thought of the Day / BawaZ Wisdom !! - Nice phrase or a moral based short story.
6. Local Community News - Happenings in and around other local communities. e.g. any interesting play, activity at a community centre which might be of interest to the rest of the community.
7. Advertisements of Zarathushties owned Businesses - An A6 size advertisement can be submitted. One free advertisement per Zoroastrian person.
8. BawaZ Navjote Mubarak / Shaadi Mubarak Column (new stock/babies arrivals or additions to Parsi Clan and/or forthcoming Lagans)
9. Matrimonials Column (BawaZ Lagan.com)
10. Obituary - List of Zarathushties maran (death) and also Paidast, Sarosh nu Patru, Uthamnu, Varsi Prayers, Mukhtad/Gathas Prayers at Dadgah, etc.
11. Job Vacancy / Situation Vacant.
12. Rentals / tenancy wanted / House to sell / Business to sell

**Please do send in your write-ups, notices, adverts, etc. via email to [newsletter@zanz.org.nz](mailto:newsletter@zanz.org.nz)**

Please note that write-ups, notices, adverts, etc. sent to the newsletter email address only will be considered for publication.

Also kindly note that no religious controversies will be allowed in this Newsletter. Also the ZANZ editorial committee reserves the right as to which articles may make it to the final newsletter and which may not.

God bless and send in your articles quickly, for you all to view and also the World to view !!