

APPENDIX-VIII

A GLOSSARY OF TAMIL TERMS USED IN
THE TEXT

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| 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.