

Deity Cooking For Festivals

Brief History

This department started in 2006. It was in the year 2000 when H.H Jayapataka Swami Maharaj visited their pandal, and encouraged them to increase the number of preparations, that inspired them to aim for higher. From 400 varieties of prasadam in year 2000, the number of varieties presently stands at 1500.

Course of Action

- This massive cooking is possible only through team work. A team of matajis start planning 2 months ahead of a festival namely:
 - ✓ Looking after logistics.
 - ✓ Making a list of utensils that are required.
 - ✓ Fruits, vegetables, spices, etc.- What and how much is to be purchased.
- A pot maker is called to make pots for cooking and offering. They are made free of cost.

Achievements

- **Qualitative**
 - Each Mataji takes special care of her preparation as it is done directly for the deities.
 - All items are prepared in ghee and fresh ingredients.
- **Quantitative**
 - Various categories such as Cakes & Pastries, Continental, South Indian, North Indian and Ice-creams are made are few matajis are in charge of each category.
 - Over 300 varieties of ice-creams are made and over 20 kgs. of cake is prepared.

Resources

All the funds come through sponsorships. Since it is a direct service to the deities, many come forward to sponsor it. Till date, there has always been a surplus and the surplus funds are handed over to the temple. If there is a short fall of any of the supplies, volunteers are happy to arrange it themselves as everything is done in the mood of seva.

Unique Features

A menu card is prepared for the deities noting the items prepared and the name of the person who prepared it. Starters, Main-Course and Desserts are stated separately.

Lessons

It is all about cooperation and mercy of the Lord. Before cooking, prayers are made to the Lord and Srila Prabhupada and minimum number rounds are also completed to keep the consciousness clean,