

spice mix—something which was inconceivable to Pishima. So Srutirupa then took one tiny mustard seed, placed it on the *sil bhatta*, and smiled; and Pishima diligently began grinding the one mustard seed with the other spices.

On Vyasa Puja, Yamuna, Srutirupa and I went to the ocean shore, and Yamuna watched while Srutirupa and I made a *murti* of Krishna from the sand. This was the first time Yamuna had been able to walk to the beach. Although it was not far away, in her condition it must have seemed like miles, yet she was blissfully happy to celebrate in this way. Later, as she was physically no longer able to organize the elaborate festivities and feasts she had always done before, she sat before the Deities instead, while mentally preparing each offering with great attention—meditating on each step of the cooking process. Srutirupa and I also contributed our preparations, and then Yamuna carefully calligraphed the menu, read it aloud before Srila Prabhupada and Their Lordships and placed it at Srila Prabhupada's lotus feet. Yamuna sent the following email to friends on Vyasa Puja:

I pray this meets you all well and relishing this occasion [of Vyasa Puja] more deeply than ever before. Here [we observed] about the most joyous one ever. After the morning program, Dina, Srutirupa and I went to the seashore, and while I chanted *japa*, they fashioned a lovely Krishna Deity in the sand. Then we watched Srila Prabhupada DVDs and told Srila Prabhupada stories. Then we came up with this Srila Prabhupada *raj bhoga* offering. Nearly all of the dishes are ones appreciated by, taught by,

made for or learned from Srila Prabhupada, Anand Prabhu [his Godbrother who personally cooked for Srila Bhaktisiddhanta], or Srila Prabhupada's sister, Bhavatarini [Pishima].

Aside from this [mental offering], Srutirupa made two kinds of *kadhi*. I made potato-chickpea *tikkis*; kale, yellow tomato, sweet potatoes, currant *sak*; quinoa pilau; and apple-date-orange salad with basil olive oil and cilantro. And Dina made basmati rice pilau. Because I know all of you relish preparing and distributing *prasadam* on different levels, I thought you might relish this:

Srila Prabhupada's Vyasa-Puja Offering at Radha-Banabehari Mandir—Melbourne Beach—Puri by the Sea

VEGGIES:

- Pishima Mayapur 1976—*Datta Posta*
- S.P. Vrindavan 1976—*Badi Chachuri*
- Pishima Calcutta 1976—*Shukta* with *Rai* and *Posta Paste*
- Pishima Mayapur 1976—*Neem Begun*
- Mayapur 1976—*Stuffed Bindi*
- Mayapur 1976—*Stuffed Kerela*
- Pishima Mayapur 1976—*Whole Portals*, Pan-fried
- S.P. Vrindavan 1976—*Punjabi Badi Sooji*
- Pishima Vrindavan 1972—*Begun Sak*
- Pishima 1972—*Shukta*
- S.P. 1972—*Chachuri* with Eggplant, Pea, Potato
- S.P. 1972—*Chachuri* with Potato, String Bean
- S.P. 1967—*Kofta*
- S.P. 1968—*Summer Squash*, Wet
- S.P. 1968—*Tomato Ras Cauliflower*, Potato
- Anand Vrindavan 1972—*Pumpkin Potato Veg*
- S.P. 1969—*Urad Badi Subji* in Cooker
- S.P. 1970—*Fried Bitter Melon Chips* with *Nimbu Wedges*

DALS:

- S.P. 1975 Vrindavan—*Three Dals*, Mixed
- Khadi*
- Anand Vrindavan 1972—*Bhaktisiddanta Urad Dal*
- Anand Vrindavan 1972—*Jagannath Puri Chana Dal*

