

9/2/2011 from Sabina Ali

Hi Mayssan,

I checked with all other women they fine with Roger's suggestion.

I also want you to check Mainra Traders website-How to cure a tandoor?

Below is Roger's email.

Hello Sabina,

I hope this note finds you well.

The concrete pad is now in place.

It is a little larger than first discussed, but should work fine.

Considering how to build an enclosure, the folding top is posing a serious challenge.

Pinch points opening and closing it, strong enough yet light enough to open and close many times, vandal resistance, waterproofing...

My Construction Foreman and I suggest that we make it with a solid top, sloped slightly one way for water to run off but still flat enough to use as a table top for supplies/serving.

Would still have a door on one side and the oven will need to be rolled out for use, then rolled back in for storage, and locked.

Kind of like a small version of the concrete shed in the park.

Do you think rolling that oven unit in and out 32 to 36 inches on to the concrete is doable for you and other potential users ?

Let me know what you think.

Thank you, Roger

from Mayssan to Sabina

Hi Sabina - thanks for forwarding!

I can't see from here - but is the surround going to be brick or concrete?

I really think the brick adds, on the other hand, you guys might want to do the lovely painting like on your shed.

I will call Mainra today and talk to him about details?

ps - should we call the grant people - did they tell you if any of the money was coming to you or is it all going to the city?

9/8 mayssan wrote:

Hi there- so here are some updates :

I called the grant office and left a voicemail

I called Mainra - he said that Roger (maybe) and a technical guy went over to Mainra's house to look at plans and to discuss shelter, storage etc... He hasn't heard from them since.

He says he has Tandoors so whenever is good. He reminded me that it was gonna get too cold soon to cook outdoors ;)

He said that they have done the curing process in India already - so no need to do anything expect:

Light a small fire for three hours, then a hot fire for 4 hrs then once the clay is red- cook some food!

I'll write more once I know from the grant office.

Sabina - do you want to talk about possible demos at our market with one of u guys and us?
And so you think we should bring the Tandoor to you a few times next month for some demos up there?

Might be good to get it on people's minds, including the city's :)

M