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**ASSIGN
BUSTER**

The quantity of avarekai sourced for the festival has also risen notably over the years says Mallayya a farmer who has been regular at the mela. The mela will be also held in Malleswaram from January 18 to 22 and in Nagarabhavi from January 25th to 29th . The foodies are flooding to vv puram to taste various delicious food items made of avarekai. Avarekai Dosa, Hithkabele holige (parotta stuffed with avarekai, Avarekai vada, avarekai honey jaleby, avarekai mallige idli, avarekai nippattu are the popular dishes at the mela. Every year a new item will be introduced in the mela. It is no wonder that the mela has become an inherent part of city's socio cultural fabric. You will get everything except water made of avarekai.

The story of the Avarekai Mela goes back to the year 2000, Geetha Shivakumar, proprietor of Shri Vasavi Condiments, noticed that while the broad beans were very popular, the peeled avarekai were very easily spoilt. To minimise farmers' losses due to immoderate spoilage, and to make sure that the crop did not go to waste, Geetha started a avarekai fair in her store offering a variety of fresh beans and turned them to tasty snacks which have shelf life. Bengaluru have a deeper historical connection with this bean. In 12th century the king vira Ballala II, king of Hoysala was out hunting in the area that is Yelahanka when he lost his way. He came upon a hut belonging to an old woman, who offered him cooked beans and water. So pleased he was with her generosity that he named the area Bendekaluru, Town of boiled beans which over time became Bengaluru. Bengaluru's love affair with the beans is an enduring one and it is evident from the etymology of the city's name is ' Town of Boiled Beans.

Avarakai Mela not only turns the flat beans into unique recipes but also supports the local farmers and helps them to sell their products. These flat beans are rich in protein and fibre. The highly nutritious beans are ubiquitous to the local cuisine and a familiar sight at vegetable stalls and local Hopcoms in the winter season. Because of Bangalore's inextricable relationship with avarakai the city's residents do more than just eat these beans. VV Puram Food Street is always flooded with foodies.

Now it is more crowded because of Bangaloreans love for 'Avarakai' a kind of flat beans also known as hyacinth beans. The annual avarakai mela held at Sajjan Rao Circle in VV Puram. The mela aims to support the farmers who produce Avarakai beans in and around Bangalore.