

Thondor

Written by W.J.Pais

This is the kitchen utensil, used in Mangalore, to make Sannas. In olden times, it was made of copper and brass. Today it is made from aluminum. The outer part is large enough to accommodate the "Gilnas" or receptacles to fill in the Sanna batter. The thondor has a cover or lid to contain the steam that is generated within. In the lower portion one fills water for boiling and it is separated with a circular perforated lid, which is held by projections within the thondor. One places the items to be

steamed on top of this perforated lid. Sometimes, you place a cloth covering over the thondor, and fix the top lid over it to retain the steam, and in spite of it, some steam escapes. You get this in utensil shops in south of India as well as in Mumbai.