



14th NATIONAL BOSCOREE

December 29, 2022 - January 03, 2023
Assam Don Bosco University, Tapesia Gardens, Guwahati



MAY 2022 | Issue:5

From the Desk of the Chief Organiser...

Dear Boscoreeans,

I am delighted to know that most of you have registered for this forthcoming Boscoree. We want to encourage others who have not done their registration to do it soon.

In this issue you will get important information regarding different heads of the various committees for your different requirements. As soon as all registration is complete we will be more specific in our arrangements like transportation, accommodation, food, map of campsite, site for Sub-Camps, sight seeing etc.

It is very important for us to revisit our scouting and guiding and be sure about our laws and promise, prayer song and flag song, good turns, rules of campfire and the like so that we can participate in the forthcoming Boscoree in a befitting manner.

You will also find the lyrics of our Boscoree Anthem. Be familiar with it and learn it by heart. Please watch out for the music and the tune in our YouTube channel.

You have seen in our past issues that North East is a mosaic of ethnic tribes and communities. So also we are enriched with multi-ethnic cuisines. As you would find them described here you will be able to taste them at different stalls set-up within the campsite for you to choose according to your palate.

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14th National Boscoree 2022-23
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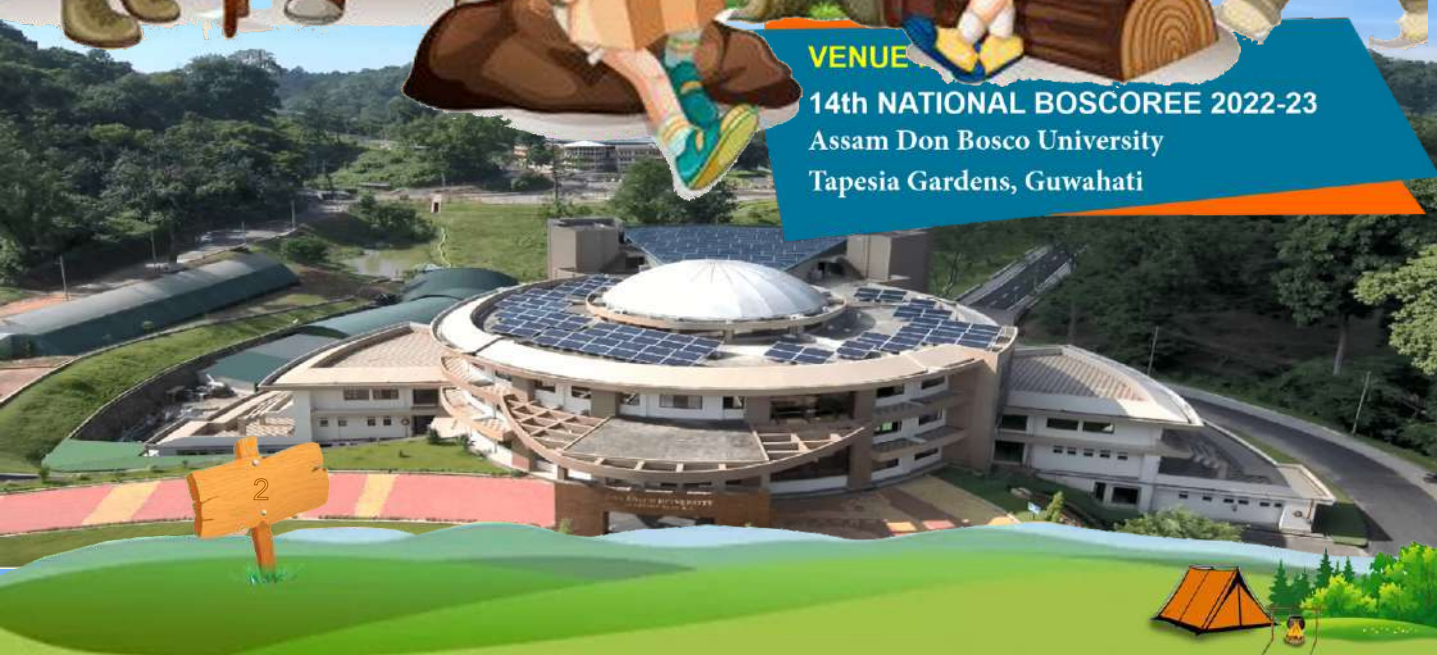
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14th National Boscoree 2022-23, Guwahati
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VENUE
14th NATIONAL BOSCOREE 2022-23
 Assam Don Bosco University
 Tapesia Gardens, Guwahati



ANTHEM 14th NATIONAL BOSCOREE

Lyrics and Tune: Fr. J. Teron sdb & Ms Rosemalyn Teronpi

*Bosco Scouts and Guides of India,
Gathered for the Boscoree at Tapesia,
Let's do our bit wherever we may roam.
And live by the theme: "Save our Planet Home!" – 2*

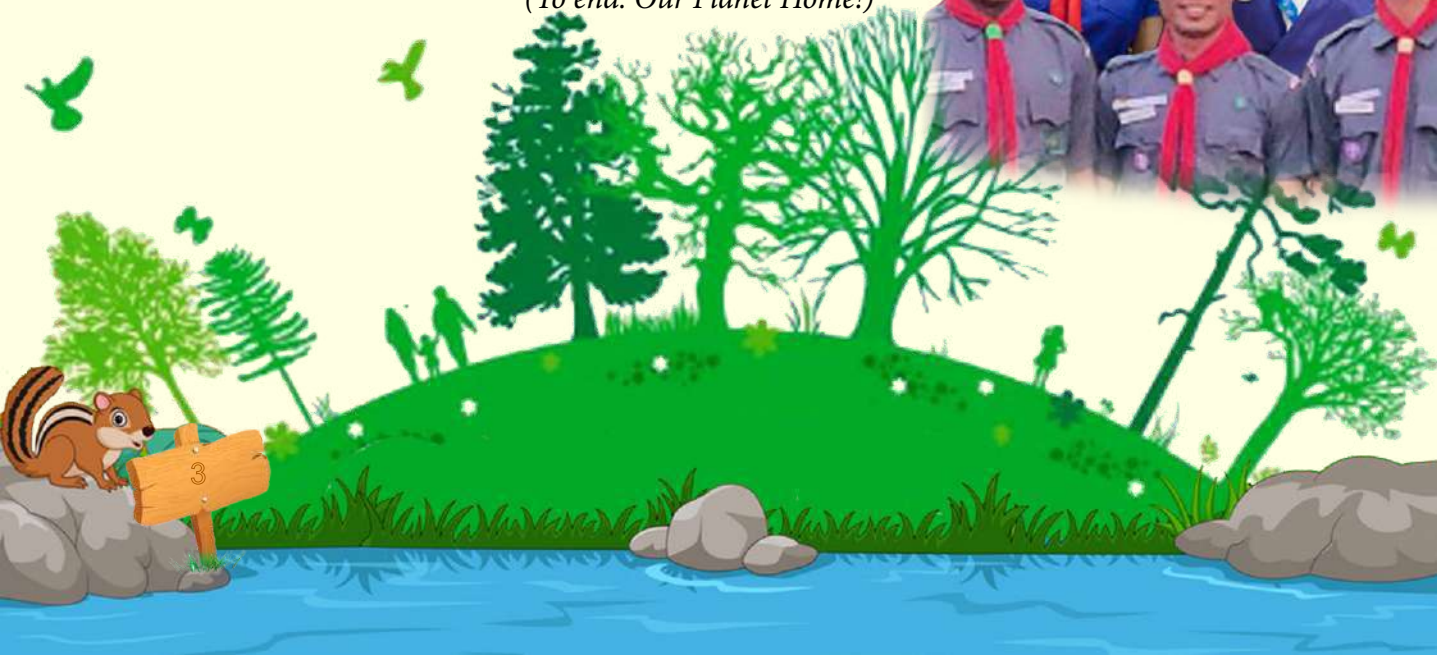
The time has come to heal our ailing planet
That suffered from our inhuman threat.
The meaningless activities of destruction and spoil,
Polluting the air, water and soil.
Let's change from now our way of life,
And give the earth a chance to survive.

*Let's hold our mother earth,
Our home, our loving planet:
To champion its rebirth! Ho ho ho ho.*

As Scouts and Guides bound to our laws and promise,
Allowing mother earth to live in peace.
The cradle of flora, fauna, animals and fish,
For all generations – a home: our wish.
Reduce, Re-use and Re-cycle,
Combatting climate change: our battle.

*Let's hold our mother earth,
Our home, our loving planet:
To champion its rebirth! Ho ho ho ho.*

(To end: Our Planet Home!)



RE-VISITING SCOUTING AND GUIDING

The Scout and Guide sign:

- The Scout and Guide sign identifies you as a Scout/Guide anywhere in the world.
- Use it whenever you give the Scout/Guide Promise.
- The hand is still held palm facing out, and the thumb holding the little finger, but the hand is held at the shoulder level.
- The three upraised fingers stand for the three parts of the Scout/Guide Promise. The thumb and little finger together stand for the bond between all Scouts/Guides.



The Scout/Guide Salute:

The three-finger salute is used by members of Scout and Guide organizations around the world when greeting other Scouts/Guides and in respect of a national flag at ceremonies. In most situations, the salute is made with the palm face out, the thumb holding down the little finger, and with the fingertips on the brow of the head.



Meaning of three fingers:

In his book, Scouting for Boys, Robert Baden Powell chose the three-finger salute for Scouts/Guides to represent the three aspects of the Scout/Guide Promise:

- I. Honour God and the King
- II. Help Others
- III. Obey the Scout/Guide Law



Scout/Guide handshake:

The left-handed of Scout/Guide handshake is a formal way of greeting other Scouts of both genders used by members of Scout and Guide organizations around the world when greeting other Scouts/Guides. The handshake is made with the hand nearest the heart and is offered as a token of friendship. In most situations, the handshake is made firmly, without interlocking fingers, and many organizations only use this handshake when both people are in uniform.



Meaning of the left-hand:

According to the Ashanti warrior version of the story, then-Colonel Baden Powell saluted them with his right hand, but the Ashanti chiefs offered their left hands and said, “ In our land only the bravest of the brave shake hands with the left hand, because to do so we must drop our shields and our protection.” The Ashantis knew of Baden Powell’s bravery because they had fought against him and with him, and they were proud to offer the left hand of bravery.

The left is also closer to the heart, with that attendant symbology.

What is a Good Turn?

A Good Turn is a volunteered kind act of good deed. Boys must be encouraged to watch for things that need to be done, and then do them without being asked. More, boys must be trained and educated into the Good Turn Habit. They must be helped to see that doing a job which they are already supposed to do, even cheerfully, ought not to be classed as doing a Good Turn.



Performing the regular routine duties about the home is not a Good Turn. The Good Turn is a bigger finer thing – the Good Turn is really a philosophy of living, of which service to others becomes the key. A Good Turn is a volunteered kind act or deed. If you can stimulate a Scout or a Guide so that such actions become habitual, then you have made the Good Turn Philosophy work in his/her life.

Such a process is a process of education, and will not be accomplished except by careful planning and by presenting the matter again and again under all sort of circumstances, and by yourself setting up and keeping in operation certain sorts of activities which will help the Scout or a Guide catch the idea and experience the thrill of the Good

Kinds of Good Turn:

Good Turns may be classified under different headings. Complying with the regulations and rules of the school and school ground is doing one’s duty, and not a Good Turn. On the other hand the Scouter Guide who watches for things that need to be done, and volunteers his/her services to the janitor, teacher or principal, has rendered a real Good Turn.



Community Good Turns included picking up banana peels from sidewalks; removing broken glass and nails, etc. from streets; removing papers and boxes from sidewalks and highways; reporting street lamps not burning; garbage nuisances, etc...

Troop Good Turns mean going out of your way to help another Scout with his work, or helping him to live up to his Scout obligations. Going to Patrol or Troop to help with signaling first aid instruction or other Scout work, or the Scout Master with outside work regularly assigned, constitutes a fine Good Turn.

There are Church Good Turns, and Good turns to Animals and National Good Turns and unlimited numbers of Individual Good Turns. Most Scouts and Guides do not wish to speak of their individual Good Turns. In this they should be encouraged.

Good turns vary with every situation. We shall try to list and classify suggestions which may be helpful for your Troop. The important thing is to keep forever the Good Turn Idea in all of your own thinking and planning, giving it definite place and time. Otherwise it will soon drift into a mere superficiality and do more harm than good. Avoid any reward for Good Turns. Say to your Scouts and Guides: "Just do something to help other, and the joy of the service well done will be its own reward."

So you see that the Good Turn habit has no end of avenues. There is scarcely a day or an hour, an event or a situation where there is not an opportunity to do a Good Turn. The point is that Scouts and Guides must be trained to see these opportunities and to take real joy in making the most of the opportunity.



FLAG SONG OF THE BHARAT SCOUTS & GUIDES

(Hindi version)

Bharat Scout Guide jhanda
Uncha sada rahega,
Uncha sada rahega jhanda
Uncha sada rahega.
Neela rang gagan sa vistrit
Bhatru bhav phailata,
Tridal kamal nit teen pratigyaon ki yad dilata.
Aur chakr kehata hei
Prathipal aage kadam badega,
Uncha sada rahega jhanda
Uncha sada rahega.
Bharat Scout Guide jhanda
Uncha sada rahega.

(English version)

The Bharat Scout Guide flag will always remain high,
The flag will remain high forever,
It will always be high.
The Blue colour (of the Flag) is like wide sky,
spreads brotherhood / fraternity, (all over the world).
The Trefoil always reminds the three fold promises.
And the wheel tells every moment, a step forward (the
movement),
which is the sign of progress all 24 hours (always 24X7).
The flag will remain high forever,
It will always be high.
The Bharat Scout Guide flag will always remain high,
It will always be high.

Author : Dayashankar Bhatt

Duration : 40-45 second

BHARAT SCOUT / GUIDE PRAYER SONG

(Hindi version)

Daya kar daan bhakti ka, hamein paramatma dena,
Daya karna hamari aatma mein shuddhata dena.
Hamare dhyan mein aao, Prabhu aankhon mein bas jao,
Andhere dil mein aakar ke, param jyoti jaga dena.
Bahado prem ki ganga, dilo me prem ka sagar,
Hamein aapas me miljulkar, Prabhu rehana sikha dena.
Hamara karm ho seva, hamara dharm ho seva,
Sada eeman ho seva va sevak char bana dena.
Vatan ke vaste jeena, vatan ke vaste marna,
Vatan par jaan fida karna, Prabhu hum ko sikha dena.
Daya kar daan bhakti ka, hamein paramatma dena,
Daya karna hamari aatma mein shuddhata dena.

(English version)

Please bestow upon us, O Supreme Soul,
The gift of devotion.
Please bestow upon our souls [the gift of] purity.
Come in our meditation, O God, reside in our eyes.
Come into our dark hearts, arouse the Supreme Light.
Flow the river of love in the hearts, O Ocean of Love,
Teach us, O God, to live together in harmony.
Let service be our creed, let service be our action,
Make us earnest servers whose service is ever honest.
Please bestow upon us, O Supreme Soul,
The gift of devotion.
Please bestow upon our souls [the gift of] purity.



PLACES OF TOURIST ATTRACTION IN NORTH EAST INDIA

A Wonderful Day Out to Bhutan - Samdrup Jongkhar

Ms. Regina B. Sereng

Samdrup Jongkhar town holds the distinct honour of being the oldest town in Bhutan. This bustling border town is situated in the south eastern region of Bhutan and shares its borders with Assam. Samdrup Jongkhar used to be the main trading centre for the Bhutanese and it is still a convenient exit town for tourists who have arranged to visit the neighbouring Indian state of Assam and it is 108 km from Guwahati by road. You do not need any passport or visa you just need to have a voter ID card or your Aadhaar Card for entrance to this beautiful town.

The Samdrup Jongkhar Dzong is one of the newest Dzongs to have been built in the country. Unlike other Dzongs that are built on strategic locations atop mountains or between rivers, the Samdrup Jongkhar Dzong is built on a flat and fairly wide-open area. As part of your Samdrup Jongkhar sightseeing tour, you will find many things to do here as it is dotted with several tourist spots. One of the most famous of these is the Mithun Breeding Farm and Samdrup Jongkhar Dzong. Other famous places are District Royal Court, with beautiful architectural design gives a look of a monastery. Then we have Dratshang, the Zangdo Pelri, Mani Dunkhor Buddhist temple, the local town and Dewathang. Mella Bazar near the border gate is an Indian market where you can buy Bhutanese and Indian Souvenirs and enjoy North-Eastern delicacies of India at very reasonable price. The goods are cheaper here as compared to those of Samdrup. You can get wooden crafts, clothes, fruits, dry fruits and some essential commodities in this market. But nothing better than trying out in Samdrup Jongkhar itself with it's mouth-watering Bhutanese dish in Bhutanese hotels.



Kaziranga National Park, Assam - Most Acclaimed Tourist Destination

Ms. Regina B. Sereng

Kaziranga National Park, covering 42,996 hector, is one of the prides of India that has recently been awarded with Gold Award for Best Wildlife Destination in India. Kaziranga is a World Heritage Site declared by UNESCO in 1985 for its unique natural environment. This prestigious national park of India is situated in parts of Golaghat, Nagaon and Sonitpur Districts of Assam, bordering (East) Karbi Anglong. The Indian one-horned rhinoceros, royal bengal tiger, Asian elephant, wild water buffalo and swamp deer are collectively known as 'Big Five' of Kaziranga. It is worth mentioning that it is the host for two third of world's population of endangered Indian one-horned rhinoceros and is also declared as a Tiger Reserve in 2006, holding the highest density of tigers in the world. The park is also a home for large breeding inhabitants of elephants, wild water buffaloes and swamp deer. The park has been identified as an important bird area by Birdlife International Society as it is a home to various species of migrating and inhabitant birds.

The Park offer jeep safaris and elephant rides to its visitors to explore the hidden mysteries of this dense and beautiful forest. The one thing you must venture out without any doubt is the amazing jeep safari to enjoy Kaziranga Tour. After all, the best vistas of the wilderness can only be seen if you indulge in a Wildlife Jeep Safari. There is a special treat to explore the park on elephants. The elephant ride is steered by professional Mahout, and is the best way to explore the sprawling park, on this majestic animal, for an incredible view of animals, birds and the landscape beauty. Safaris can be booked in advance. The best time to visit Kaziranga is from the month of November to April. During the time between mid-December and mid-January Kaziranga is very cold. You will have to take adequate warm woolen clothes and other necessary things if you are sensitive to the cold weather. But when there is interest, nothing can bar the tour.



NORTH EAST Cuisine

Fr. George William John sdb

ASSAMESE TRADITIONAL FOOD

Khar

The Khar dish of Assam is the identity of Assamese people. Every Assamese is a lover of this dish. Khar means ashes, and the main



ingredient of the dish is banana ash, which is filtered in water and used in very less quantity. The other ingredients are raw papaya and pulses. All these ingredients are boiled in water till the papaya gets cooked. The taste of the dish is refreshing to the senses. In the end, the dish is served hot garnered with mustard oil. It is generally consumed with sticky or plain rice and is very healthy for the body.

Kumurat Diya Hanhor Mangxo

Kumura is the Assamese name for Ash gourd. Haah means duck. Duck meat is the favorite dish of every Assamese household. It is tastier than most other meats. Duck meat cooked with ash gourd is a sumptuous delicacy one must not miss to try. It is generally prepared in high mustard oil content and spices. However, black pepper and crushed cardamom add an



exotic flavor to the meal, making you hungry for more. This dish is a common preparation during festivities and special occasions.

Pitha

Pitha is the most popular snack of Assam. It is available in different forms and prepared with rice powder, known as Bora saul. It is both salty and sweet in taste depending on the choice. The round pithas are deep fried in oil and prepared with salt or jaggery and



consumed with tea in breakfast. Then there are the long pithas. The long pithas are prepared with rice powder roasted to the shape of a stick. They are stuffed with either black sesame seeds or grinded coconut and sugar. They are also consumed with tea. These pithas are widely prepared during Bihu festival. Then there are also pithas, which are prepared through steam inside hollow bamboos.



Fish Tenga

Assam is home to a wide species of fishes. Fishes of different sizes are consumed with great zeal. People catch fishes with their own nets from nearby lakes and ponds. People even have own fisheries at their homes. Fish tenga is a tangy fish dish. Tenga means sour. This tangy dish is prepared with big pieces of fishes and Outenga, Outenga is the Assamese name for Elephant Apple, which adds the tangy flavor to the dish. Different spices are added according to taste. However, black mustards add unearthly flavor to the dish. The fish is first



fried in mustard oil and then cooked with Outenga gravy. It is consumed with white rice.

GARO TRADITIONAL FOOD

Me-kin/Sobok Chatni

Me-kin/Sobok Chatni or chutney made with banana flowers is served as an accompaniment to most Garo meals. Rich in nutritional value, this side dish is an enjoyable treat.



Wak Tangsek Pura

Wak Tangsek Pura or cooking pork with green vegetables is one of the favourite dishes



of the Garos. The main ingredient which gives this dish its unique taste is powdered rice and indigenous soda.

Do-o Kapa

An enticing dish popular in most Garo homes. Do-o Kapa is a chicken dish cooked with indigenous soda. Mostly served with rice, the



taste of this dish is further enhanced with the addition of fresh herbs like coriander and chillies.



Na-kam Bitchi

Dry fish is an integral part of Garo cuisine and Na-kam Bitchi or dry fish gravy is a much sought-after delicacy. Served with rice, the spicyness of this dish adds to its tantalizing yumminess.



KHASI TRADITIONAL FOOD

Jingbam Dihsha

The traditional fare of the Khasis consists of wholesome snacks like Ja Shulia or sticky rice, Pu Khlein or fried rice cake, Pu Maloi or steamed rice cake, Pu Sla or rice cake steamed in a leaf, Pu doh or steamed rice cake with pork



strips and rice cake. Best with a hot cup of red tea, this is wholesome goodness straight from the hearth.

Putharo and Doh Jem

U Putharo is a softy spongy flatbread prepared from rice flour. It tastes best when served with Dohjem, a pork curry. This mouth watering combination is usually served with tea.



Ktung Bain Nei-Long

This delightful dish made of Ktung Bain, a kind of dry fish, cooked with black sesame seeds. This simple yet tasteful dish is enough to make you ask for more.



Ja Tyndong

Food cooked in bamboo tubes is commonly practiced by farmers in rural areas. Rice, fish or meat and vegetables are put into a fresh bamboo tubes with enough water spices and seal with banana leaves and baked on fire until the bamboo is slightly charred.



Jadoh, Dohkhlieh and Tungrymbai

Made with rice and pork, Jadoh is usually accompanied with Dohkhlieh, a form of pork salad and Tungrymbai, which is fermented soybeans cooked with black sesame seeds. This enticing dish is a gastronomic delight.



TRADITIONAL CUISINE OF THE KARBIS

For the foodies, spice and oil free Indian recipes are the latest fad. The Karbis, a colourful tribe of Assam have been traditionally cooking their food without oil and spice.

In the traditional Karbi dishes sesame seed powder replaces oil and naturally grown herbs like Lopong Leaves are used instead of spice while Jirlang- a kind of garlic, tihaso- a wild turmeric available in the hills, are used for flavour and taste.

There are six methods which the Karbis follow mainly to prepare their food and dishes. These different methods of cooking are Kalangdang or Ki-up, Kangmoi, Kiphi, Kangthu, Kimung and Karnu Pakrengsoi. Both sour and bitter dishes are included in their food system. Meat and dry fish are much favoured by them. Small fish mixed with wine and fermented in bamboo tube is a delicacy. Instead of cooking fresh, raw fish they prefer to dry the fish to make tuman. In the same way some meat, specially venison and the meat of wild mithun called chai are either dried in the sun or above the fire and preferred to cook with variety of vegetable in alkali solution. Pork is also dried in the same way and when cooked after two-three days, it becomes tastier – which the Karbis like to relish. Different kinds of leaves, herbs, flowers and seeds are also dried and persevered for off season use.



The method of cooking of the Karbi Traditional food and dishes are as follows:

KALANGDANG : To cook fish – Meat and vegetable without any oil is called Kalangdang. In this method, vegetable, Meat etc are cooked in measured amount of water with ginger, garlic, sesame seed powder, turmeric and salt. Pork, chicken, fish are often cooked in this process by the Karbi people.



Pork cooked with sour bamboo shoots is a special dish relished by them. Pork is cooked with the bamboo shoots in a small amount of water with ginger-garlic, jirlang, Chilli, Salt and lastly with lopping leaves. In place of turmeric and lopping leaves, sesame seed powder is used to cook pork with sour bamboo shoot.

In the same way chicken dish is also prepared as Kalangdang with the usual ingredients of ginger-garlic, salt etc. Vegetables like pumpkin, gourd etc are added with chicken. Fish is also prepared with sour bamboo shoots with the ingredient of kalangdang as ginger, garlic, lopping leaves, salt etc.

KANGMOI: The method of cooking, using water and alkali solution is called kangmoi. The karbis cook yams, papaya, brinjal, pumpkin along with other food grains in alkali. Small dried fishes are often added to it along with sesame powder, in kangmoi dishes. Dried venison with brinjal cooked in alkali is a special dish of the karbis. Block gram and pork cooked in alkali is another favourite of the people.



KIMUNG : Cooking vegetable, fish or meat properly mixed with ginger, garlic, and raw turmeric paste, chili, salt in a bamboo tube is called kimung. The Karbi cook pork, chicken and fish in this process. Banana leaves or loru leaves are used to roll up the meat or fish along with other seasoning ingredients and put into a raw- soft bamboo tube with the mouth closed loosely with banana leaf, then heated on the fire. Rice is also cooked in this process with the rice rolled up in banana leaves with a little water. Dal and tea can also be prepared in this process.



KANGTHU:- In this process meat, fish, vegetables and all the seasoning ingredients with lopping leaves mixed properly and wrapped in banana leaves, and then cooked directly on hot charcoals. The Karbi people like to prepare small fish in this process. A kind of small mushroom called musu is also prepared in this method and considered very special.



KIPHI :- To cook meat or fish on hot charcoals in called Kiphi. The big fishes found in the hill-streams and pork are cooked this way and much loved by the Karbi people.



KARNU PAKRENGSOI :- it is the process of cooking without using oil and by stirring dry on the pans. Especially herbs are cooked in this process. Salt and smashed garlic cloves are stirred dry before cooking the herbs. It gives a unique flavour to the dishes. The inclusion of sour and bitter dishes in the meal is common among the Karbis. The sour dishes of hanserong and hanche are favourites to the people. Hanserong is cooked with either dry fish or pork. Hanche leaves are cooked with dry fish and stems of tara plants. Pork, Fish are also cooked with hanche. From the bitter dishes mention may be made of jok-an flowers, small fruits of riho, theso – keho and theso- rongman cooked with other vegetables or boiled and mashed to eat as chutney. The bitter theso – rongman, hanserong with onion, salt, chilies and brinjal are cooked together as kalangdang and eaten by the people as a special dish.. The Karbis collect and use different leaves, herbs; roots found in the hills and use them in their traditional cooking. Dungkek, tara, hanthu, mehek, phi kangnek, phi langdung, wosopiban, han wo –ok, chosot, han sangbi, han risang, han thai, han bipo, therklung are few to name which they collect from the wild. But now some of these plants and herbs are planted in the kitchen gardens like the jok -an plant, riho, hanche etc. The Karbi people love mushrooms and since ancient times they have identified the edible types of mushrooms found in the forest and named them according to their varieties. So casualty relating to wild mushroom consumption is rarely heard among the Karbi people. Mu- sokpung, Mu plong, Mulokso, Murik, Mu Arnam, Mu phlak phlak, Musu and mufang are the kinds of mushroom eaten by the Karbis people. They cook mushroom either as kangmoi or kangthu. The Karbis eat different kinds of yam and potatoes as curry and also eat them boiled or roasted to serve with red tea. Rui pharkong, rui dok, rui chelong, rui sudo, rui loru, rui patom, rui lobong etc, are cultivated in the jhum fields. Hentong, hen dongdar, hensek, hen mek-ang, hensek meklok, hen keme, hen pongsi, hen kove and thamenai -ahen are kinds of yam cultivated by the Karbis in the hills. Over and above these, the Karbis also eat eddi larva, ingket – a kind of insect found in dead tree stems, larva of bees and ants. Other special food items of the Karbis include chicken cooked with rice powder, which is



prepared during religious ceremonies when chickens are used as offering to the gods. Pork cooked with yam and sour bamboo shoot, pork with yam leaves, chicken cooked with ripe pumpkin, gourds, fish with a kind of long yam called hendongdar and bamboo shoot, pork with black grams, hanthu, mehek leaves with yam and dry fish in alkali, are some of the special dishes. Rice powder cooked with the fats of sacrificed swine mixed with raw turmeric paste in a delicacy prepared during chojun festival which is called Sirja. Sangfer, sangduk, sangbob, him are prepared from rice to be taken as light meals. They are also an essential part of marriage and other religious ceremonies. Tamir is a kind of food grain which is cultivated in the hills to be taken with tea after drying and turning them into puffs over a slow fire. Wine is also a part and parcel of Karbi society, which is consumed at every social event as a tradition. Wine is brewed by the womenfolk at home in their traditional method. They prepare three types of wine called Horpo, Horlang and arrak. Horpo, Horlang in traditional container made from dried wild gourd is used in ceremonies, and is considered an honoured gift and offered to special guests.

Courtesy: www.karbi.cuines.inhttps://www.nezine.com/info/bDNuTkpvQXR0c2R3UTJQMkRQV9pQT09/traditional-cuisine-of-the-karbis.html

TRADITIONAL FOOD OF THE NAGAS

Smoked Meat

The tribal community smoked, dried and fermented their meat to store them for longer period. Smoked meat is made by hanging the raw meat above the open fire place in the kitchen for two weeks or longer. The hardened meat retains the strong smell of smoke and a beautiful brownish color making the meat richer in flavor and visually appealing. These smoked meats are again prepared in different style using different traditional assortments.



Bamboo Shoot

Bamboo shoot forms a traditional delicacy. It is low on fat content, high on carbohydrate, dietary fibre and vitamins among others. It is consumed in raw, boiled, fermented, frozen and liquid form. The consumption of bamboo shoot is very traditional among Nagas. Fermented bamboo shoots are used as assortment for pork curry and fish curry and as appetizing chutneys.



Akhuni

Akhuni or fermented soybean is a peculiar food of the Nagas owing to its peculiar smell. It is considered an added flavor to pork and buff preparation. Akhuni or fermented soybean is prepared by first boiling the soybeans till they are soft. Once soft, the water is drained and kept in an airtight container for a week or two. By the time it is ready, the akhuni will give out a peculiar smell which is strong and pungent. It is then wrapped in banana leaves and kept near the fireplace for storing. This fermented preparation is used as an assortment and enhancer for meat dishes, such as pork and snail. Also, Akhuni makes for mouthwatering chutney along with Raja chilli and herbs like, lemon basil, Naga spring onion, ginger etc.



Anishi

Anishi or fermented yam leaves is prepared from edible yam leaf. The fresh green leaves are picked and washed, the leaves are then staked one after the other and finally wrapped with banana leaf. It is then kept aside for about a week till the leaves turn yellow. The yellow leaves are then ground into paste and cakes are made out of it. The cakes are then dried in the fire place. Once the cakes are completely dried, anishi is ready to be use. Yam leaves on the other hand adds flavor and also act as cream pastes to the meat dishes. Smoked pork with Anishi is one of the favorite dishes of many Naga tribes.



Source: <https://wp.me/p4T45s-H>



Stalls for some main North East Cuisines will be set up during our forthcoming Boscoree. Yours is the choice to taste and experience with mouth-watering ethnic foods.



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