



HEY, WHAT'S THAT SMELL?

A P3 PROJECT REPORT

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M.Des Communication Design

IDC School of Design, IIT Bombay. May 2024

Approval Sheet

This is to certify that the project report titled 'Hey, What's that smell?' by Joy Zenhinsang, Roll no: 22M2274 is approved for partial fulfillment of the requirements of the the Master of Design Degree in Communication Design from IDC School of Design, IIT Bombay.

Project Guide : 

Chairperson : 

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Acknowledgements

I would like to express my sincere gratitude to my mentor, Prof. Mandar Rane. His support and guidance were invaluable throughout this project. His insightful advice during my stage presentations helped me refine the story and approach the final month with renewed focus and enthusiasm. I am particularly grateful for his understanding when I needed an extension due to a placement task. Professor Rane also encouraged me to take the leap into animation, even if the animation itself wasn't perfect, as long as the story was a story important to tell.

I would also like to thank Prof. Prasad Bokil for his insightful suggestions and feedback on the storyline,

and helping me with asking the right questions.

Lastly, a huge thank you to my friends, especially Aaron Chen. His masterclasses and the time he spent with me in room 603 H-15 teaching me After Effects were essential. I couldn't have finished this project without his help.

Thank you.

“Food is *culture, habit, craving* and *identity*.”

– Jonathan Safran Foer



Introduction

Being from the Northeastern part of India, our local food always fascinated me. Unlike other regional cuisines, there weren't many comprehensive resources readily available to learn about it. This lack of information sparked my project exploration. However, after discussing it with my mentor, we realized the need to narrow the focus to a specific state or aspect of Northeast Indian cuisine. To gain insights from an outside perspective, I conducted an initial survey for people unfamiliar with Northeast Indian food. Many responses came in, but one particular comment really caught my attention.

This piqued my curiosity and made me reflect on my own experiences living in Delhi as someone from

the Northeast. It highlighted the discrimination we sometimes face due to our food. Driven by this personal connection, I delved deeper into my research. This investigation led me to a news clipping online.

In 2007, a booklet titled **“Security Tips for Northeast Students/Visitors in Delhi”** sparked outrage within the Northeast Indian community living in the capital. Authored by Robin Hibu, an IPS officer from Arunachal Pradesh then serving as Deputy Commissioner of Delhi Police, the booklet offered instructions for Northeast Indian migrants, ranging from cooking to clothing.

Delhi 'profiles' to protect - Police booklet for Northeast students betrays prejudices

National

Why Food Has Emerged As A Divisive Factor For People From Northeast

Experts provide suggestions on how to stop the othering of people from Northeast living across India, who are even denied accommodation due to the aroma emitting from their indigenous food preparations

One such instruction said “bamboo shoot, Akhuni and other smelly dishes should be prepared without creating ruckus in neighbourhood”. This news clipping led me to reflect on my own experiences as someone living away from my home region. I found myself wondering why do we even eat such foods, which is so off-putting to others that even the police instructs us to “prepare it without creating a ruckus”. There was even a movie titled “Axone” by Nicholas Kharkongor that revolves around a group of friends trying to prepare the fermented food item in their Delhi neighbourhood. Yet it never addresses why we eat it and what's so great about it?

Purpose of the Project

This project aims to bridge the gap between the unique culinary traditions of Northeast India and the negative reactions they sometimes elicit. While the strong smells associated with fermented foods like bamboo shoot, akhuni (fermented soyabean), and others can be unfamiliar and off-putting to outsiders, this project seeks to highlight the cultural significance and practical reasons behind these practices.

Through storytelling, the project hopes to not only challenge societal discrimination but also celebrate the rich culinary heritage of Northeast India. By exploring the nutritional benefits of fermented foods, and their prevalence, this project seeks to foster understanding and appreciation for these unique culinary practices, promoting inclusivity and celebrating the region's diverse food culture.

Aim and Objectives

To create an animated short film titled “Hey, What’s That Smell?” that entertains and educates young viewers about the cultural significance of fermented foods in Northeast India.

1. Develop an engaging and educational (see Ted-Ed animated videos) narrative about a young girl who overcomes insecurity about her heritage.
2. To integrate information about fermented foods in Northeast India.
3. Encourage viewers to celebrate diversity.
4. Target a 2-minute duration suitable for young audiences.

Inspiration and Research

Growing up in Delhi, I faced discrimination because of my race and background. Back then, I assumed it was just people being ignorant and curious. At times, I even felt like the outsider, different from “them.” This created an “us vs. them” mentality in my head. I unknowingly developed hidden biases and prejudices ultimately developing a complex whereas I considered myself inferior and “them”, “superior”. It wasn’t until later, living in different parts of India and away from home, that I realized the problem wasn’t me being different. It was my own lack of knowledge and pride in my own culture and history. I never took the initiative to talk about it, and partly it may have been because I wasn’t proud of my heritage.

Looking back, I wish I had known more and felt stronger about my culture. Maybe then, I wouldn’t have worried so much. This personal experience of mine forms the foundation for my project’s storyline.

This experience was a real eye-opener. I used to feel completely different from “them,” but I realized we’re all more alike than I thought. This made me wonder – did I even understand my own food culture? To explore this, I ran a survey with 14 people. I wanted to see if my friends from the Northeast knew why we eat fermented foods – the kind that some might find smelly. Did these comments ever bother them? Did they know the history behind these foods?

I prepared a survey and it gave me some really interesting results:

HEY, WHAT'S THAT SMELL?

In what ways do you think your food practices influence your identity as a Northeasterner living outside your home state?

14 responses

Our food preferences gives a a sense of uniqueness . It set us apart from the mainland indians
feeling of connecting to your roots and indentifying with your culture.
People in the cities judge me as eating stinky food and say the foods are unhygienic
I love to cook my own food and eat..in my traditional style
Makes me feel exotic..😋
It makes me unique and stand out. A passerby would know a NE family is living around when they smell the fragrance of the fermented food being prepared.
It evokes a sense of belonging, especially considering the fact that ive spent majority of my life outside of my home state. It makes me feel connected to my roots.
I think people see us as different because we eat differently, not liking too much masala also seems to attract attention
Distinctive the way it looks and smell sometimes
Pretty significant. When I'm in a different state, I crave for home cooked meals. I either make it on my own or make food with my fellow North Eastern friends.
That we are hardcore nonveg lovers and that we mostly love to eat pork and organic fresh vegetables
It's something I cannot let go and so it does bring in judgey eyes
No idea
Some may think we are savages with respect to our food habits.

How important are these fermented foods in your daily diet or during special occasions?

14 responses

Very important
It is often a part of our meal . We often cooked in our kitchen
very important, can't do without it as they are a taste enhancers, especially when you're use to it.
Daily diet as well as during special occasions
Very
Very very important
Very important, food doesn't taste the same without them
Very important. Ice breaker/party starter
Not too important
Occasionally important when I crave for it.
Quite important
Almost everyday

1. It establishes how important fermented foods are in the northeast of India. A response of 11/14 mentions that it is an important part of our diet.
2. Food and the culture go hand in hand. It makes people more connected to their roots especially when it is so distinctive and hard to find in other parts of the country.

HEY, WHAT'S THAT SMELL?

Have you experienced discrimination or negative attitudes towards your fermented food practices?
How did it make you feel, and how did you respond?

14 responses

Yes but it was not very serious . My mainland friend use to find it weird that I eat chicken . She use to judge me for eating meat
Yes, but it makes me feel proud of my rich cultural heritage and community's ingenuity.. There are many forms of preserving, detoxify, enhancing, purifying foods in the world and just because they aren't mainstream, just yet, it doesn't make them any lesser in taste or in health benefits. Their ignorance is my least concerns.
Yes during my college days in hostel, and i felt very offended
Yes, one one side I was a bit annoyed and on the other side I thought yeah 😊 their taste buds are different. What can I do about it.
Only once in hostel when some asked kis cheez ki badbu hai.. Just told them it's khushbu to us... Made me judge them as ignorant back then ig
Discrimination, no. Negative attitude, yes. I understand that many outsiders find it repelling due to the smell and that makes me feel uncomfortable. However, I have not faced any discrimination due to my food practices.
Did not really face anything negative
Not really, but an uncle asked me if i eat dog meat when he realised i was Naga, he seemed curious about it.
Yes. Did not respond because it's not worth it
Not necessarily discrimination, but some friends didn't really like the taste of fermented food. I respect their taste but at the same time encourage them to give it another try next time, it could turn out to be an acquired taste experience for some of them.
It depends on the city to city. It was restricted to cook nonveg when I was in Ahmedabad and Raipur in the particular locality I was located. In Bhopal there was not much issue , as fermented food was cooked rarely. But I never faced any discrimination issue in Delhi NCR given the people have diverse attitudes here and there are diverse communities residing here, also they are aware that any form of social discrimination for NE people might get bck against them. There are proper laws and rights here in Delhi may be that's why.
Yes and it doesn't help when you're away from home and comfort. Most times I try to avoid any reaction
Yes. Because of the smell
Negative attitudes may be but I haven't felt the need to address it.

Are there certain phrases or comments that you have frequently received regarding your fermented food practices? If so, please list at least one of them. For example, I have receive so many comments along the lines of "*kuch jal raha hai*" which translates to "something is burning". :D

14 responses

When my family use to live in a rented house , our landlord often use to complain about the smell of our food.
My colleagues run away from the dinning table because of the strong smell in my food which they aren't used to.
Yes, they say it smelled stinky , stinky food, unhygienic,
None
Saw people make faces... don't remember any comments
Aapka LPG leak ho raha hai, lagta hai koi chuha mar gaya, hahaha!
"your room stinks" someone who passed by my room after id prepared a dish with fermented soyabean aka axone aka dzachie
I don't recall much about it
"Kya sad gaya hai" - Is something rotten
"Eman bia gundai asey" translated from Nagamese to English as "It's smelling so bad"
Nothing, never,...
"Something smells like shit" 😊
No
"Kya hai ye?"

10/14 participants have received negative comments/looks regarding their food choices, however, while some of them do not feel the need to respond/react, some of them felt offended by the reactions.

The survey results were very insightful. They confirmed my hunch that exploring this topic was worthwhile. The responses were insightful, and I learned a lot from my fellow Northeast Indian participants. Now, it was time to dig deeper. Secondary research was crucial to develop my story. Understanding why fermented foods are so prevalent in Northeast India, and the specific benefits they offer our region, became crucial.

Do you know the cultural significance or historical background of fermented foods within your culture? If yes, could you share your knowledge and insights about why these foods are important?

14 responses

No , I am not knowledgeable about it
fermentation is a formed of preserving food and enhancing taste, removing bad/strong odour or detoxify certain foods.. so it displays the richness and ingenuity in our tribal cuisine.
Sathu(fermented meat) is commonly consumed by the people in the hills of mizoram and manipur, its a food ingredient for the tribals in manipur and mizoram, Ngari (fermented fish) is commonly consumed by the people in manipur and mizoram as well as in Assam
I dont know that much about it.
Not in detail. Fish, bamboo shoot and black chillies used to be fermented for preservation as people couldn't fish all year round. During the seed sowing and harvesting seasons they spent most of their time in the fields so needed some easy to prepare sources of protein and vitamins. Now ig the taste of nostalgia has been passed down through the generations and now people mainly have these food for the taste, the feeling of home cooked food etc etc.
There was a man who wrote it all down on a leather scroll. Unfortunately, it got wet in the rain and his dog ate it up.
No idea
I would venture a guess by saying that as tribals it made sense back then to preserve whatever food we had for as long as possible, smoking meat, fermenting foods etc. I think it reminds us today of how frugal, and simple our way of life was. A lifestyle of balance.
Yes. As predominantly rice consumers it is only natural (also historically) to ferment rice either by accident or otherwise. Before modern fridge became a household appliance, food cooked at night - specially rice, has all the possibilities to tarnish by morning. So traditionally it was kept in water to keep it fresh for consumption the next day. And voila , the birth of "Pointa Bhat" (fermented rice) which is consumed the next day at breakfast
Not really.
Foods were fermented to stock food for winters when hunting and fishing was a bit difficult. Rice fermentation was done to produce rice beers and other local drinks, along with the rice various wild and herbal medicinal plants were mixed. This is believed to have medicinal value to keep the body warm and away for sickness and illness during mostly winters and otherwise. During fermentation of fish and meat too, various wild and medicinal plants are mixed to add medicinal values to the meat. It is said that fermented fish has super medicinal value which helps to keep away malaria and other mosquito and insect borne diseases. The rice beer and the other local drinks made with fermented rice is a MUST in all traditional community festivals and the drinks is offered to the Sun and the Moon and the ancestors before any traditional and family ritual.
In our tribe, the fermented fish "Namsing" is made with several herbs, which has medicinal qualities.
Not so much
Back then, we didn't had any spices to preserve our foods so fermentation came in handy.

HEY, WHAT'S THAT SMELL?

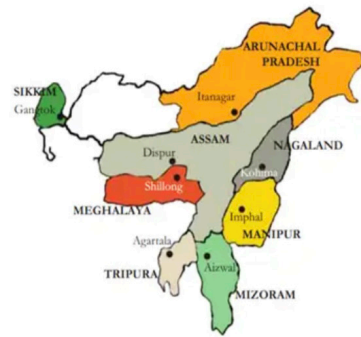
Is there anything else you would like to share about your experiences with fermented foods and living outside of Northeast India?

14 responses

Nothing much to share
they come in handy when you are bored with the regular mainstream foods.
Yes, i felt homesick if i do not have or take those fermented foods, i felt the taste in my food is incomplete if i do not have at least one of those fermented foods when i am eating, those fermented foods are like the smell of home, the smell gives me the feeling of home thought i live outside my hometown
living outside of northeast: got discriminated few times, racism few times.... NE foods: in Delhi we get good manipuri food s so its fine. but in mumbai and hyderabad i am not able to eat home food that much and sometimes i crave for it.
It used to be hard to find fermented food in non major cities but now everything can be ordered online. Things are better ig.
I understand that while many outsiders find the smell repelling, at the same time many of us cannot digest their excessive use of masalas. At the end of the day, everything balances out.
I think some people like it as my friends asked to try it, while some just won't try it even if it's veg.
Probably the best food out there
I love it. I'm not too rigid about my diet and can generally adjust my meals without fermented food. I like to taste other cuisines and try out local dishes in whichever city I am living in.
In my 8 years of stay in Delhi NCR region in various locations from Gurgaon, to Noida to Delhi south and central, I have never faced any discrimination. In fact, people are more enthu about NE food and there's a buzz amongst Delhi people to try something new. Even if the fermented foods might smell bad, there is still a craze amongst people to try and explore Northeastern delicacies with open hearts and happiness. It might be difficult in other cities in India, but since many NE people have shifted and relocated to Delhi and NE communities stay at different city hubs, hence there is available grocery stores and fermented products that are sold in delhi by not just NE owners ,but also North Indian delhi owners knowing the demand of NE grocery in areas predominantly resided by NE communities ..eg... Safdarjung Enclave, Munirka, Chattarpur etc.
People commenting "what all things do you guys eat?" Or judging anything we cook to be either smelly or something unfathomable to be consumed
Fingers licking good. Hahaha
I do understand that it may be disturbing to some people as it does smell. Can't force them to like and so they too can't force me to not like.

Some of the participants had an idea about fermented foods, some of them were extremely knowledgeable while some weren't aware at all.

Understanding Northeastern Cuisine



Northeast Indian cuisine, comprising the culinary traditions of the eight states of the region—Arunachal Pradesh, Assam, Manipur, Meghalaya, Mizoram, Nagaland, Sikkim, and Tripura—is a vibrant tapestry of flavours, ingredients, and preparation methods that reflect the diverse cultures and landscapes of the area.

Northeast Indian cuisine is characterized by the use of unique and locally available ingredients, many of which are not commonly found in other parts of India. Some of the key ingredients include:



1. **Bamboo Shoots:** Widely used across the region, bamboo shoots are a staple in many dishes. They are prized for their crunchy texture and distinctive flavour.



2. **Bhut Jolokia:** One of the hottest peppers in the world, Bhut Jolokia is used sparingly to add intense heat and flavour to various dishes.



3. Rice: A fundamental part of the diet, rice is consumed in various forms, including boiled rice, sticky rice, and rice flour used in different preparations.



4. Leafy Greens and Herbs: The cuisine makes extensive use of wild leafy greens and herbs.



5. Fish and Meat: Fish, and meat, including pork, chicken, and beef, is widely consumed, often smoked or fermented to enhance its flavour.

The Role of Fermented Foods in Northeast Indian Cuisine

There are several factors that have significantly influenced the culinary traditions of the region, particularly the widespread practice of fermentation. The unique geographical features, climatic conditions, and proximity to Southeast Asian countries have shaped the fermentation practice culture of Northeast India.





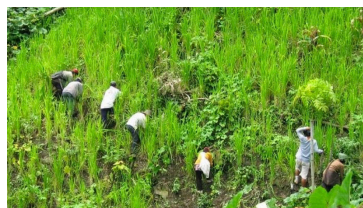
CLIMATIC INFLUENCES

The climate of Northeast India, characterized by high humidity and significant rainfall, is particularly conducive to fermentation. The humid environment supports the growth of beneficial microorganisms essential for the fermentation process, which is crucial for the production of fermented foods such as bamboo shoots, soybeans, and fish. The monsoon season, with its heavy rains, necessitates the preservation of food to ensure a stable supply throughout the year. Fermentation becomes an invaluable method during these times, allowing communities to store food for the rainy season when fresh produce is less accessible.



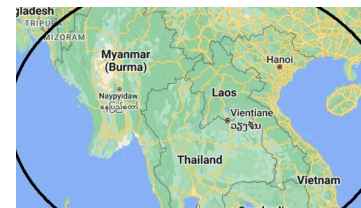
GEOGRAPHICAL INFLUENCES

The diverse geography of Northeast India, which includes mountainous terrains, river valleys, and dense forests, significantly influences the region's fermentation practices. In the hilly and mountainous areas of states like Arunachal Pradesh, Nagaland, and Sikkim, the limited agricultural space necessitates the preservation of food, with fermentation being a practical solution. The cool, humid climate of these regions is ideal for natural fermentation processes, allowing for the extended storage of food.



JHUM CULTIVATION METHODS

Jhum cultivation, a traditional method of shifting agriculture practiced in the hilly terrains of Northeast India, also influences the region's fermentation practices. This agricultural technique involves clearing a piece of land by slash-and-burn, cultivating it for a few years, and then leaving it fallow to regenerate. The cyclical nature of jhum cultivation results in a varied and seasonally dependent harvest, which necessitates the preservation of surplus produce. Fermentation becomes a key method for preserving food harvested during the cultivation cycle. For example, surplus bamboo shoots and leafy greens are often fermented to ensure they remain edible during periods when fresh produce is not available.



PROXIMITY TO SOUTHEAST ASIA

The cultural and geographical proximity of Northeast India to Southeast Asian countries like Myanmar, China, Bhutan, and Nepal has played a significant role in shaping the region's fermentation practices. Fermentation methods commonly found in Southeast Asian countries, such as the fermentation of soybeans and fish, have been integrated into Northeast Indian culinary traditions. For instance, the Naga practice of fermenting soybeans to make axone bears a resemblance to Indonesian tempeh, while the fermentation of fish in Assam is similar to Thai pla ra. Additionally, shared ingredients like bamboo shoots, soybeans, and a variety of herbs have allowed these fermentation techniques to be adapted and localized, further enriching the region's diverse culinary heritage.

Fermented foods hold a place of immense importance in Northeast Indian culture. The practice of fermentation is deeply embedded in the culinary traditions of the region and serves multiple purposes:

1. **Preservation:** Fermentation is a natural method of preserving food, which is particularly useful in the region's humid climate. It allows for the storage of seasonal produce and ensures a steady supply of food throughout the year.
2. **Flavour Enhancement:** The fermentation process enhances the flavours of the ingredients, adding depth and complexity to the dishes. Fermented foods are often used as condiments or flavouring agents to elevate the taste of meals.
3. **Nutritional Benefits:** Fermented foods are rich in probiotics, which promote gut health and aid in digestion. They also enhance the bioavailability of nutrients, making them an important part of the diet.
4. **Cultural Significance:** Fermentation practices are deeply rooted in the cultural heritage of the region. They are often associated with traditional rituals and communal activities, reinforcing social bonds and preserving cultural identity.

Story Development

SUMMARY OF THE STORY

It tells the story of a young girl who feels insecure about her cultural background. At school, her classmates tease her because of the strong smells of her traditional food. Through a conversation with her mom, the girl learns to appreciate her heritage and the unique culinary practices of her culture.

While food is at the center of the story, the film explores deeper themes of overcoming insecurity and embracing cultural identity.

I wanted to create a story which was compelling but at the same time informative, so that anyone who watched it would take it back with them. It would be a combination of a nice heartwarming animated film but with elements of a Ted-Ed explainer video. It was also very crucial to understand my target audience. The primary audience for this film would be young people, particularly those who may feel different from their peers due to their cultural background. The story would resonate with viewers who have experienced teasing or exclusion because of their heritage.

However, I think it would also be appealing to those people as well who want to understand more and try to be more sensitive towards communities who come from far away.

HEY, WHAT'S THAT SMELL?

EXT. KITCHEN - NIGHT

Through the branches of a tree, here is a window where we see a lady, in her late 30s, is cooking.

INT. KITCHEN - NIGHT

She adds mustard leaves, dry meat, ginger, tomato, and aubergines to the boiling pot.

EXT. OUTSIDE - NIGHT

We see the silhouette of the building. There are numerous windows. One by one, the neighbours (we can only see their legs, indicating that they are huge in size) close their windows.

THE TITLE CARD APPEARS ON THE SCREEN: HEY, WHAT'S THAT SMELL?

GIRL

Nu, they made fun of my food again.

MOTHER

Who did?

GIRL

My classmates.

MOTHER

What did they say?

GIRL

They said I am an alien and that my food smells.

MOTHER

What do you think?

GIRL

I think, what they're saying is right.

MOTHER

My sweet, let me tell you something..

FADES TO BLACK.

THE SCREEN READS : MANY MANY YEARS AGO

MOTHER

Many many years ago, your great-great-grandfather and great-great-grandmother were hunter gatherers.

A picture showing a couple in a traditional attire holding a deer head. An arrow points to the woman as great-great-grandmother and to the man as great-great-grandfather.

MOTHER

Being tribesmen, they lived in the forests and foraged for food. They were collected by our women folk either from the forest areas, conserved in shifting land or our kitchen gardens that grew wonderful herbs and plants.

HEY, WHAT'S THAT SMELL?

Scene of a forest silhouette, with a man hunting for food. A woman picking new harvest.

Shifting land? What is that?

MOTHER

So, shifting land or shifting cultivation, also called jhum cultivation, is a farming method where people clear a piece of land by cutting down trees and burning them. This creates a fertile area to grow crops for a few years until the soil's nutrients decrease. Then, they move to a new area and start the process again. And due to the seasonal nature of Jhum cultivation there was a need to store food for leaner times. Also, let's not forget that the northeastern part of India gets a lot of rain, so it's tough to dry food in the sun to keep it for later, like in the other parts of India.

MOTHER

Which is why your great-great-grandparents resorted to fermentation or smoking of foods as the common preservation method. And this way, your great-great-grandparents didn't worry about what to eat for weeks. They fermented everything. Soybeans, bamboo, vegetables, and even meat fat!

**guffaws* But why does it smell so strong?*

MOTHER

*Fermentation is like a big change happening inside a jar. Good bacteria break down proteins into simpler parts, making the food easier to digest and bringing out rich flavours, kind of like the concept of how

the best and most expensive cheese smell strong but taste great.*

These bacteria also make some strong-smelling byproducts. But, just like good cheese, the smell means the food is full of flavour and have a wide range of nutritional benefits!

It's not just us who eat fermented foods, The Japanese call fermented soybean Natto while the Koreans call it Doejang. A lot of other Asian countries eat it too!

Most important of all, I hope you understand why I make these dishes at home. It's not just about the food; it's about remembering where we come from and keeping our traditions alive. If we forget our ways, they might disappear forever.

THE NEXT DAY:

INT. SCHOOL - DAY

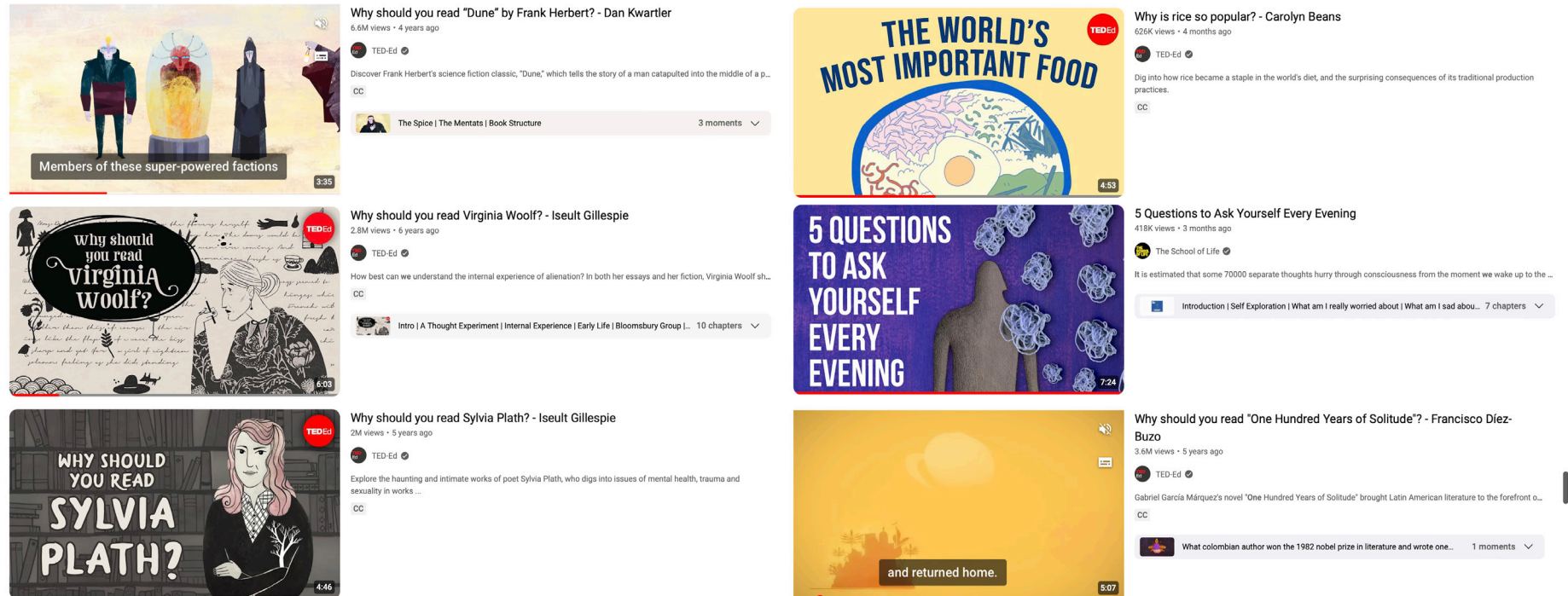
The girl is surrounded by towering giants. She nervously opens her lunchbox, bracing for the familiar teasing. She takes a deep breath, remembering her mom's words. As she lifts her head, she sees her classmates around her. This time, they're not towering giants, but kids her own size, looking curious instead of mean.

CUT TO:

The exterior of the apartment building at night. Similar to the first scene, windows shut one by one. However, this time, we see normal-sized neighbors peeking out, not exaggerated silhouettes. The episode ends with a sense of normalcy and less emphasis on the "scary" reactions.

THE END

Choosing an Animation Style



Since this was my first foray into animation, I had a lot to study and learn. There were tons of information online, but I craved a storytelling that would truly connect with viewers. A big influence came from the “Why You Should Read” series by Ted-Ed. Their engaging animation style perfectly blended education

and entertainment. Another favourite was a youtube channel called “The School of Life” moderated by Alain de Botton. Their videos used animation to make complex ideas clear and engaging. These were the models I wanted to follow.

The story uses distorted human proportions to reflect the main character's feelings. Insecure about her heritage, the girl sees her classmates and neighbors as giants (visual metaphor). This highlights how different she feels from them. After her conversation with her mom, she starts to view them as equals, or rather, herself as their equals.

Originally, I considered making the other characters a different color to portray this shift. However, I worried it would be misinterpreted as focusing on skin color, which wasn't my intention at all.

There's a brief moment in the film where a picture of my great-grandparents appears. This personal touch adds a layer of meaning to the story for me. Similarly, when explaining traditional culture, I intentionally included colors associated with the Paite tribe (my

tribe, part of the Zo-Kuki group in Manipur and Mizoram). These touches add a personal connection to the film's message.

The animation style is simple and childlike on purpose. Even though everything was created digitally with Procreate and animated in After Effects, I aimed for a traditional hand-drawn feel. This includes keeping some "imperfections" to match the story's theme of a girl's confusion and mixed emotions.

Storyboarding



Some Final Shots of the Film



Personal Reflection

This project was a big learning curve for me. It was my first time venturing into animation, and while there was a ton of information online, nothing quite prepared me for the journey ahead. One big challenge was learning After Effects, a completely new software for me. Although initially I struggled but I slowly I began to grasp its potential and I cannot be more pleased. Another surprise was the time commitment. Having never made an animated short before, I underestimated the workload. It took me a full 3 weeks to complete just one minute of the film! And not to forget, creating a satisfying ending. Like most projects, it needs countless numbers of editing and revisits. Despite these challenges, the experience was incredibly rewarding. I learned a lot, not just about

animation, but about perseverance and problem-solving that I can surely use in my professional and personal life ahead.

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