

A Life Reminiscent



Chapter 1:

Hao Khamui

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By
Thorigso Luikham



DoD, IIT Guwahati, 2022.

Chapter 1 of a series of graphic storytelling on Tangkhul culture
designed as a part of Final Master Thesis Project.

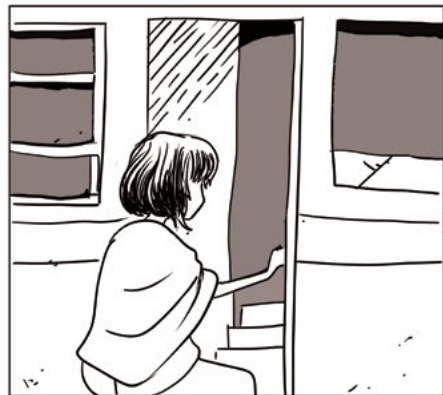
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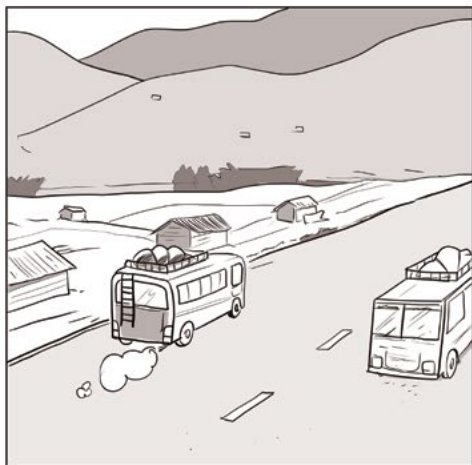
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EARLY MORNING, IN THE CITY BUS STATION.

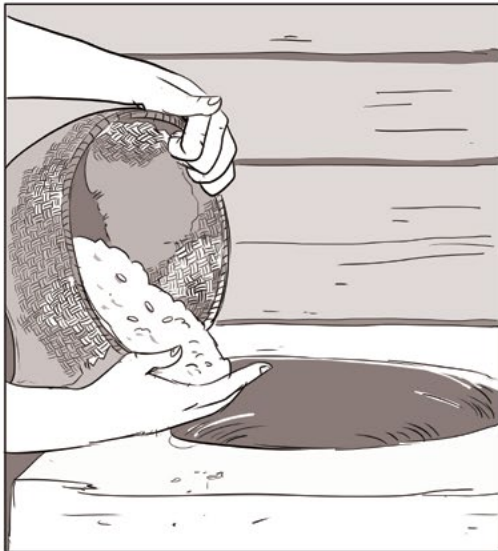
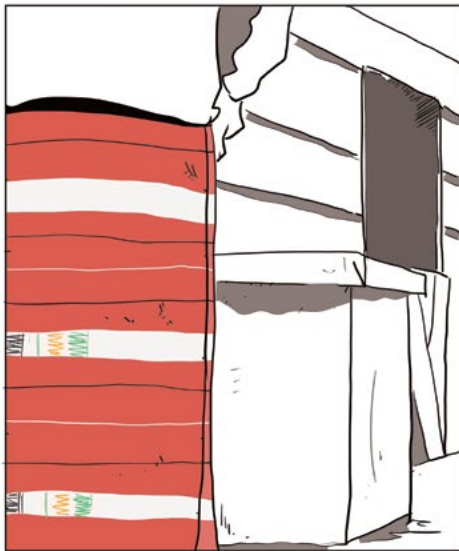
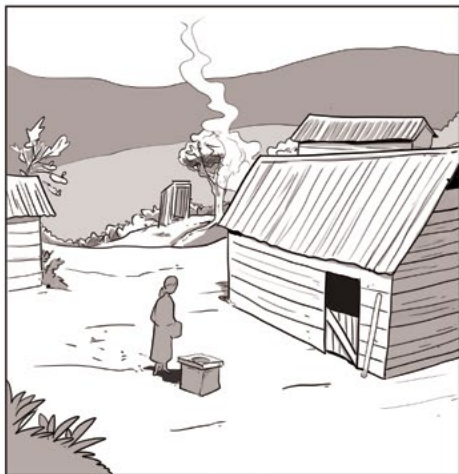
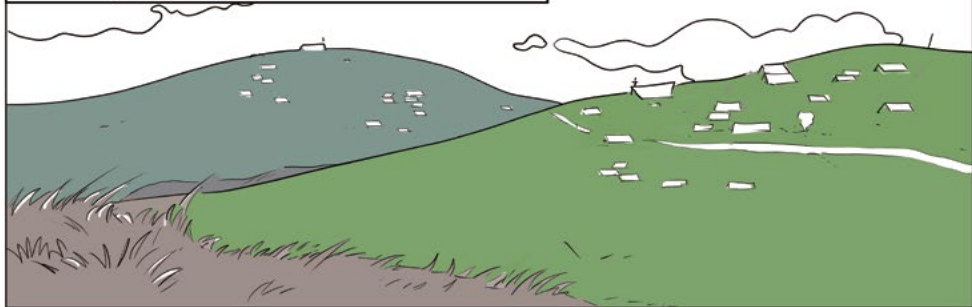


THE BUS STARTS ON ITS JOURNEY.





MEANWHILE, IN THE VILLAGE THAT THE BUS WAS ABOUT TO REACH.

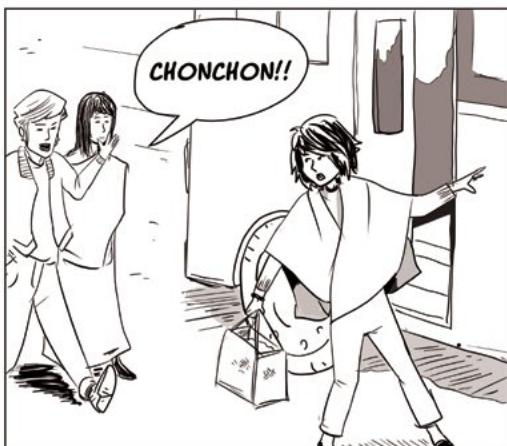




THE BUS REACHES ITS STOP.



CHONCHON!!



IT HAS BEEN AGES!
I THOUGHT YOU WERE
A GUY FOR A MOMENT.



HEH. THE CITY WAS
TOO HOT FOR
LONG HAIR.

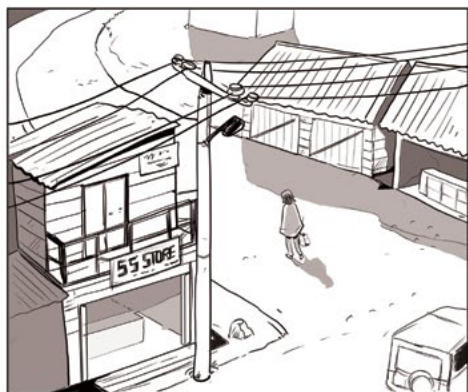


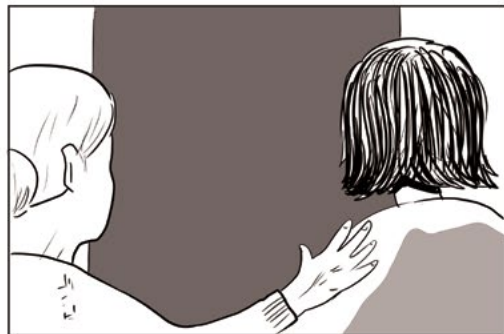
IT SUITS YOU.
WILL YOU BE AT
YOUR GRANDMA'S PLACE,
OR ARE YOU GOING
SOMEWHERE?

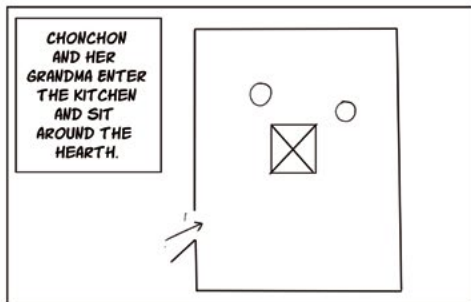


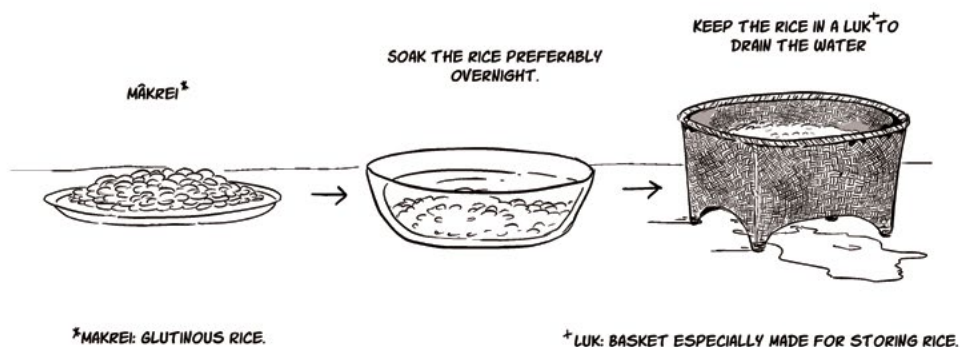
NO, I'LL BE AT MY
GRANDMA'S, SHE MUST
BE WAITING.

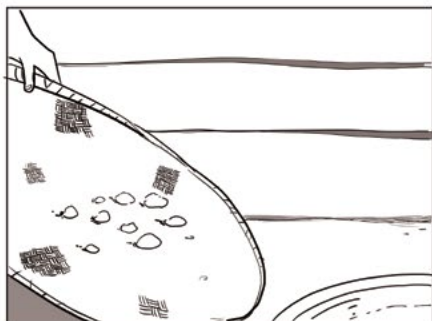












WE CAN MAKE DOUGH FROM THE LEFTOVER CRUMBS. IT IS USED IN MAKING ANOTHER TYPE OF BREAD.

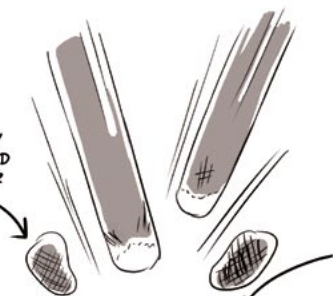
FIRST, THE DOUGH IS ROASTED/ BAKED IN THE FIREPLACE.



HANSHO (PERRILA SEEDS AND DRIED RED CHILLIES) IS ROASTED.



THEN, THEY ARE POUNDED TOGETHER



SALT



+

CHILI POWDER

=



SÂCHAO

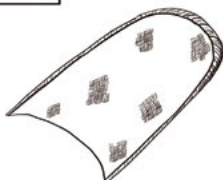
ROASTED HANSHO



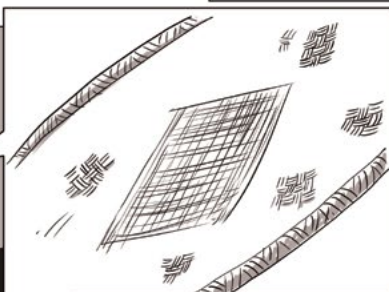
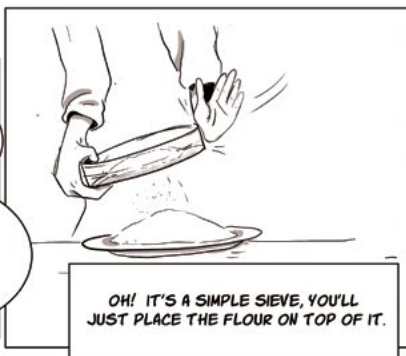
THE POUNDED FLOUR IS TAKEN OUT ON A YĀMKOK.*

TYPES OF YĀMKOK

RICE FLOUR



*YĀMKOK: WINNOWING BASKET



THESE DAYS YOUNGSTERS DON'T KNOW HOW TO SIEVE WITH YĀMKOK, WE EVEN USED TO MAKE CONTRAPTIONS TO SIEVE EASIER, WHICH HAD A SIEVE IN THE CENTRE OF THE YĀMKOK.





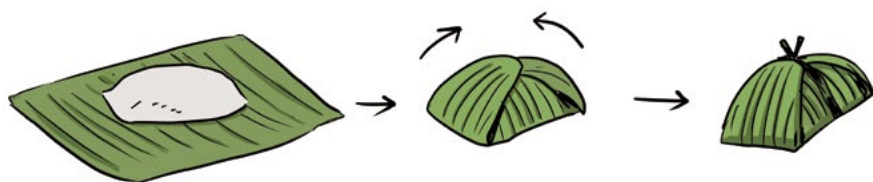


* NANITHEI : Elettaria cardamomum is traditionally used to wrap the dough





THE DOUGH IS PLACED ON THE BANANA LEAVES AND IS WRAPPED INTO SMALL PACKETS.

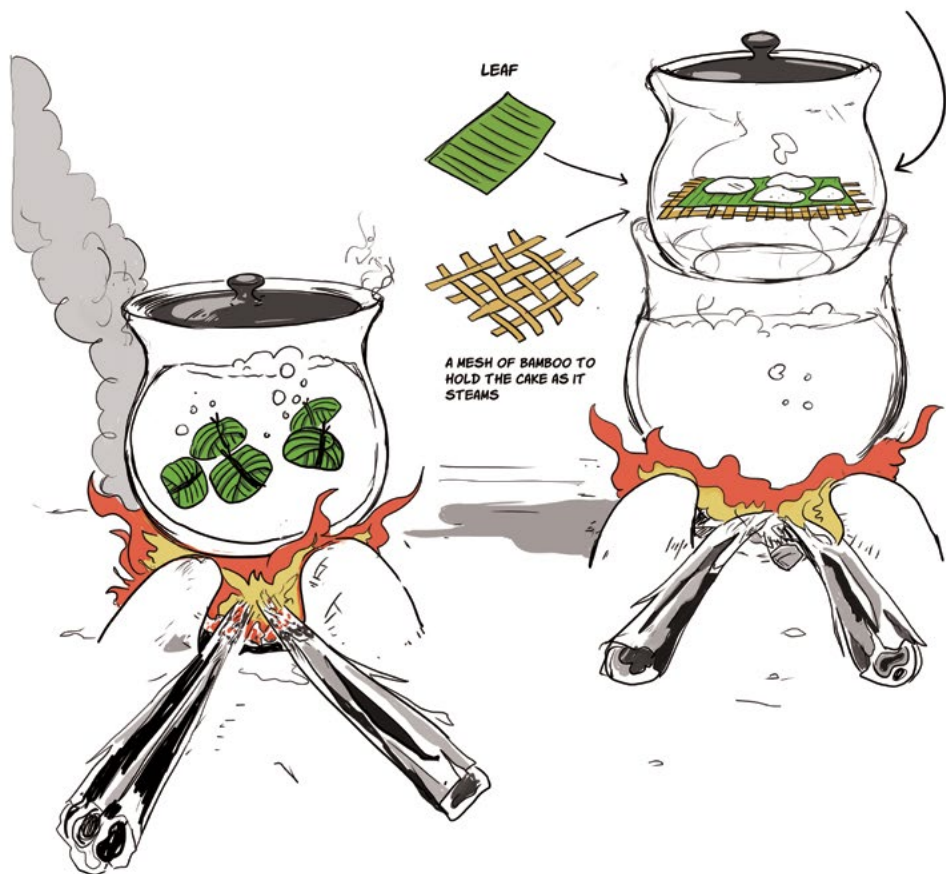






WE USUALLY MAKE IT BY DROPPING THEM INTO BOILING WATER.
BUT WE ALSO STEAM THEM BY USING A POT THAT HAS A
HOLE IN THE BOTTOM.

A POT WITH A HOLE AT
THE BOTTOM



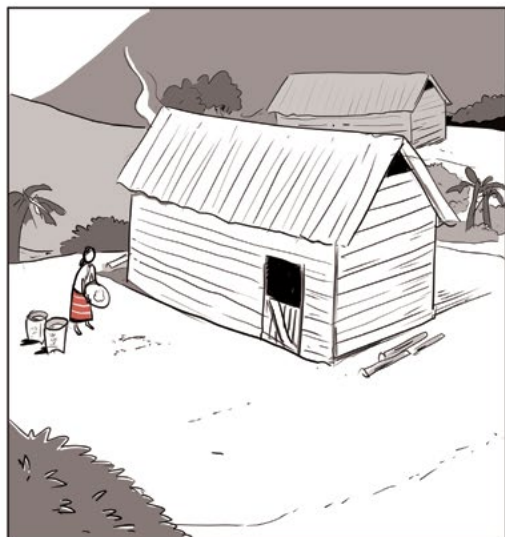




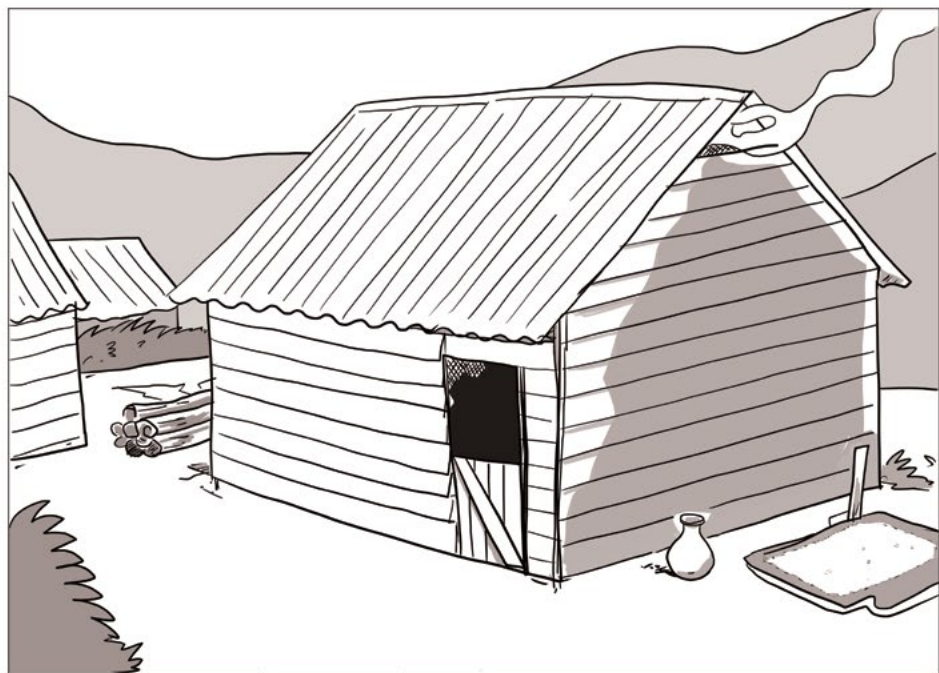


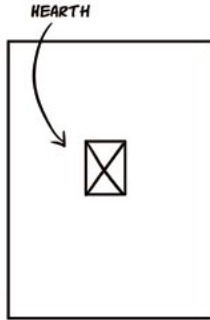
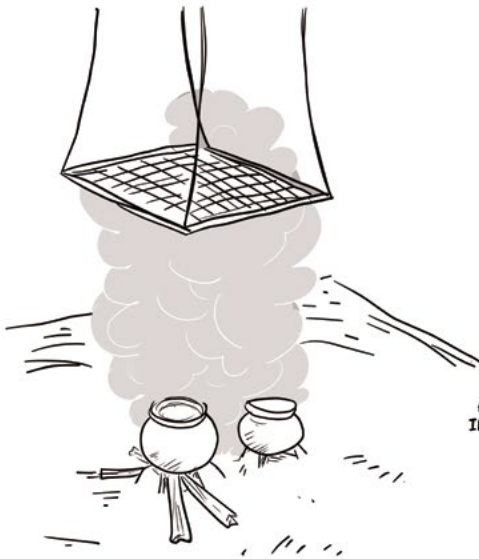
STEAMED RICE CAKES CAN BE KEPT FOR AT THE MOST
3 DAYS IF KEPT IN COLD CONDITIONS AND CAN ALSO BE
PAN-FRIED AND EATEN.



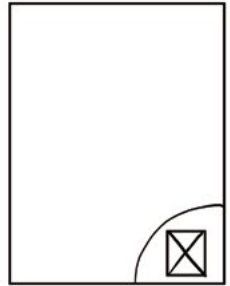




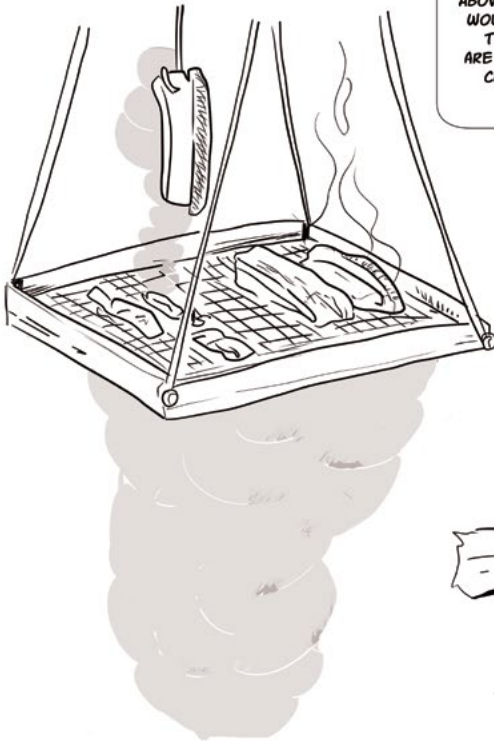




HEARTH IS COMMONLY PLACED
IN THE MIDDLE OF THE KITCHEN.



HEARTH IS ALSO PLACED IN THE
CORNER TO REDUCE SMOKE.



ABOVE THE HEARTH THERE
WOULD BE A SPACE MADE
TO HANG FOOD THAT
ARE MEANT TO BE SMOKED
CALLED CHANGSHAR .

THE BLACK EARTHENWARE
CALLED HAMPAI ARE MADE
IN LONGPI (A VILLAGE
IN UKHRUL DISTRICT).





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