

Food Cultures across the IHR: Connecting the dots

AUGUST 12, 2021

INTERNATIONAL YOUTH DAY TRANSFORMING FOOD SYSTEM-YOUTH INNOVATION FOR HUMAN & PLANETARY HEALTH









Food is much bigger than what is on your plate

UN Deputy Secretary-General Amina Mohammed.

BACKGROUND

The Indian Himalayan Region has a rich diversity of food cultures from cultivated, foraged and pastoral agroecology which include culinary processes, preparation and preservation. This diversity has provided nutritional security and livelihoods to mountain people.

However, mountain food cultures are fast eroding with the onslaught of the food industry, globalisation and homogenisation of food and taste. This impacts the socio-ecological landscape, agrobiodiversity, traditional knowledge and practices of food, loss of dietary diversity and nutritional security. An added impact in the mountains brought about by changing dietary preferences to packaged and processed food has been the rise of plastic pollution.

With this backdrop, International Youth Day, was organised by Integrated Mountain Initiative and Darjeeling Himalaya Initiative as a build up to the Sustainable Mountain Development Summit X to be held in Darjeeling / Kalimpong. The online programme was mainly put together by the DHI Youth Group and also conducted by them.

The programme aimed to understand some of the key initiatives that were ongoing in the mountain states, and to get participants' opinions on the changing scenario around food.

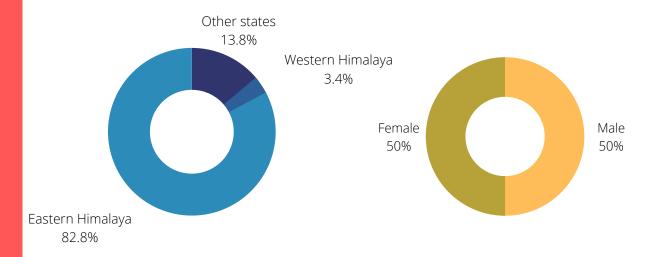
Key speakers from ICIMOD and NESFAS presented on their experiences at the event, and there were interactive sessions through polls and quizzing around local food cultures and food stories.





Youth representatives of the Darjeeling Himalaya Initiative, Ms. Shalini Thapa and Ms. Shreya Gurung welcomed the participants and shared the objectives of the webinar. Sharing and learning about food cultures and to unite youth on standing up to onslaught of packaged food culture were mentioned as the main objectives.

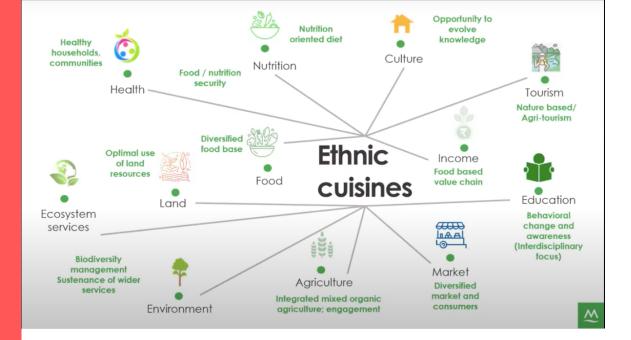
A quick poll captured the participants' background at the beginning of the webinar.





Mr. PD Rai, President of Integrated Mountain Initiative set the context of the meeting and expressed his gratitude to the Darjeeling Himalaya Initiative for organising the event.

Mr. Rai mentioned the need for reflecting deeply on questions around food cultures and how quickly things were changing and that connecting to the youth around these questions of food and culture, food and people was very important. What do food cultures mean for he IHR and how do we connect it to how things are rapidly changing in the world, are some of the important questions to bear in mind. For IMI, that prioritises youth action, conversations around food cultures therefore had immense significance.



KEY NOTE ADDRESS

UNDERSTANDING FOOD SYSTEM AS A DYNAMIC SYSTEM DR. BANDANA SHAKYA, AGROBIODIVERSITY SPECIALIST, ICIMOD

Dr. Shakya's presentation started off by explaining how food is an important part of a mosaic of other elements such as ecosystem services, health, nutrition, culture, tourism, market, land and environment. The inter linkages between these various elements are not so simple and one that needs to be understood in its entirety. She mentioned that having a balanced sustainable scenario of environmental, socio- cultural and economic backed by enabling mechanisms would be essential.

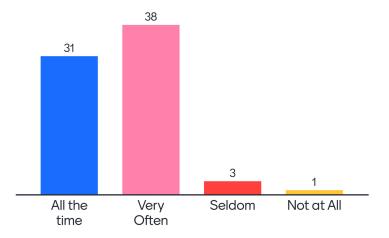
With reference to the UN Food System Summit points for food system to be transformative, holistic action is needed for access to safe energy, shifting to sustainable consumption, promoting nature positive production, equitable livelihoods and actions. Dr. Shakya also mentioned the challenges that are prevalent such as loss of biodiversity, loss of traditional knowledge, narrowing food base, push of packaged food, etc.

Providing some examples of interventions, the presentation focused on - Food based value chain that linked ethnic cuisine with environment, society and economy, entrepreneurship and tourism with value addition and product diversification, and institutions to tackle foodwater- energy nexus. Technology and capacity enhancement were also key focus of ICIMOD's work.

The last part of the presentation focused on connecting dots for ethnic cuisine, that its promotion would lead to sustainable agriculture, safeguard the environment, provide nutrition security and promote good health, and also conserve traditional cultures which would be beneficial for tourism.

POLL - FOOD ON OUR PLATES

A multiple choice poll was conducted to understand consumption patterns of traditional food among the participants and how often traditional food made it to the menu. Most participants responded that traditional menu was consumed very often followed by almost as many participants responding that it was consumed all the time. Only few participants mentioned that consumption of traditional food was seldom or not at all. It is a reflection that the IHR is still connected to local food cultures that needs to be built upon.





POLL - FOOD SOURCE MAPPING

The open poll conducted to understand where the food came from elicited a variety of responses from the participants. The most common answers were from local markets, haat bazaars, as well as super markets and departmental stores. Some of the responses also mentioned home garden, forests and jhum fields. Local markets still play an important role in the food cultures of the IHR that democratises food and nutritional security.



Creating Experiences (influencing peoples' perceptions towards Indigenous food systems) Agroblodiversity walks Farmer's Market Farm on wheels



INDIGENOUS FOOD SYSTEMS - GAME CHANGING SOLUTIONS FOR THE WORLD MR. JANAK PREET SINGH, NESFAS

Mr. Janak Preet Singh from NESFAS shared the journey of NESFAS in conserving food systems. He mentioned that for the mountains it was more of reviving the lost cultures rather than transforming it. NESFAS worked to highlight the role of indigenous peoples as custodians of the rich biodiversity and strived to connect people to the pleasure and importance of local responsibly produced food. Revitalising and defending traditional food systems which was NESFAS' main goal was important for maintaining traditional and cultural identity, as well as for ensuring access to safe and nutritious food, and building resilient through nature positive production.

Explaining Food Systems, Mr. Singh mentioned that all activities and factors associated with food production till its consumption are part of a food system, and that they could be broadly described as traditional, modern and mixed food systems. Mono and Industrial plantations which are highly extractive were slowly eroding the traditional food systems such as jhum, terrace farming, paddy cultivation and home stead gardening, which are much more resilient systems. Under these changing scenario, he stressed on the importance of creating evidences on the richness of traditional mountain farming systems. NESFAS' mapping on this had revealed that an average of 200 food plants were produced under a traditional food system. A FAO study in 18 villages on prevalence of food insecurity had shown that severe food insecurity was non existent and moderate food insecurity was experienced only at 11.3% as compared to global 30.38%.

Creating experiences to influence people's perceptions towards indigenous food systems through local food cafes, food walks, cooking classes, etc. were very important components NESFAS' interventions.



An interesting poll to understand some of the reasons for increasing preference for packaged food threw up some interesting insights. Convenience, time saving, wide availability, ease of cooking, busy lifestyle, marketing, etc. were some of the responses that were highlighted by the participants. These insights show that changing narratives in food systems and how one needs to respond as we build back better.





QUIZ - FOOD OF THE IHR



The pictorial quiz that was conducted asked participants to identify the local food being shown in their local languages, and also the processes involved in making them.

Participants also reflected on the various aspects food that were harvested from the forest.

Traditional beverages, the crops used and the processes involved were also discussed.

Discussions on the variety of grains, chillies, etc. also yielded some interesting information on agro-biodiversity and their links to language and culture



FOOD STORIES OF THE IHR

A quick video presentation showcased food stories from different mountains states. Assam's food story was on the Xandoh which was a type of roasted rice which was ground using a traditional device. From Uttarakhand, there was a presentation on the Baranaja, which was about 12 traditional crops consisting of grains, lentils, creepers and tubers grown in harmony for better yields. A typical cuisine - Dham made from all locally grown food crops that was served during festivities was presented from Himachal Pradesh. Manipur showcased their traditional dish made of fermented fish and local ingredients. Kalimpong talked of farmstays and how it connects the dots between food, farming, and traditional architecture. Darjeeling presented on the Shamanic culture of the hills and importance of conserving the local knowledge. Nagaland talked about innovative food recipes being promoted by a popular youth Chef and a sports cafe that promoted healthy local food. Ladakh showcased the initiatives of Ladakh Basket and Local Futures Ladakh that worked to promote local food systems through young farmers.







LAUNCH OF HIMALAYAN PHOTOGRAPHY CONTEST



Mr. Praful Rao, President
Darjeeling Himalaya Initiative
announced the Indian
Himalayan Photography
Contest which was an annual
feature of the SMDS.

The theme of this year's contest announced as - 'Food Cultures of the IHR' and prizes for 3 best photographs.

More details would be available on the IMI and DHI social media pages.

www.mountaininitiative.in



Traditional Food festivalsMake local foods fashionableMore farmers marketsInvolve youth in urban areas

Introduce policies to finance, subsidize and support opening of zero waste stores that stock local produce.

Educational institutions and to promote innovative recipes

Put science in Local & Traditional food.

Preserve and regenerate Local variety seeds. Make the PDS system with locally grown food for distribution

Fod education and creating opportunities for participation of youth in food system

awareness campaigns and programmes, knowledge making

Start with yourself and your own home - changing food

Introducing traditional food in a new way with proper local branding.

Promote local agri, bring youth to farming, promote health prospective

Families have a big role in how they choose to produce, shop and cook meals. Also the need for youngsters to learn and engage with local food producers/sellers so that they feel connected to local culture, food, knowledge and food ways

Working together with local community we can provide our local food in outer market which will provide both employment and promotion

By giving awareness on health benefits of local food over convenient package and process foods. There should be more youths coming up with innovative recipes with local foods and share these among rural urban youth. Innovate local food recipes. Provide health reasons. Educate.

awareness, support the local food vendors, food exhibition, accessibility of ease



SUMMING UP

Mr. Amba Jamir, VIce President of IMI summed up the IYD event, mentioning that food systems affect everybody, from production, to consumption, and the role of youth is critical as they are the biggest consumers of food - be it junk or traditional and they could play a role in steering it in the right direction.

He congratulated the youth representatives of DHI for conducting the wonderful event and mentioned that the event had set the tone for the upcoming Indian Himalayan Youth Summit to be held as part of SMDSX in November 2021.

The vote of thanks was proposed by DHI youth representative Mr. Abishek Pradhan, who thanked the speakers from ICIMOD and NESFAS, contributors of the food stories and IMI and DHI members.



Linguistic narratives of food cultures in the IHR



Azungkenshi - Ao Naga Suklyangsar - Lepcha Bethu - Thadou-Kuki Axone- Nagamese Tasang - Zeliang Tungrymbai - Khasi Kinema - Nepali Dacie - Angami ,nagaland Theishui - Tangkhul Sisig - PhilippinesLanguage Worho - Lotha, Nagaland Bekang um - Mizo Longphiank - Nocte

(Also mentioned by participants) Nato - Japanese Tempeh - Indonesian

Bamboo shoots

Gotui in Thadou-Kuki
Gotuai - Paite Dialect, Manipur
Bahor goja in Assamese
soibum in Meitei
Tama / Tusa - Nepali
Podung - Lepcha
Usoi - Meitei
Misi - Nocte
Rechak - Nagaland
Rawtuai - Mizo

Fern

Ningro - Nepali Tungtokbee -Lepcha Yendang - Meitei Chan - Nocte Khawkcha - Mizo

SOYABEANS

Azungken - Ao Naga Suklyang- Lepcha Bhatmas - Nepali Bekan - Paite, Manipur maranthei - Tangkhul Rymbai - Khasi

Nettle

SIsnu - Nepali Suhrongbii - Lepcha Langtana sipin

Orchid flower

Nakima - Nepali Purfekbi - Lepcha Langtana -

Wild avocado

Pamsi / Kawlo- Nepali Fampot in Lepcha

Chilli Varieities

Namal:	Landa 7		Z .	N 4 a : + a :
Nepali	Lepcha 1	nado	u- Kuki	Meitei
Dalley	Sungkar Bare	Malch	napom	Umurok
Akabaray	Lasi Sungkar	Malch	na dong	Murok atekpa
Jirey Akasay Dheri Boksi Lamchey	sohmynken be soh mynken ra soh mynken k	Khasi sohmynken pylon sohmynken beb soh mynken rakot soh mynken kba		ta
	sohmynkenjhur			







Integrated Mountain Initiative (IMI) is a civil society led network platform with the mission to mainstream concerns of the Indian Himalayan Region (IHR) and its people in the development dialogue of India. It functions as a platform to integrate the knowledge and experiences of multiple stakeholders working across the IHR, and uses this to inform and influence policy at the national and state level.

Darjeeling Himalaya Initiative is the Chapter of IMI for Darjeeling -Kalimpong Districts of West Bengal and is a platform represented by various civil society organizations and individuals. It is the host for the Sustainable Mountain Development Summit X.