



Nepal Japan Diaries

***Food**

***House**

***Agriculture**

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About Nepal's Diary

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Stove



- This is the traditional stove use in southern part of Nepal. It is made from clay. They call it "Chu la hi"
- Normally the villagers make this stove during the month of march and April.
- The brown thing which you see in pic is made from animal dung (cow or buffalo). It is called GOETHA , and is use to cook food. It is burned to make fire.



Tubewell

- The second pic shows the tubewell. It is the most common source of water in southern part of Nepal. Tube well pumps water from underground.



agricultural tools



- Nepal is an agricultural country. 66% people are engaged in agriculture.
- They follow traditional substantial agriculture and uses traditional tools.
- Some of the traditional agricultural tools are shared in this slide.

Traditional house



- Nepal is rich in house diversity. The shape and structure of house differs from place to place. The house in slide is from Southern part of Nepal. It is made from clay, raw brick, bamboo and woods. Local people decorate their house with the help of colour and arts during festival. The house in the slide is one of the oldest house in Ajay village.



Agriculture

- People in village are also engage in animal husbandry. They keep cow and buffalo for milk and dairy products. Goats are for meat.

Traditional food

- About traditional food of nepal;
- Dal-bhat-tarkari,a typical Nepali food where dal is a soup made of lentils and spices, served over boiled grain.
- Bhat is simply rice but sometimes mixed with other grain and with dal- bhat one can even get served with a vegetable curry ie. Tarkari in Nepali language.
- Another is Dhindo which is also a traditional food of Nepalese, prepared from ground buckwheat or Millet or a corn meal. Though any flavor can be used to make dhindo.



About Japanese Diary



- This is a traditional roof. This is named "thatched roof".
- It is considered to be the most original roof in various parts of the world. The plant used as the material is apt to decay when it is used for roofing in a freshly collected water state, so it is usually collected after it has died in winter.
- In Japan, thatched roofs are hated the weaknesses of fire as the towns developed and densely populated with buildings, and they disappeared early in the city and along the roads due to the spread of tiles.

Traditional roof



Tea ceremony

- It is known as a "tea ceremony", where the guests are served tea (generally "matcha") in a traditional manner.
- In addition to enjoying drinking tea, tableware for tea used for tea ceremony.
- As an art objects, tableware for tea displayed in tea rooms have also developed as one of the arts.



Japanese agriculture

- Japanese agriculture is declining. So the challenge for Japan is to devise a proactive policy designed to improve the international competitiveness of its agriculture. A globally oriented agriculture would provide a major catalyst for regional development.

Pumped up
water



- A long time ago, when water service had not spread yet, in many houses, it used from the well, having pumped up water. A well is for digging a hole in the ground deeply and drawing groundwater.

A photograph of a traditional Japanese kamado, a clay or stone stove used for cooking and heating. A dark metal pot sits on the top surface. To the left, there is a large, dark, cylindrical object, possibly a barrel or a large pot. In the foreground, a long wooden stick or handle is visible. The background shows a wooden structure, possibly a fence or a building. The image is slightly blurred, giving it a vintage or historical feel.

Japanese "stove"

- The name kamado is the Japanese word for "stove" or "cooking range".
- It is now found in the US as a Kamado-style cooker or barbecue grill. Since Japanese kamado were introduced from Korea,[1][2] the word kamado itself is rooted in the Korean word



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