

Newsletter

VOLUME II - ISSUE 07 - JANUARY 2023



ABOUT US

Founded in 2011, Anthropos India Foundation (AIF) promotes the discipline of Anthropology, its philosophy and its methods to engage in applied and action research. Our work seeks to address issues of local communities through a bottom-up approach unique to communities and their people. We conduct community-based research rooted in local knowledge systems, local culture and ecology to inform policy initiatives and drive transformational impact. AIF also promotes Visual Anthropology through vibrant, authentic, meaningful ethnographic films and photo documentation.

Anthropology, is a holistic study of human beings, a vibrant and dynamic subject. Anthropology is everywhere, let's practice it!

Areas of Work:

- ✓ Women and Children Issues
- ✓ Anthropological applied, action and visual research
- ✓ Capacity building and workshops
- ✓ Advocacy and policy interventions on the issues of health, education and child rights
- ✓ Organizing guest lectures, seminar, conferences, and round table discussions
- ✓ Promoting visual anthropology through vibrant, authentic, meaningful ethnographic films and photo documentation
- ✓ Publishing digital magazine and books

EDITOR

Dr. Sunita Reddy,
Founder Chairperson, AIF

CORE TEAM

Dr. Gunjan Arora
Dr Samana Madhuri

☎ 9818858383

✉ anthroposif@gmail.com

🏠 <https://anthroposindiafoundation.com>

EVENTS OF THE MONTH

A day-long Workshop on 25th January 2023 on From Thesis to Book

Anthropos India Foundation (AIF) conducted a full-day session on publishing your thesis into a book. Experts from academia and publishing houses were invited as eminent speakers to guide the young researchers, doctoral students and young faculty members to provide insights on how to publish a thesis into a book, especially for social science research. The workshop also guided on writing ethnographic accounts and monographs. Thirty participants registered and attended the Workshop and were benefitted by the experiences shared by the experts. The participants gave positive feedback and insisted on more such workshops.

▶ Feedback Video Link:

http://anthroposindiafoundation.com/videos/AIF_From_Thesis_to_Book_Feedbacks.mp4

JOB ALERTS

Central University of Odisha: Employment notification

1. https://cuo.ac.in/Recruitment/2023/ASST_PROF_2023.pdf
2. https://cuo.ac.in/Recruitment/2023/ASSOCIATE_PROF_2023.pdf
3. https://cuo.ac.in/Recruitment/2023/PROFESSOR_2023_N1.pdf

Disaster Planning and Governance in India: Experts' Experiences and Insights

By: Sunita Reddy and Anil Kumar Sinha

Published By: Cambridge Scholars Publishing

ISBN: 1-5275-9195-6

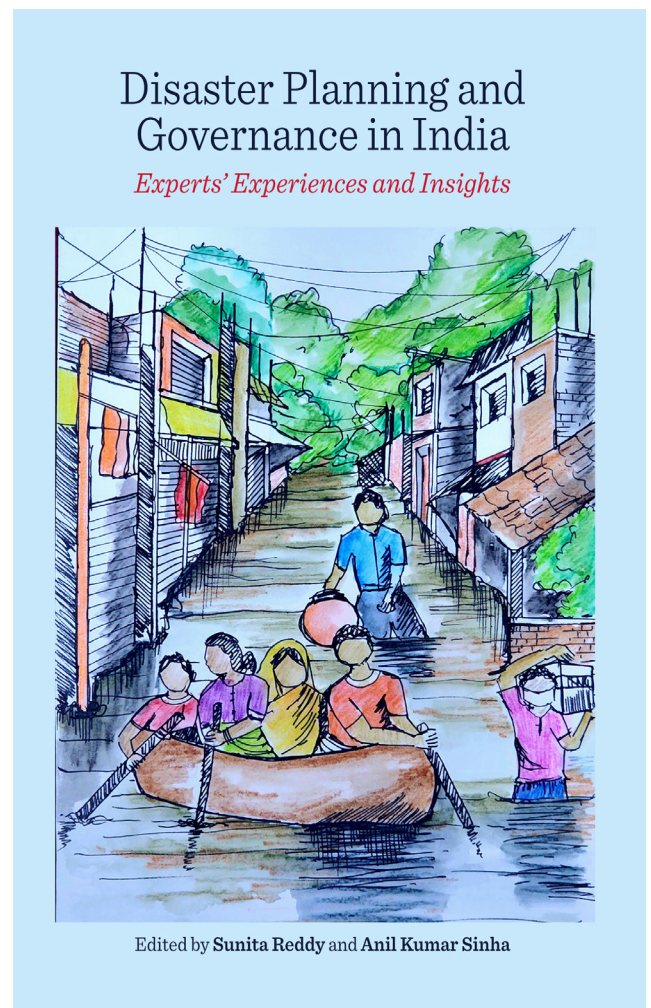
Release Date: 23rd January 2023

Pages: 437

With an increasing need for experts to provide solutions to complex disaster scenarios and related management issues across the globe, universities and governments are finding it highly relevant to introduce courses on disaster management. Disaster management education could help in disaster mitigation and could save several lives, as well as assets. Written in simple language by disaster professionals, most of whom have dedicated their entire careers to disaster management, this book is an important textbook for graduate and postgraduate research students. It provides the history of disaster management, especially governance issues and scientific and technological development in the areas of disasters including recovery processes, which have drastically reduced the loss of lives. This book not only unfolds the process of evolution of disaster management and challenges faced by experts in the field, but also suggests various ways in which we can build a resilient country.

Sunita Reddy is an Associate Professor at the Center of Social Medicine and Community Health of Jawaharlal Nehru University, India. She has published three books and 74 papers in peer-reviewed journals. She is the Founder Chair of the Anthropos India Foundation, and is one of the founding members of the Special Center for Disaster Research at Jawaharlal Nehru University.

Anil Kumar Sinha, a veteran of laying the foundations of Disaster Management in India, has expertise in disaster risk reduction, climate change and mainstreaming public policy analysis. He is the founding Vice-Chairman of the Bihar State Disaster Management Authority. As Joint Secretary in the Government of India, he provided leadership and management in response to events such as the Bhuj Earthquake in 2001 and the Orissa Super-Cyclone in 1999. He also founded the National Institute of Disaster Management, and International Recovery Platform (IRP)/UNDP in Kobe, Japan.



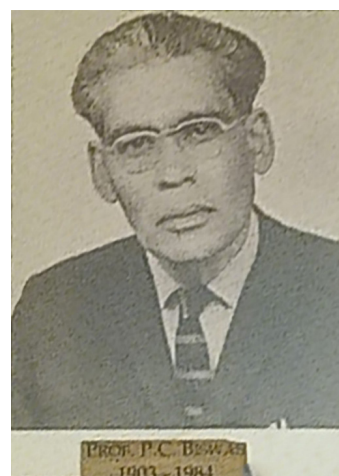
PROF P C BISWAS

Prof Prafulla Chandra Biswas was born in Kolkata in 1903. He earned his Master's in Anthropology from Calcutta University under anthropologists Panchanan Mitra and L. K. Ananthakrishna Iyer. Post this, he was awarded the von Humboldt Fellowship in 1933 to pursue his Doctoral research at Berlin University, Germany. He worked on dermatoglyphics under the guidance of the famous geneticist Eugene Fischer. He was awarded Ph.D. for his research 'Über Hand und Fingerleisten von Indern' (On Palm and Fingerprints of Indians), in 1936. Prof. Biswas returned from Germany and joined as a faculty at the Department of Anthropology Calcutta University. He taught there for eleven years. His research focused on physical anthropology, covering topics like dermatoglyphics, genetics, eugenics and inheritance. In 1947 when the Department of Anthropology was established at the University of Delhi, Prof. Biswas was selected under the aegis of Maurice Gwyer, the then Vice-Chancellor of Delhi University, to take over as the Head of the Department. Here, he continued to teach for the next twenty-one years, gained his professorship, became a professor in 1959 and retired in 1968. Prof Biswas supervised nearly twenty PhDs, and a number of his students joined as faculty at different universities to strengthen the discipline. He had a pivotal role in the establishment of the Indian Anthropological Association, a representative body of professional anthropologists in India, which was registered under the Societies Registration Act, in 1969, with the Department of Anthropology, the University of Delhi as its national headquarter and Prof Biswas as the Founder Chairman.

Professor Biswas worked with the government on developmental issues. For example, he wrote the 'Socio-economic Survey of Budhpur—A Delhi Village' in (1961) as part of a Census of India 1961 series of monographs. Prof. Biswas never paused in his untiring effort to establish the subject and its importance in the University and the various Government and Non-Government establishment. He was elected the sectional president of the Anthropology & Archaeology session of the Indian Science Congress in 1961. Prof. Biswas represented India in several International Congress. He was on the editorial board of the international journal Mankind Quarterly and

was the Vice President of the International Union of Anthropological and Ethnological Sciences. In 1966, he organized International Symposium on Dermatoglyphics in India. His enthusiasm and commitment to the subject resulted in producing a large number of internationally well-known students from the Department of

Anthropology, University of Delhi. Some of his works include *Santals of the Santal Parganas* (1956), *Socio-economic survey of Bhudhpur, a Delhi Village* (1967), *The Ex-Criminal Tribes of Delhi State* (1960). Prof Biswas passed away in 1984.



References:

1. Joshi, P.C. (2023). P.C. Biswas in Joshi & Nayak (ed) *Biographical Account of Indian Anthropologists*. New Delhi: Concept Publishing Company Pvt Ltd. Pp-162-167.
2. http://nsdl.niscpr.res.in/bitstream/123456789/519/1/PDF%204.11HISTORY_OF_ANTHROPOLOGY_IN_INDIA01.pdf



Speaking from Experience: A Vain Attempt to Trap the *Zaika* of Lucknow's Food



Lucknow's food culture is the most enticing aspect of the city's timeless appeal for travellers who can take measured breaks from the mesmerising monuments and the ever fashionable Chikan embroidery. Invest a fraction of time spent in exploring local cuisine and experience the *zaika* (taste) of gastronomic delights that the city is synonymous with. The shadows of the past opulence are reflected to a large extent in the material cultures of the city but the essence of it can only be by interacting with the *dastarkhwan*s or the eating spaces. The finesse employed in the art of cooking, the love and care in serving food even at the most obscure places serves as a constant reminder that this is indeed the city of generous people. The Nawabs are long gone but their lessons of *khatirdari* or hospitality and love for food have not been forgotten. The story of Nawab Asa-ud-Daula, the culinary enthusiast who despite losing his teeth refused to give up his love for Kebabs and Haji Ali who became his chef after inventing the succulent Galavati kebabs (finely beaten meat infused with a secret recipe that uses a blend of more than 160 spices) for the Nawab and in the process lost an arm must be reiterated to hint at the relationship that people have with food and flavour here. Some also say that Asa-ud-Daula came up with the "dum" style of cooking, i.e., cooking on a simmering flame with a closed lid to cook in steam to trap the food's flavors. Rich and poor, both classes alike, till date, imitate the love for food not just in consumption but also in its creation and presentation in this timeless city. Therefore, I strictly recommend one and all to carry back as many memories of unmatched

sensory experiences of taste and smell from the city known for mouthwatering Galavati Kebab and Biryani but has many more secret dishes hidden in its belly. Awadhi cuisine thanks to the Central Asian influence uses elements like rosewater, gold and silver leaf, sandalwood, alum, *ittar* (scent), clotted cream, *badi elaichi* (black cardamom) to name a few that are unique and add an added layer of scent to food that is not a usual practice in Indian cooking.



Lucknow, the city of Nawabs (and for me of kebabs) has a wide variety of food to offer; that too at throwaway prices. The generous dollops of hospitality showered on the guest/customer make the food experience all the more unique and enticing. Trust me when I say one need not necessarily “look for” a food joint, especially if they are living or visiting the downtown area of the city, i.e., in and around Hazratganj. March into any food joint, ask for their best dish, and it is most likely that your olfactory senses will not be disappointed. Of course, the city will unfurl its web of charm via the coloured hoardings of Seva Chikan Shops and the uncountable branches of *Tunday Kebab* (Since the inventor, Haji Ali, was a one armed or Tunday, Galavati Kebabs came to be also known as *Tunday Kebabs*) but if one is not lured away by these charms then; the spaces to explore are galore. Since my visits to Lucknow are usually short, I try to figure out the right mix of time for sightseeing, unwinding, eating out, and occasionally indulging in cooking at home with local ingredients.



In the recent past, I have visited Lucknow twice, and both times I was blown away by the welcome treats. The first one was at Makhdoom Hotel, near Odin Cinema, and the second, at Hotel Gareeb Nawaz in Hussaingunj. The sheer love with which Munna bhaiyya serves food at Makhdoom Hotel doubles the craving for delicious dishes. The *dhania patta* (coriander leaves) and *nimbu* (lemon) chutney, the *dahi* (curd) chutney and the mayonnaise on the side, accompanied by a cup of *kadak chai* (strongly brewed tea) add another level of oomph to the food served here. The Chicken *Keema Samosa*, Chicken *Seekh Kebab* and the Crispy Fried Chicken served at Makhdoom are perhaps one of the best in the city, whereas the Chicken Stew and Roti's made on *Ulti Kadhui* at Gareeb Nawaz hotel can put any five-starred hotel chef to shame.

The *Boti Kebab* and Biryani of Dastarkhwan are matchless, but it is always a little tricky to reach the original/inexpensive outlet as there are many scattered across the city. The “melt in mouth” *Tunday Kebabs* are a must try at the Aminabad outlet and the less talked about Fried Chicken. One of our best finds during a stroll at Chowk was Rahim's Mutton Stew, *Neehari* and *Paaya*. Some say that Mobeen's, next to Rahim's also has great *Neehari*, but it is yet to be tasted for confirmation!



Before you start calculating the amount I spent in these joints let me share: “never more than Rs 250 for two” and that too when we were eating like there is no tomorrow. Never forget to wash your throat with a glass of thick Lassi after a hearty meal. This is a *nuska* (home remedy) for cooling the gut after a hearty meal, especially a non-vegetarian or spicy one.



If one is looking for a break from the usual knick-knacks and is interested in experimenting with locally available ingredients or carrying home some goodies, then Aminabad is the place to visit. Eating out is always the best option, but cooking and communicating with the elements is also



a welcome diversion for food lovers. Aminabad market's wholesale shops run by Punjabi merchants selling *badi* (sun-dried spiced lentil dumplings), *papad* (fritters) and *achar* (pickles) are a treat for vegetarians and non-vegetarians who want to make interesting additions to their everyday meals.



While most like me gush about the tastiest preparations made from meat in Lucknow, vegetarian food is also one of the best in our country and speaks volumes about the city's ready acceptance of culinary variations. *Sadarji ke Mashoor Chole Bature ki Dukaan* at Novelty Cinema Chowk, *Jain Chaat Bhandar* and *Sharmaji ke Chai ka outlet* are a must for food lovers who are looking for a break from the overwhelming array of non-vegetarian delights. Do try out the delectable *halwa* at *Sardarji's shop* or *gajar ka halwa* at any of the sweet shops after a hearty meal in winters. The *Baklava* at *Madhurima*

sweets is a must-try however, local people swear by the quality of sweets made at *Chappan bhog*. Buys from either of the shops can be passed on to loved ones at home who are eagerly awaiting your return. If one wants to get a taste of food and modern Indian history in one shot, then plan to visit the *Indian Coffee Shop* at *Hazratganj*. The scent of freshly baked buns, cakes, and biscuits spread in the tightly packed alleys never fails to remind one of yet another recent influence of cuisine on Lucknow's food culture.

So, to cut the never-ending tale of my tryst with Lucknowi food short for now, let me conclude by saying if you agree that a book should not be judged by its cover, then never stop yourself from entering a food joint in Lucknow because it looks too ordinary. In most cases, the crowd at the food joint tells half the story, the rest half is all about tasting and experiencing it!

Contributed by: Dr Samana Madhuri

E-Resource Center Invitation

We realize that there is no centralized resource center for the Anthropological works of Indian Anthropologists, where a scholar can look for publications- articles, papers and books. Thus, AIF is developing an anthropological e-resource center hosted at the AIF website - www.anthroposindiafoundation.com

Given your valuable contribution to anthropological discourse in India, we would be glad if you can share your publication to be uploaded in the AIF E-resource center, which will benefit all the researchers from India and abroad interested in various fields of the discipline. This will be one of its kind E-resource repositories. Hope you will share your publications with us. Do let us know if you have any questions or queries.

“Childhood Matters”- A Participatory, Bilingual, Quarterly Digital Magazine

AIF brings out a digital magazine for increasing awareness about child rights issues and sensitize about various aspects of children and childhood. Despite stringent laws, like POCSO, the crimes against children are increasing, this magazine is a humble effort to bring awareness and create a safe environment for the wellbeing and overall development of children. Its a participatory magazine, any one of you can write an article and send it to aif.digitalmagazine@gmail.com The editorial team will have the final say in selection of the articles. You can access the previous issues with the following link.

<https://www.anthroposindiafoundation.com/publications/digital-magazines.html>

Get involved & Support Us

- ✓ **Promote Anthropological work**
share your work- blogs, documentaries, videos, podcasts, photographs
- ✓ **Can intern with us**
- ✓ **Collaborate with us**
Can collaborate with us in research, workshops, digital magazine
- ✓ **Volunteer**
- ✓ **Fund the activities**

AIF Life Membership

You can now register with us to become a Life member of Anthropos India Foundation for a nominal fee of Rs 1000 and by filling the google form. The life members will be receiving our Newsletter, quarterly digital magazine, “Childhood Matters”, research study summaries conducted by AIF, alerts for Upcoming Courses, Workshops & seminars and job alerts. You can access our newly created E-resource Center, a one-stop destination where you can find research articles by eminent anthropologists in one place

[Click Here](#) to Register

Bank details for Online Banking:

Name: Anthropos India Foundation

A/C No.: 912010012235653

Bank: AXIS BANK, Vasant Kunj Branch, New Delhi

IFSC Code: UTIB0000119

