



## Food Habits And Traditional Cuisine Of The Tripuri Community

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### Abstract

The Tripuri community, indigenous to the northeastern Indian state of Tripura. Possesses a rich culinary heritage deeply intertwined with their agrarian lifestyle, shifting cultivation (jhum), and close connection to the region's biodiversity. Known collectively as Mui Borok, Tripuri cuisine reflects an organic, sustainable approach to food, emphasizing fresh, locally sourced ingredients with minimal processing. Rice serves as the staple, often accompanied by a variety of non-vegetarian and vegetarian dishes that highlight the community's non-vegetarian preferences, particularly pork, while incorporating fermented elements for distinctive tangy flavours.

Central to Tripuri food habits is the extensive use of berma (dried and fermented fish), a probiotic-rich ingredient that adds umami depth to many preparations. Fermentation is a hallmark technique, preserving foods and enhancing taste in the humid climate; bamboo shoots (muya), abundantly available in the hills, are fermented or fresh and feature prominently in dishes like Muya Awandru (bamboo shoots with rice flour and berma) and Chakhwi (pork stewed with bamboo shoots, jackfruit, papaya, and spices). Pork is a beloved protein, seen in specialties such as Wahan (roasted or boiled pork), Wahan Mosdeng (spicy pork salad with chilies and herbs), and Gudok (a traditional stew of vegetables, fermented fish, and pork cooked in bamboo pipes for smoky aroma).

Cooking methods prioritize health and simplicity: boiling, steaming, roasting, or grilling with little to no oil, resulting in nutritious, low-fat meals. Vegetables, wild greens, and herbs complement proteins, while spicy chutneys like Mosdeng Serma (pounded berma, tomatoes, chilies, and garlic) provide bold accompaniments. Beverages include Chuak, a traditional rice beer fermented for social and ceremonial occasions, symbolizing community bonding.

Tripuri cuisine not only sustains the body but also embodies cultural identity, seasonal rhythms, and communal feasts during festivals. In an era of modernization, it remains a testament to ecological harmony, offering flavourful, healthful alternatives that continue to evolve while preserving ancient traditions.

**Keywords:** Bamboo Shoot, Fermented Fish, Berma, Rice-based Diet, Traditional Cooking Methods.

## Introduction

The Tripuri community, also known as the Borok or Tripuri people, forms the indigenous backbone of Tripura, a northeastern state in India. Speaking the Kokborok language (a Tibeto-Burman tongue), the Borok people have a rich cultural heritage deeply intertwined with their natural environment-hilly terrains, abundant bamboo forests, rivers, and jhum (shifting) cultivation fields. Their food habits reflect an organic, sustainable lifestyle rooted in agrarian and foraging traditions. The traditional cuisine, collectively called Mui Borok (meaning “delicious food” in Kokborok), emphasizes fresh, local ingredients, minimal oil, fermentation for preservation and flavour, and a balance of tangy, spicy, and earthy tastes.

Food is not merely a means of sustenance; it is a powerful expression of culture, identity, history, and collective memory. Among indigenous communities across India, food traditions carry deep social and spiritual meanings, reflecting an intimate relationship with land, seasons, forests, and rivers. The Tripuri community, one of the oldest indigenous ethnic groups of Northeast India, particularly associated with the present-day state of Tripura, offers a rich and distinctive culinary heritage that has evolved over centuries. The food habits and traditional cuisine of the Tripuri people are deeply rooted in their ecological environment, agrarian practices, and socio-cultural values. An exploration of Tripuri cuisine, therefore, is not only a study of food items and cooking methods but also an understanding of the community’s way of life, worldview, and historical continuity.

The Tripuri community primarily inhabits the hilly and forested regions of Tripura and adjoining areas of Bangladesh. Historically, they have lived in close harmony with nature, relying on agriculture, hunting, fishing, and foraging for their daily food requirements. This close connection with the natural environment is clearly reflected in their food habits, which emphasize simplicity, freshness, and sustainability. Traditional Tripuri cuisine makes extensive use of locally available ingredients such as rice, bamboo shoots, leafy greens, wild herbs, fermented foods, fish, and meat. Unlike many mainstream Indian cuisines that are heavily spiced, Tripuri food is generally mild, with an emphasis on natural flavours rather than excessive use of oil or spices. This characteristic highlights the community’s preference for wholesome and easily digestible food.

Rice occupies a central place in the food habits of the Tripuri people and is considered the staple diet. It is consumed in various forms throughout the day, often accompanied by vegetables, fish, or meat preparations. However, Tripuri cuisine goes far beyond the simple notion of rice as a staple. Different varieties of rice, traditional methods of cultivation, and diverse modes of preparation reflect the community’s agricultural wisdom passed down through generations. Along with rice, fermented foods play a significant role in Tripuri culinary practices. Fermentation is not only a method of food preservation but also a cultural technique that enhances flavor and nutritional value. Products like fermented fish and bamboo shoots are integral to everyday meals and festive occasions alike. One of the most distinctive features of Tripuri cuisine is its reliance on forest produce.

Borok cuisine is predominantly non-vegetarian, with pork being a cultural favourite, alongside fish, chicken, and occasional wild game. Vegetables, herbs, and bamboo shoots play starring roles, often foraged or grown in home gardens. Rice is the staple, served steamed or in various forms. Fermentation is a hallmark technique, used not just for preservation in the humid climate but also to enhance umami and nutritional value. Dishes are typically simple, slow-cooked, and healthy, avoiding heavy spices or frying.

Food is more than sustenance for the Kokborok community-it embodies identity, community bonding, and rituals. Meals during festivals, weddings, or communal gatherings reinforce social ties. Traditional drinks like Chuwak (rice beer) accompany feasts, symbolizing hospitality and celebration.

## Key Ingredients in Tripuri's Cuisine

The Borok people's food habits are shaped by Tripura's biodiversity:

**Rice (Mai in Kokborok):** The foundation of every meal, often sticky or aromatic varieties grown in jhum fields.

**Bamboo Shoots (Muya):** Fresh, fermented, or dried; they add a distinctive crunchy, earthy flavour.

**Berma:** Dried and fermented fish (often punti or small carp), a pungent staple that imparts salty-tangy depth without oil.

**Pork (Wahan):** Highly prized, often smoked or cooked with vegetables.

**Fermented Items:** Including fish, bamboo shoots, and beans for probiotics and bold flavours.

**Local Vegetables and Herbs:** Pumpkin, brinjal, beans, green papaya, jackfruit, ginger, garlic, chilies, and wild greens.

**Chuwak:** Fermented rice beer, made from rice, pineapple, or jackfruit, served during rituals and social events.

Cooking methods include boiling, steaming in bamboo tubes, smoking, and roasting over open fires—preserving nutrients and natural tastes.

## Iconic Traditional Dishes

Here are some signature dishes that define Tripuri's cuisine:

**Chakhwi:** A celebratory dish often featuring pork slow-cooked with bamboo shoots, green papaya, jackfruit seeds, rice flour paste (Awandru), and alkali. It's thickened naturally and garnished with lemon leaves or sesame. Variants include vegetable or fish versions. Chakhwi symbolizes unity and is central to weddings and festivals.

**Gudok (or Godak):** A nutritious, oil-free stew of fermented fish (berma), vegetables (beans, potatoes, pumpkin), and bamboo shoots. Slow-boiled for deep flavors, it's a everyday comfort food rich in probiotics.

**Wahan Mosdeng (Pork Bharta or Salad):** Spicy roasted or boiled pork mashed with chilies, onions, garlic, and sometimes berma. Served as a side with rice or chapattis, it's a street-food favorite in winter.

**Mui Borok:** The umbrella term for traditional fare, often referring to mixed preparations of smoked pork, fermented fish, bamboo shoots, and vegetables—a hearty, flavorful ensemble.

**Muya Awandru/Muya Bai Wahan:** Bamboo shoots cooked with rice flour and berma (vegetarian) or pork, jackfruit, and papaya (non-veg). Earthy and tangy, it's a festive specialty.

**Mosdeng Serma:** A fiery chutney of roasted chilies, tomatoes, garlic, and berma— perfect accompaniment to pork or rice.

**Kosoi Bwtwi:** Boiled beans or greens with fermented fish or pork, simple yet nourishing.

Other delights include Bangwi Rice (sun-dried sticky rice boiled with ghee and ginger), fish stews, and wild foraged items like elephant foot yam or taro.

## Food Habits and Cultural Significance

Daily meals are simple: rice with vegetable or fish curries, often eaten by hand on banana leaves. Non-vegetarian dishes dominate, reflecting historical hunting and fishing practices, though some follow vegetarian diets due to religious influences.

Food plays a pivotal role in identity politics. Slogans like “Muya Chanai... Chakhwi Chanai” (bamboo shoots and Chakhwi unite us) emerged during autonomy movements, symbolizing cultural resistance. Dishes like Gudok and Chakhwi are offered in rituals, such as to deity Garia during harvest festivals.

Chuwak consumption is widespread among adults during social occasions, fostering community bonds. Fermentation techniques highlight resourcefulness in a region with seasonal abundance.

In modern times, urbanization and migration challenge traditions, but festivals and home cooking preserve them. Borok cuisine's health benefits- low oil, high fermentation, fresh produce- align with global trends toward sustainable eating.

## Conclusion

The food habits and traditional cuisine of the Tripuri community reflect a deep connection with nature, culture, and ancestral knowledge. Their diet is simple, nutritious, and largely based on locally available ingredients such as rice, bamboo shoots, vegetables, herbs, and fermented foods. These food practices are not only a means of sustenance but also an important part of their cultural identity. Traditional dishes like those prepared with fermented fish (berma) and bamboo shoots highlight the community's skill in preserving food using natural methods passed down through generations.

The Tripuri people emphasize seasonal eating, which ensures freshness and supports sustainable living. Their cooking methods often involve boiling, steaming, and minimal use of oil and spices, making their food healthy and balanced. Meals are usually prepared at home and shared within families and communities, strengthening social bonds and a sense of togetherness. Food also plays a significant role in festivals, rituals, and social gatherings, symbolizing hospitality and respect for tradition.

In today's modern world, where fast food and processed items are becoming common, the traditional cuisine of the Tripuri community stands as an example of healthy and sustainable food habits. Preserving and promoting these traditional practices is important not only for cultural heritage but also for maintaining a balanced lifestyle and respecting nature. Exploring Tripuri cuisine is not just a culinary adventure- it's a window into the enduring spirit of Tripura's indigenous heart.

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