

Jorhat Tourism

NEWSLETTER

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Dear Reader,

In Jorhat, every meal is a celebration of culture and nature, inviting travelers to savor the culinary delights and explore the serene beauty of this enchanting destination.

Embark on a culinary journey through the flavors of Jorhat, where the tantalizing aromas of Assamese cuisine mingle with the pristine beauty of nature. As you feast on these culinary delights, immerse yourself in the tranquil ambiance of the Gibbon Wildlife Sanctuary. Explore the sanctuary's lush green trails, guided by the rustle of primates and the chirping of exotic bird species, as you discover the region's ecological treasures.

Pulak Mahanta, ACS

*District Commissioner - Jorhat & Chairman-
Destination Management Committee-Jorhat*



HOLLONGAPAR GIBBON SANCTUARY

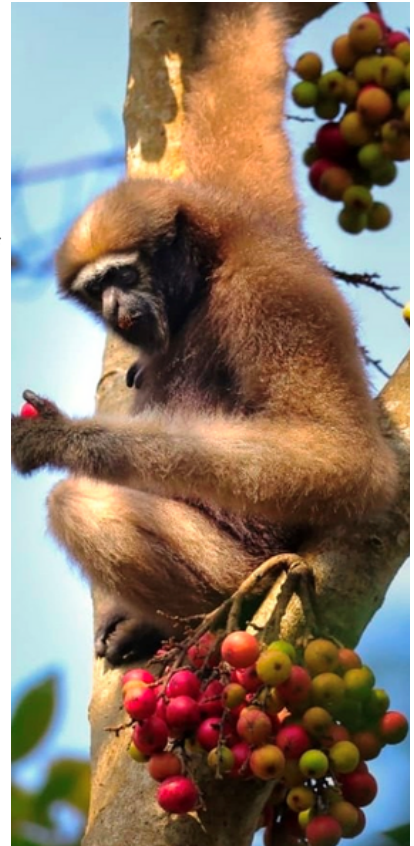
Established in 1997 the "Gibbon Wildlife Sanctuary," is a protected area for the sole ape species indigenous to India - Gibbons. The only sanctuary in the country named after gibbons, is is home to the flagship species, the western hoolock gibbon. It also shelters stump-tailed macaques, Northern pig-tailed macaques, capped langurs, slow lorises, Assamese and Rhesus macaques.

Also found here are Indian elephants, tigers, leopards, jungle cats, wild boar, three types of civets, four types of squirrels, and several other types of mammals. At least 219 species of birds and several types of snakes are known to make the park home.

Representing the Assam Plain Alluvial Semi-Evergreen Forests, this landscape has endured human interventions and demonstrates significant potential as a habitat brimming with biological diversity. The sanctuary boasts a diverse array of flora across its canopy layers.

Dominating the upper canopy are Dipterocarpus macrocarpus trees, reaching heights of 12 to 30 meters (39 to 98 feet) with straight trunks. Besides these, one can find species like Sam, Amari, Sopas, Bhelu, Udal, and Hingori adding to the richness of the top canopy. Complementing these towering trees are a multitude of evergreen shrubs and herbs that form the lower canopy and ground layers, further enhancing the sanctuary's botanical diversity.

Once part of a contiguous habitat, the sanctuary now stands as the last stronghold for a thriving primate population amidst the tea gardens, paddy fields, and increasing urban developments in the region.



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sd2assam@gmail.com

CUISINES OF JORHAT



DAL

Dal legumes/lentils and eggs have significant importance in Assamese cooking.

FISH STEW

In Assam, the prevalent method of having fish is a stew infused with herbs, vegetables, and greens according to personal taste and seasonal availability. This dish serves as a local comfort food, served piping hot.



PANCH PHORON TARKAARI

Panch-phoron-tarkaari is a culinary delight crafted from a medley of vegetables, chicken (or fish), simmered in a zesty gravy enhanced with five distinctive spices. The term 'Panch phoran,' translating to "five spices," refers to a unique spice blend comprising fenugreek seeds (methi), nigella seeds (kalonji), cumin (jeera), mustard seeds (rai), and fennel seeds (saunf).

BAMBOO SHOOTS

Cream-colored tender conical shoots harvested from bamboo plants bamboo shoots have evolved into an indispensable element of Assamese culinary tradition over the ages. Boasting a subtle flavor and delightful crunch, they are a staple ingredient in a variety of stir-fries, stews, and curry dishes.



SWADESH DARSHAN 2.0 PROGRESS



Swachhta Drive was held at Cinnamora under Swadesh Darshan 2.0 on 26th February. Student volunteers of Cinnamora College actively participated in the drive.



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sd2assam@gmail.com