



# NEWS BULLETIN

## EthnoFest CELEBRATING DIVERSITY



AZARA, May 03: The Girijananda Chowdhury University, Assam, organized the two-day Ethnic Food and Culture Festival 2024 to honour the incredible diversity of India's heritage and culture. From the Maruni, a colourful folk-dance form popular in Sikkim, Darjeeling and Nepal, and the Leima Jagoi of Manipur to the gorgeous Sattriya Nritya native to Assam, the ethno-fest saw a dazzling convergence of distinctive communities and cultural traditions – all participating together in the rich multicultural and all-inclusive spirit of Assam, and of India as a whole.

The inauguration was kicked off on April 29 by a resplendent Bihu performance by GCU faculty members, followed by a carnival of ethnic dance renditions from all across the North-East. The first prize was won by Pooja Devi and her group from Kanglei Sathek Lup dance school for performing an evocative rendition of the Leima Jagoi (literally 'Queen's Dance' in Meitei), an elegant dance form known for its exquisitely delicate and restrained moves. The second and third prizes went to Bihu and Bodo dance performers respectively.



Ribbon-cutting ceremony during the inaugural session.



GCU faculties resonating with the rhythm of bihu.



The first, second and third prize winners of the folk dance competition.



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*Celebration of togetherness, ethnicity and diversity.*

The next day, on April 30, Masterchef Nayanjyoti Saikia and Chef Amitabh Dutta presided over a closely fought ethnic cooking contest, which featured traditional delicacies from Assam (pork with bamboo shoot, pani pitha), Tripura (tohan mosdeng) as well as delectable Mising (jo sag) and Karbi dishes (kangmoi). Ms. Anita Saikia Kalita won the top prize for steamed fish in the category of savories, while in the dessert category, the Xandoguri cheese cake created by Ms. Mompri Devi came first. Apart from the taste factor, the participants were judged on the basis of their creative experiments with traditional cuisines.



*A day filled with an aroma of spices, desserts and flavours.*



*The first, second and third prize winners of the ethnic cooking competition under savory category.*



*The first, second and third prize winners of the ethnic cooking competition under dessert category.*



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Glimpses of the 2-Day EthnoFest @GCU celebrating the essence of our culture, ethnicity and heritage.