

Uniqueness of Art forms of Nagaland and Manipur vis a vis Comparison with paired Madhya Pradesh

Indian culture and heritage is so unique and valuable. The customs and traditions practiced in a particular area of the nation are usually influenced by the geographical and climatic conditions of that area as well as spotlight of the area to other cultures.

ART FORMS

Madhya Pradesh

Its rich culture and heritage includes works of art bamboo and cane coverings, Carpet weaving, durrie folk paintings, iron craft, jute work metal crafts, ornaments, paper mache, stone carving, stuffed toys, terracotta, textile weaving, woodcraft and zari embroidery. Specific art forms such as Sonjhi, Mandanas, paintings like Bhil, Pithora, Gond etc.

Nagaland

It portray the artistic calibre and creative imagination of the local

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Craftsmen. Art and Crafts includes Spinning, weaving and textile, Wood Carving, Case and bamboo, pottery, and Blacksmithy.

Manipur

Manipur has specific colourful costumes and rhythm with extensive jewels and designs. In the field of art & culture, the state is best represented by its classical and folk dance forms.

SPECIALITY

Madhya Pradesh

It is famous for Khajuraho temple which exhibit the erotic sculptures, Kama Sutra text. The Sanchi Stupa constructed during King Ashoka's reign is situated near Bhopal.

Nagaland

This place is famous as the 'land of festivals' with each tribe practising its own rituals and traditions. The state that has one major festival lined up for all months of a year. Folk songs and dances are essential of Naga culture.

Manipur

Manipur literally means a 'jewelled town', a name that rightly justifies the small and natural beauty pictures land. With sites like the Loktak Lake and the Khonghampat Orchidarium etc.

CULTURE / LANGUAGE

Madhya Pradesh

A merger of Hindus, Jains, Christians, Muslims, Buddhists and Sikhs. Hindi is the official language.

Nagaland

Here linguistic tradition with many languages as there are tribes. In 1967, the Assembly, Indian English as the official language and as medium for education. Other than English, Nagamese, a creole language based on Assamese, is widely spoken.

Manipur

There is a mosaic of ancient traditions and rich cultural patterns. Manipuri language, Manipuri Meiteilon, also called Meitei (Meitai), a Tibeto-Burman language spoken predominantly here.

FOLK SONGS AND DANCES

Madhya Pradesh

Folk art is the common possession of a group of people or a particular locality. It has folk dances such as Jawara, Matki, Aada, Khada Nach, phulpa Gurida Dance, Selalarki, Selabhadoni Maanch etc.

Nagaland

Some folk dances are Modse, Agurehikukula, Butterfly, Aaluyathe Sadalkekai, Changai, Kuki, Leshalaptu Khamba Lim, Mayur, Monyasho, Rengma Seecha and Kukuikuchho, Shankei and Mayashaitc.

Manipur

Some Manipur specific dances such as Dolchalam, Thang Ta, Lai Haraoba, pungchalam, Khamba Thabi, Nupapala, Rasita, Khubakhehi, Uou sha etc.

FESTIVALS

Madhya Pradesh

People here celebrate pan-Indian festivals such as Holi, Dussehra, Eid and Diwali, there are several festivals both religious and cultural, which are exclusive to the state.

Nagaland

The Tuluni Festival - Crop Harvest

The Hornbill Festival - to revive and protect culture and display extravaganza and traditions.

Manipur

Some festivals like Manipur Sangai, Ningolchakouba, Chumpha, Gang Ngai, Lui Ngai Ni, Kut, Heikukhindongba etc. Lai Haraba, a Spring festival - dance performed for peace and prosperity.

FOOD / CUISINE

Madhya pradesh

Popular tasty and delicious dishes includes Seekh Kebab, Manabatti, Dal Bafla, Bhopali Gosht Korma, Biryani, Pilaf, Palak Puri, Bhutte ka kees etc.

Nagaland

Meal consists of Rice, a meat dish, one or two boiled vegetables dishes, and chutney/pickle. Rice is the main carbohydrate source and region produces a number of prized rice varieties.

Manipur

Meal consists of the following dishes Steamed rice, Kangsai, Oati (green/yellow peas curry), ngathiabathongba (a curry made of fish), Kanghau (stir fried veg), eromba (a mash of boiled vegetables, ngari and chilli), Singju (seasonal vegetables salad) and morokmetpa (roasted chillies, ngari and garlic paste) chakhaa (dessert pudding).