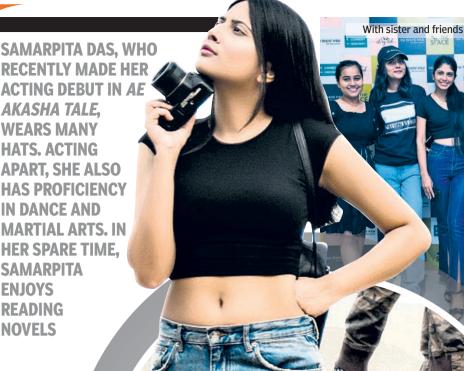




With co-star Abhishek (C) and director Subhendu Biswal

Reading, painting, music and dance

Reading new novels is one of my favourite pastimes. I also appreciate painting as a means of expressing myself. I enjoy listening to music and dancing on occasion. If I have time, I will also go on a solo date.



Fitness nut

MIXED BAG

Sundays are Freserved for my fitness routine. I start my day with an intense workout, followed by a leisurely stroll through a nearby park with a friend. This has been a habit for me, and I make a concerted effort to avoid work on my days off.

Day of rest & relaxation

On vacation, I indulge in activities that allow me to rest and revitalise. I use meditation and yoga to relax both my mind and hody.

Celebrating friendship

have my own distinct way of appreciating friendship. My buddies are my support system, and when we get together. we love trying out new street foods.

Guilty pleasure

indulge in the guilty pleasure of tuning in to Koffee With Karan, I've actually seen every single episode of the show, and I thoroughly enjoy watching the show.



With crew members of Ae Akasha Tale

WhatsApp This Week

Only on **Sunday POST!**

Send in your most interesting WhatsApp messages and memes at: features.orissapost@gmail.com And we will publish the best ones

THE BEST MEMES OF THIS ISSUE

- How do construction workers party? they raise the roof.
- How does a farmer count cows? with a cow-calculator.
- What does Santa say when he is sick? OH OH NO!
- How does broccoli use a cellphone? He cauliflower.



LEGEND IN THE MAKING

Sir, The interview with four-time National Award-winning documentary filmmaker from Odisha Lipika Singh Darai made for an interesting read. Winning a National Award is certainly a great achievement, no matter which category one wins. In this context, bagging four such trophies on the trot by a woman filmmaker speaks volumes about the enormous talent Darai possesses. I would also like to congratulate the prolific filmmaker for being selected among the 10 Indians to be part of the BAFTA Breakthrough Initiative. While I applaud her initiative to document mundane stuff for generations to come, I wish she spent some time making a few fictional and content-driven movies for fiction lovers. Nonetheless, the promise she has shown at such an early age will surely put her in a league of her own.

DEBENDRA MEHER, BARGARH



A WORD FOR READERS

Sunday POST is serving a platter of delectable fare every week, or so we hope. We want readers to interact with us. Feel free to send in your opinions, queries, comments and contributions to

features.orissapost@gmail.com B-15, Industrial Estate, Rasulgarh, Bhubaneswar - 751010, Orissa. Phone (0674) 2549982, 2549948 THE TRADITION OF CAKE MIXING BEGAN IN EUROPE. THE WHOLE FAMILY USED TO COME TOGETHER FOR THIS ACTIVITY, WHICH SYMBOLISED UNITY AND HARD WORK

MADHUSMITA SAHU, OP

s the crisp winter air envelops us and the streets sparkle with festive lights, we once again find ourselves on the threshold of the most enchanting time of the year—Christmas. Beyond the glittering decorations and the anticipation of gifts lies a deeper essence that makes this season truly special. Christmas is a celebration of joy, love, and togetherness, a time when hearts are warmed by acts of kindness and the world seems to be wrapped in a magical glow.

a magical glow.

Imagine a symphony of laughter, the tantalising aroma of spices, and the clinking of mixing spoons—a prelude to the grand celebration of Christmas. As the city dons its festive attire, it welcomes one

and all to partake in a culinary symposium that transcends tradition—the Christmas cake mixing event. This isn't just a ritual; it's a spirited overture that heralds the arrival of yuletide joy, inviting participants to dance with the ingredients, creating a harmonious blend that will resonate through the holiday season

Several hotels and malls host cake mixing



ceremonies, where people from all walks of life participate to mix cake ingredients together. The ritual is not a contemporary practice but an old one dating back to the 17th century.

What is cake mixing?

The practice of cake mixing begins quite early, mostly in the first week of December itself. It is an age-old tradition where loads of dry fruits, nuts, grains, and spices are combined together to form a mixture. This mixture is then soaked in alcoholic blends for some days to let them soak up all the flavours and aromas. Lastly, it is divided into parts, which go into the cake batter, from which further Christmas fruit cakes are baked.

What goes into delicacy?

For cake mixing, almonds, cashews, raisins, dates, figs, dried cherries, pistachios, cinnamon, cloves, nutmeg, dried ginger, candied fruits, prunes, walnuts, sugar, eggs, and all-purpose flour are mixed in the right ratio. Once combined well, this

mixture is then

soaked

in rum, brandy, wine, or a combination of fruit juices and alcohol. The cake mix is filled in airtight containers and allowed to soak for at least a week. Since alcohol is a preservative, the mixture is preserved for a long time. It is said that preserving the cake mix for a year can attract good luck and harmony.

History of cake mixing

Back in the 17th century, cake mixing was done to mark the arrival of the harvest season. The procedure followed currently is the same as before. This tradition used to be an intimate family affair back in the day, but now it is not just reserved for Christian households. Nowadays, many hotels organise community cake mixing ceremonies where one can register and participate.

The tradition of cake mixing actually began in Europe. The whole family used to come together for this activity, which symbolised unity and hard work. The final mixture was then soaked in alcohol and preserved for weeks. Do you know that cake mixes were



Swosti premium cake mixing

also considered Christmas gifts in the olden days? People used to present their own unique cake mixture recipe to their friends and family with great pride.

Celebration in Bhubaneswar

The cake-mixing ceremony is celebrated in many hotels and malls and by food bloggers in the state capital ahead of Christmas.

Swosti Premium

Sumanta Kumar Parida, manager of Swosti Premium, shared, "Each year, we arrange a cake mixing ceremony at our venue. The event is attended by our hotel staff, owners, guests, members of the media, and influential individuals."

Hosting a cake-mixing ceremony on the premises can be a fantastic idea for several reasons, said Parida.

"Such events add a unique and festive touch to our hotel, creating a positive and memorable experience for our guests. It allows us to engage with both our in-house guests and the local community, fostering a sense of community and celebration," he added. "Although the cake mixing ceremony is a warm-up to the festive holiday season, it has far more significance in the current times. The underlying essence of the ceremony is also a reminder of the cross-cultural impact of celebrations. The fes-



Cake 'Mixing Ceremon



Sharing her insights about

the event, Swaha Patnaik, Assistant Catering Sales Manager of Hotel The Crown, said, "The joyous cake mixing ceremony, orchestrated by the hotel, brings together our staff, hotel executives, owners, media representatives, food bloggers, and in-house guests. Held in early December, this well-received event

owed its success to the spirited engagement of our valued guests. The venue buzzes with warmth, laughter, and a collective community spirit. Enhancing the festive atmosphere, we arrange live Carol singing by local Catholic clubs on the premises. Our hotel takes pride in fostering such delightful occasions that not only celebrate the holiday season but also unite our diverse community in joyous revelry."

Talking about this year's preparation, she continued:

the past month, we've dedicated ourselves to orchestrating this event for a lasting impression. Our seasoned team guarantees a smooth and unforgettable experience, leading participants through the artful blending of ingredients for the upcoming celebrations. This presents a distinctive chance for guests to immerse themselves in our hotel's welcoming hospitality, crafting enduring memories in the process."

What does it need to make the event a success? To this end, Swaha revealed,

Choosing ingredients and cakes is pivotal for crafting a memorable ceremony. The perfect blend of flavours and aesthetics enhances the overall experience. In our cake preparation, we incorporate elements such as wine, edible flowers, various sugars, diverse nuts, dried fruits, berries, and fresh fruits as foundational components. Additionally, we include secret ingredients to elevate the cake's taste, ensuring a delightful and unforgettable culinary aspect to complement the spe-



Mayfair Lagoon

Hrudaranjan Kar, a food blogger, shared his experience of attending a cake mixing ceremony at Mayfair Lagoon. He said, "Recently, I had the pleasure of attending a cake mixing ceremony at Hotel Mayfair, and it was nothing short of a culinary spectacle. The anticipation began as I walked into the hotel, where the air was filled with the sweet aroma of vanilla, cinnamon, and various other festive spices. The hotel had transformed its elegant courtyard into a bustling arena for the grand event. Tables adorned with an array of ingredients, from nuts and dried fruits to candied ginger and chocolate chips, awaited the eager partici-

> He went on: "The ceremony started with a warm welcome from the hotel staff, who explained the tradition of cake mixing and its historical significance. The attendees, a mix of hotel guests, were handed chef's hats and aprons, instantly making us feel like part of an exclusive culinary club. The atmosphere was filled with laughter and excitement as we eagerly gathered around the tables, ready to dive into the colourful array of ingredients. The executive pastry chef guided us through the process with infectious enthusiasm. From premium nuts to exotic dried fruits, every element promised to contribute to the creation of a decadent and flavorful cake. As we meticulously measured, mixed, and blended the ingredients, the sense

grew. The hotel staff ensured that everyone felt involved and engaged."

Talking about the main attraction of the event, he said, "The highlight of the ceremony was the addition of spirits, as we took turns pouring generous amounts of rum and brandy

over the mixture. The aromatic blend of alcohol and spices filled the air, creating a heady and festive ambiance. It was a sensory delight, and the anticipation of the delicious treats to come only heightened. The hotel's commitment to creating memorable experiences for its guests was evident in every detail, from the quality of ingredients to the warmth of the staff. As a food blogger, it was a privilege to be part of this whisked affair, and I eagerly wait for the moment when I can sayour the fruits of our collective







hristmas tree serves as the centerpiece of holiday decorations, and adorning it with a variety of accessories adds an extra layer of festive charm to your home. From traditional ornaments to modern technological innovations, Christmas tree accessories come in a wide range of options to suit every taste and style.

Sunday POST explores the delightful world of Christmas tree accessories and how you can make your tree truly stand out during the holiday season.

Classic Ornaments

To Christmas tree is complete without a collection of classic ornaments. These timeless decorations come in various shapes, sizes, and materials, ranging from delicate glass baubles to handcrafted wooden figures. The classic ornaments often hold sentimental value, with families passing them down from generation to generation. These cherished decorations capture the essence of tradition and create a nostalgic atmosphere in the home.



Tree Skirts and Collars

Don't forget about the base of the tree! Tree skirts and collars not only serve a practical purpose by hiding the tree stand but also add an extra layer of style to your holiday display. From traditional velvet skirts to trendy woven baskets, there are plenty of options to suit your decor preferences.



F or a personal and heartfelt touch, consider incorporating DIY and handmade accessories into your tree decor. Handcrafted ornaments made by family members, personalized baubles, or even photo ornaments that capture cherished memories can make your tree a unique reflection of your family's history and traditions.





he crowning glory of any Christmas tree is the tree topper. Traditionally, an angel or a star graces the highest point, symbolizing hope and the guiding light. However, modern tree toppers come in a myriad of options, including whimsical angels, snowflakes, and even personalized toppers that reflect the unique personality of your fam-



Lights and Garlands



Themed Decorations

dding a theme to your Christmas tree can turn it into Adding a thenic to your Christian Let.

As storytelling masterpiece. Whether it's a winter wonderland, a rustic cabin retreat, or a coastal Christmas, themed decorations bring cohesion and creativity to your tree. Consider incorporating ornaments, ribbons, and even figurines that adhere to your chosen theme for a truly immersive holiday experience.

ights and garlands are the unsung heroes of Christmas tree decor. Twinkling lights transform a tree into a magical spectacle, casting a warm glow that illuminates the room. Traditional string lights, and even smart lights that can be synchronized to music are popular choices. Garlands, whether made of tinsel, or pine, add texture and depth to the tree, creating a cohesive and visually appealing look





INSIDE THE SIMILIPAL FORESTS IN MAYURBHANJ, THAT HELPED **TRANSPORTING SAL SLEEPERS TO OTHER PARTS OF ODISHA**

A scenic spot in Talbandh

over a century ago remains in ruins.

In May 2023, a Superfast train was launched to connect Bangiriposi block of Mayurbhanj district with Holy City Puri. But not many know that much before the plying of Bangiriposi-Puri Superfast Express, a rail station was established at

> British India). The 52-km stretch from Rupsa to

Talbandh by the

Maharaja under

Mayurbhanj State

Railway (MSR of

remind onlookers of the past.

Talking about Talbandh, it's a scenic spot inside Similipal Sanctuary where rail services were launched by Maharaja to transport Sal sleepers from inside the jungle. Wagonloads of slippers, collected from different regions of the forest, were first taken from Talbandh to Bangiriposi, Baripada, and Rupsa. Then they were carried to several other places.

During the British India regime, these sleepers were used for laying rail tracks, says Purnachandra Bindhani, a centenarian photographer from Baripada.

The Barooah Timber Company of Assam was roped in by the Maharaja to collect, cut the sleepers, and load them at Talbandh, adds

The 27-km journey from Bangiriposi to Talbandh offers visitors an experience that is no less exciting than that of travelling

Pics: Janaki Ballav Dash

in the Kanchenjunga or Darjeeling regions due to the long stretch of forests, falling flowers,

and overall splendour. Dhobanisole, Shyamsundarpur, Ghatkuanri, and Ghatikia are a few other scenic villages one needs to pass through from Bangiriposi to reach Talbandh. Till a few years ago, Talbandh's dilapidated railway station, a quarter for station master, and the British-laid tracks were still there. But they were ultimately stolen due to a lack of proper upkeep, alleges Ksitish Behera, a staff member at Ghatkuanri Church.

According to locals, the Christian preachers were allowed by the Maharaja to build small churches and conduct community services in these interior areas of Similipal Sanctuary.

"Maharaja was tolerant and had no religious biases, as he didn't object to the construction of Krishnachandrapur church, which is located at a place en route to NH 18," adds Ksitish.

A few isolated wells that used to serve as the source of drinking water for the station staff, remains of walls, and some wooden signal stops are what left to remind the

rail stoppage that once used to be abuzz with activities, say a few locals, adding that the place where Sal sleepers were stacked can also be identified.

Speaking about the presence of the scenic site, the state government has recently granted 34 crore for the expansion of the 27-km-long road connecting Talbandh with Bangiriposi. The foundation-laying ceremony was attended by the local MLA as well as the Cabinet Minister for Revenue Department.

This has raised hope that Talbandh can feature in Mayurbhanj's tourism map, said Ranjan Mohapatra, a local who wrote to the President of India and other dignitaries demanding a facelift of the area, which boasts several attractions, including waterfalls, streams, a stretch of green forests, and a scenic mountain range

The local MP, Bisweswar Tudu, who is also a Union Minister, has been urged to tap the tourism potential of various scenic spots, with Talbandh as a core tourist destination. The move will be a tribute to Maharaja Sriram Chandra Bhanj Deo, a benevolent king and one of the founders of modern Odisha.

