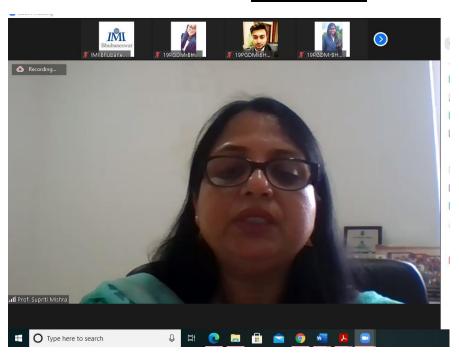
Ek Bharat Shrestha Bharath (EBSB) Report, September, 2020 Event- Odisha and Maharashtra: A trail of Food and Language

Event started with a welcome note on history of Odia language and food. The event saw 150 audience in attendance. They were from IMI, Bhubaneswar and VESIT, Maharashtra.

Welcome Note



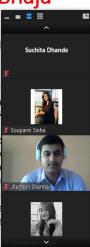
Cuisines from Odisha and Maharashtra were shared



Pohala Machha Bhaja

Pohala Macha(Small Fish) Fry is an side dish recipe wherein fish is shal fried as a whole in and not cut into Pohala fish curry is also made with mustard paste which is called poha macha besara and tastes absolutely delicious when served with hot sterice.

JAGATSINGHPUR: The temple of Go Uttershwari, located in a narrow by Paikasahi village, appears like any o temple in the area. The 'bhog' offe the deity, however, is what sets it a from other temples in the State. He Goddess accepts fish to cure her de of diseases like epilepsy.





CHHENA PODA(ଛେନାପୋଡ଼ି)

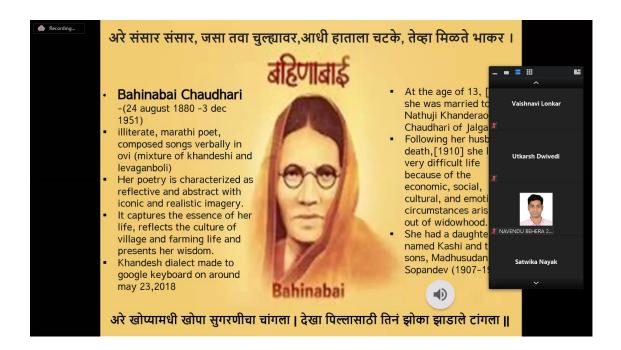
- Chhena poda (ଛେନାପୋଡ଼) is a cheese des the Indian state of Odisha. Chhena poda means Roasted Cheese in Odia. Chhenap originated in the Odia town of Nayagarh half of the twentieth century.
- It's the favourite desert of Lord Jagannat meal of Lord Jagannath is completed onl eats chhena poda.
- It is made of well-kneaded homemade f cheese chhena, sugar is baked for severa until it's browns. Chhena poda is the onl known Indian dessert whose flavor is predominantly derived from the carame sugar.





The preferred languagaes and their history were presented





<u>The Event was concluded with a quiz round on Odisha and Maharashtra cultures and Songs from both states</u>

