APPLIANCES USED IN THE PREPARATION OF FOOD.

(A).
The Pestle and Mortar used for husking grain.

The whole thing is known as শিকা গুর (urun gain). The mortar is শিকা (urun). It is made of timber, specially of কাটোল (kaṭol), চোল (tɕoṭol) or ত্সাল (tɕaṭol) or ত্সান (dzaṃ) trees. বোগুর (bogur), বোগুই (bogoir) or the timber of jujube is best. A shortened form of শিকানির is টিগ্র (unnot) eg. টিগ্র আগুন, টিগ্র মুর্তি.

The bed of the mortar is termed কথা (mod), its wall is কান (kan). The narrow middle part of শিকা গুর (gain), is কোমার (komār) or কোমার (komār/komor).

The pestle is called গুর (gain). It is made of timber, specially of শিকা (śal). The central part কোমার (komār) of the pestle is polished and rounded. It has a notch - জাত কা থা (khats kaṭa). There is a flat iron ring fitted to the bottom of the pestle called নোর সামা (nōr sama) or সামা (sama).

Paddy is husked in the mortar – ধান কুটা (dhan kuṭa), সাইলকানি কৌর (sailkanī kōre). It is used for গুর কুটা (gura kuṭa), for crushing grains like rice, wheat and grams.

So it prepares ত্সাল গুরা (tsauler gura), গোমার গুরা (gomer gura), বুটার সাতু (buter satu).

(B).
The Pedal for husking grain.

It is চেকি (cheki). This is rather a later development in Rangpur. শিকা গুর (urungain) took its place earlier.

The movable beam is called চেকি (cheki) when finished. It is called গস (gos) when in making. This is made of timber or খুতা (kuṭa).
The peg in the beam which crushes things is \textit{nak s\textsubscript{g}lai} (nak s\textsubscript{g}lai), made of sal wood. The iron ring round its tip is called \textit{sama} (sama).

The pillars, bamboo made, on which the beam rests are \textit{katra} (katra).

The axle is \textit{koma\textsubscript{g}lai} (koma\textsubscript{g}lai), also called \textit{tsa} (tsa). This is a wooden or bamboo wedge passing through the beam, and fitted to the pillars or \textit{katra} (katra).

The hollow wooden bed in which things are crushed is \textit{urun} (urun).

The work of husking is done by women \textit{bon bonu's} (bon bonu's). The hand rail which the worker grasps is \textit{hat dhoka} (hat dhoka) or \textit{pather} (pather).

The work of husking is \textit{par de\textsubscript{g}a} (par de\textsubscript{g}a). Movement of the husking pedal is \textit{dheki p\textsubscript{a}r} (dheki p\textsubscript{a}r).

When the hollow bed \textit{dheki p\textsubscript{a}r} gets worn because of constant work \textit{par de\textsubscript{g}a}, a wooden block is fitted to it to make it up. This is called \textit{tsurun} (tsurun).

The front of the husking pedal is \textit{agari} (agari), and the back is \textit{pisari} (pisari).

\textit{dheki khara kora} (dheki khara kora) - is raising the beam up for a while when taking out things from the \textit{urun}. It is supported by a bamboo or wooden prop fitted to the peg in the beam \textit{urun}. This is called \textit{dheki dhoka} (dheki dhoka).

\textbf{(C).}

The Hand Grinding Mill.

\textit{dzata} (dzata). Milling is almost always done at home by women - \textit{bou bonu's} (bou bonu's). The milling is \textit{dzata bhanga} (dzata Dhangia). And singing goes on with the work.

Two flat round stones are set upon each other. The stones are \textit{p\textsubscript{a}r} (p\textsubscript{a}r). The lower one is a bit thicker.

The axle is \textit{khuta} (khuta), \textit{khuti} (khuti), also \textit{godz} (godz). It is bamboo made or of timber.
bogoir is best.
The feeding channel, which is like a small crescent or a triangle is called muk, senda or ukaši.

Three kinds of dzata are in use in Rangpur.

The biggest is gom bhangadzata, meant for wheat. It is worked by two women. It has a handle
in its middle, fitted with pegs or khil. This handle has got various names as dera, dandi, muša,
phauri and hatol.

The second kind of mill is kalai bhaṅga dzata. It is like the first one, but lighter. It has no sadzer dandi or the handle as in the first type. There is a notch khiler senda on the upper stone, to which a thick peg khil is fitted. This peg works as the handle. The second kind is used in breaking pulses.

The third kind is smaller and even more light. It is mug bhaṅga dzata which is meant for parched pulses. These two types can be worked by one person.

In case the feeding channel is jammed, a small bamboo stick is used as poker. This is called dzhik, hatnara or hatnori.

The wooden seat on which the woman sits is pira or utsa pira. The milling is done under shade. A gunny cloth bora is spread, which is covered with a coarse cloth - ghoṣghoṣa kapra. A fine cloth mihi kapra is spread over it, upon which the mill is set.

To roughen the stones of the mill is khodra khodri kora or kuša. There are different patterns as sitai, tsad, atsail. This is done by a chisel thokna, specially pagali thokna, made of steel. A small hammer is also
The Grindstone for spices.

The whole thing including the stone roller is (silpaṭa). The grindstone is (patā). The roller used is called (sil), rarely (nora). The stone and roller have got to be roughened which is (kuṭa) or (khodrakhodri kgra). Different patterns of roughening are used for (patā); for the roller it is a straight pattern or (sodza khudri). Here also the hammer (hatre) and (ṭhokna) - chisel are used for the purpose. To grind spices is (piśa), (bata) or (ghōsa). It is done sitting on an elevated seat - (khura naga pira).

(patā kuṭa) also carried a sex suggestion, e.g. (tor patā kuttse) - You had sexual intercourse? - (Generally used in womanly talks).

(Tsakibālna) is a later development. They formerly used spice powder prepared by (hamudista) or (urungain).

The Roller for making paste.

It is called (tsakibālna).

The rolling pin, made of timber, is (baḷna), (baḷla) or (belun). It is done by the carpenter. The round paste board is (tsaki). It is made of timber and its surface is smoothed by means of of plane or (enda). It is supported on three small wooden blocks or (khura).

Flour doughs are (guṭi) or (gola).

To knead flour is (ata sana).

Before making flour paste a little clarified butter is thoroughly mixed with flour - (ghīu ghoṣṭāe). This is called (moṣan).
Sieves.

The winnowing sieve is 5^,^^ (kula, kule). It may be of different sizes, big, small and medium, madzan. It is woven of bamboo slips. It has a low wall muri (muri) round three sides, oval shaped. It is made of thick bamboo slits, batti (batti) or tsebari (tselbar). There are two projecting slits at the tips of the bottom, they are called nak (nak). To make things stronger there are several knots of fine strings thrice twisted, te kheoa bati (te kheoa bati).

tsailon (tsailon) - This is meant for sifting parched paddy khoi (khoi) or mustard sosse (sosse). It is mainly used for straining juice of mango or jackfruit. When straining, a big cup khora (khora) or potri (potri), a plate of sandstone, is placed below the sieve.

ata tsala tsailon (ata tsala tsailon) - This is for sifting bran from flour. It has a raised wall, muri khara (muri khara). It is woven of bamboo slits, with almost round holes. The holes are tsebari senda (tselbari senda). Generally these sieves have a supporting wall below which is called khura (khura) or stand. These are known as khura ala tsailon (khura ala tsailon).

ata tsailon (ata tsailon) or soru tsailon (soru tsailon) is a sieve for sifting fine flour. The holes are very small and they are covered with a loosely woven cloth dzal netsra or kakua kapra (dzal netsra or kakua kapra).

polai (polai) is made of bamboo slits, and is used as a fish trap. polaitssap (polaitssap) is placing the trap for catching fish. heonga (heonga) is of triangular shape, used for fishing. khalai (khalai) or kholai (kholai) is meant for keeping fish. It is also used for cleaning chips of fish with water before cooking.

darki (darki) is square shaped, made of fine bamboo slits, suitable for small fish. The bigger variety is deru (deru).
catching (dzakoi) of triangular shape -
for fish in mud.