GLOSSARY OF NON-ENGLISH WORDS
Ahin  September-October
ahu  summer paddy
akhoi  parched rice
ambubashi  a period in the month of Ahar (June-July). It is believed that the earth attains menstruation during this period
anaras  pineapple
anda  egg
anja  curry
arhar  a variety of pulse
bara  a variety of rice
besan  chick pea flour
bhaji  is a fried item, usually of vegetables
bhakat  a devotee
bhapa pitha  steamed rice cake similar to the tekeli mukhat diya pitha
bhat  boiled rice
bhatura  deep fried, leavened bread
bhelpuri  mixture of crushed crisps, puffed rice, sweet and sour chutney and fragrant coriander leaves
Bihu  the national festival of Assam. There are three Bihus - Bohag Bihu or Rongali Bihu, Kati Bihu or Kongali Bihu and Magh Bihu or Bhogali Bihu
boot  Bengal gram, also a variety of pulse
boot pitha  a sweet prepared by mixing parched Bengal gram with jaggery
Brahman  superior most caste of the Hindus
bundiya-bhujia  a sweet salty mixture
chadar  a long piece of cloth used by Assamese women to cover the upper part of the body
chana/ kabuli chana  chick peas
chanachur is a mixture prepared from gram, groundnuts, puffed rice, etc.
chapati dry, roasted unleavened bread
char riverine tracts
chat spicy, tangy, mashed potatoes
Chaut March-April
chhana Indian cottage cheese. Acid-precipitated milk solids
chunga pitha rice cake prepared in the cylindrical section of green bamboo
chuwa ritual pollution
cira flat rice
dab tender coconut
dal a lentil soup preparation
dala a circular bamboo basket from which phuska is vended
dambaru a small hand-drum
do curd
dosa rice and lentil pancake
Durga puja autumn festival to propitiate Mother Goddess Durga
gamocha an Assamese towel, woven in handloom
ganne ka ras sugarcane juice
ghee clarified butter
ghila pitha circular rice cake
ghugni/choley chick pea curry
gur jaggery
handi a large clay pot
hat weekly market
hawa mithai air-filled sweet
Hira a scheduled caste of Assam whose traditional occupation is pottery making by hands without the use of potter’s wheel
hurum a kind of puffed rice
Idd Muslim religious festival
jajmani patron-client relations
jalpan  light meals
Jeth  May-June
jhal  spicy and hot
jhalmuri  spicy puffed rice
jilebi  coiled, tubular, fried pastry soaked in sugar syrup
jira pani  sour, spicy liquid
Jogi  a caste of Assam whose traditional occupation is silkworm rearing
joha  a variety of rice
jola  pungent
juhal  tea room
kacca  food cooked in water
Kaibarta  a scheduled caste of Assam whose traditional occupation is fishing
kalai  a variety of pulse
Kalita  a respectable agricultural caste of Assam
karigar  helper or apprentice
kecha pithagitri  uncooked rice flour
khar  alkaline
khira  cucumber
khoa  thickened milk, almost solid
khurara  a mixture of flour, gram flour, clarified butter and sugar
khurma  sweet snack of wheat flour
komal chaul  softened rice
kulfi  a kind of ice creme
kutch  earthen
laddu  sweet balls, also known as laru in Assamese language
magu  green gram
mahkarai  mixture of parched lentil, Bengal gram, rice and sesame
maida  refined wheat flour
makkai  corn
malbhog  a variety of rice
malpua a sweet snack of wheat and sugar syrup
masur a kind of pulse
matar meal peas pulse
mati a kind of pulse
mihidana fine sweet fritters
mumphali groundnuts, It is also known as badam in Assamese language
mung a variety of pulse
muri puffed rice
narial coconut
narikal laru coconut balls
nimki salted, triangular dough crisps
pakghar kitchen, where rice and other side items are cooked
pakka food cooked in ghee
pakora fritters, known by different names bara, vada, pakauri, pakoda, bor, phulori, etc.
pankha mithai fan-shaped sweet
papita papaya
paratha pan-fried wheat circlet
payas rice cooked in sweetened milk
phuska dough puffs filled with a sour, peppery liquid. It is also known as gol gappa or pani puri
pitha rice cake
pithaguri rice flour which has been roasted
poharis women vendors
poka mithai sweet ball prepared with uncooked rice flour and jaggery
prasad ritual offering
pucca cemented
pulao meat-rice dish
puri deep fried puffed out wheat meal circles. It is known as luci in Assam and West Bengal
rajasik conducive to passion
randhanighar kitchen, where rice and other side items are cooked
rasogolla  sweatmeat balls in syrup
roti  unleavened bread
roti-sabji  unleavened bread and vegetable curry
rukani  grater
sali  winter paddy
sambar  is a spicy lentil soup eaten along with dosa
sandesh  sweetmeat of baked chhena and sugar
sattik  conducive to goodness
singara  a deep fried wheat patty with savoury stuffings. It is also known as samosa
sitabhog  a sweetmeat resembling rice grains
sohnpapri  light, fluffy sweatmeat
suji  semolina
tamasik  conducive to darkness and sloth
Tantric  one who practises the Tantricism
Tantricism  a form of Hinduism which evolved around the Kamakhya temple in Guwahati
tarbuj  watermelon
tarkari  vegetable curry
tekeli  clay pot
tekeli mukhat diya  steamed rice cake
pitha  sour
 tenga  pushcart
thela  rice cake with sesame
urad  a variety of lentil
Vaishnava  follower of Vaishnavism spread by Sri Sankardeva in Assam