



PASTORAL TIMIES

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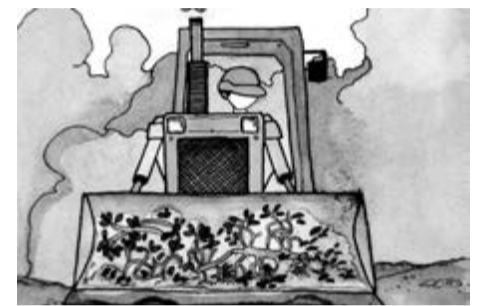
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 EDITORIAL



A Nomad's Journey to the World Cup

In the recently concluded FIFA World Cup that left most of us on the edge of our seats, there were a few players whose stories inspired millions across the globe. Alireza Beiranvand, is one of them. Beiranvand was born in Sarabias, Lorestan, to a nomadic herding family always on the move around the countryside to find grassland for their sheep. Alireza was the eldest child so it was normal that he worked from an early age to help his family. His first job was shepherding and in his free time he played football and Dal Paran, a local game, with his friends. Dal Paran involves throwing stones long distances; you would not think that has much to do with football but years later it helped Beiranvand become who he is today.

When Beiranvand turned 12 his family settled in Sarabias and he started training at a local club. He started as a striker but when the goalkeeper got injured he stood between the sticks and a brilliant save was enough to keep him there. Beiranvand decided he would be a goalkeeper but his father strongly objected.

He preferred Alireza to be a simple worker. "My father didn't like football at all and he asked me to work," Alireza said. "He even tore my clothes and gloves and I played with bare hands several times." The young goalkeeper decided to run away and went to Tehran in search of a chance at one of the bigger clubs in the capital.

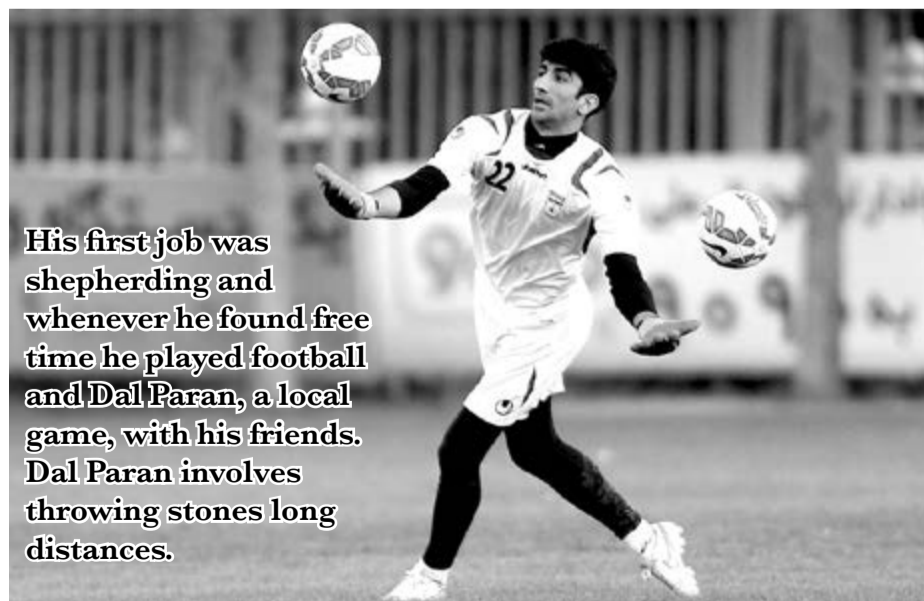
After playing for a few clubs, Beiranvand began to shine. He joined Naft, one of the best football

clubs of Tehran. He was selected for Iran's under-23s and then became Naft's, first-team goalkeeper. But it was his childhood game Dal Paran that made him famous abroad in 2014. Throwing stones for several years enabled him to throw the ball much further than many other goalkeepers and his 70-metre assist against a rival club caught the eye of foreign media.

In 2015 Alireza finally became Iran's first-choice goalkeeper and, with 12 clean sheets in qualifying,

he helped Team Melli cruise to Russia 2018. "I suffered many difficulties to make my dreams come true but I have no intention of forgetting them because they made me the person I am now," he said.

Now he has made another dream come true; playing at a World Cup and perhaps realise another one of moving to a European club. After all, for the nomadic people, the journey never ends. 🐪



His first job was shepherding and whenever he found free time he played football and Dal Paran, a local game, with his friends. Dal Paran involves throwing stones long distances.

A Camel Post Office!

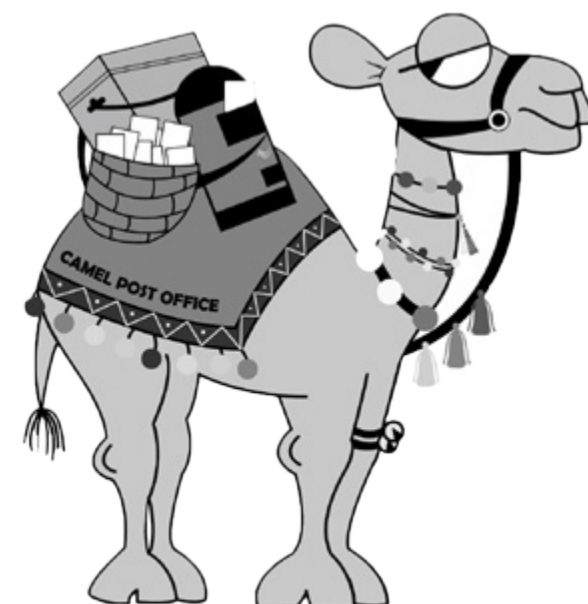
While you stare at your emails, camels are still delivering letters in the Thar Desert.

In Jaisalmer district of Rajasthan, India, camels are still used by post offices to deliver mail since 1957. The camels bear postal articles on their back and wait in a particular time of a day at different locations of the desert, from where people collect and post their articles. Kishan Singh, one of the camel messengers, who is now in his sixties, is the last few bearers of this dying tradition.

The desert's acute climate makes camel the only reliable source for mailing and transportation. Camel carts are used to deliver goods, in banking and to draw water



out of deep water wells. The Raikas (camel breeding community of Rajasthan) are paid to maintain the health of the camels. In 1986, India Post also issued a stamp to commemorate the services of this iconic animal. 🐪



Illustrations by Harpreet Sokhi

Photo Essay

Meet the Pugees: Pastoral Detectives of India

By Nipun Prabhakar



Amongst the *maldharis* of Kutch and Rajasthan you will find some unique men – the Pugees. Believe it or not, a Pugee can catch your crime by the tell-tale foot prints you leave behind at the place of crime! Respected, feared and with many enemies, the Pugees, or foot trackers of Rajasthan-Kutch ensure the safety of *maldhari* animals in the vast arid landscapes they traverse. Just the presence of a Pugee acts as a deterrent for potential thieves. Many many stories of Pugees and their exploits travel from generation to generation!

A footprint tells many stories; the weight, gait, disposition, even family inherited features, all of these get transferred onto the footprints you leave behind! This unique art and science of the *maldhari* Pugees is used on the borders of India and Pakistan even today – with border security agencies of both countries inviting Pugees to trace the footsteps of infiltrators across the desert!

Here, you see the veteran Pugees from village Jura in Kutch. 🐾

This photo-essay was done for Living Lightly, a curated exhibition on the lands, lives and livelihoods of Indian pastoralists.

LEFT: Netaji Sodha is tying his turban before going out for work. He says that impressions can reveal a lot about people; how they walked, their gender, their weight and even the time of the day they were walking.



It takes less than a minute for a Pugee, to identify footprints different animals and humans.



The young boy is being trained in the art of identifying footprints by his grandfather.



Netaji Sodha, one of most celebrated and accomplished Pugees.

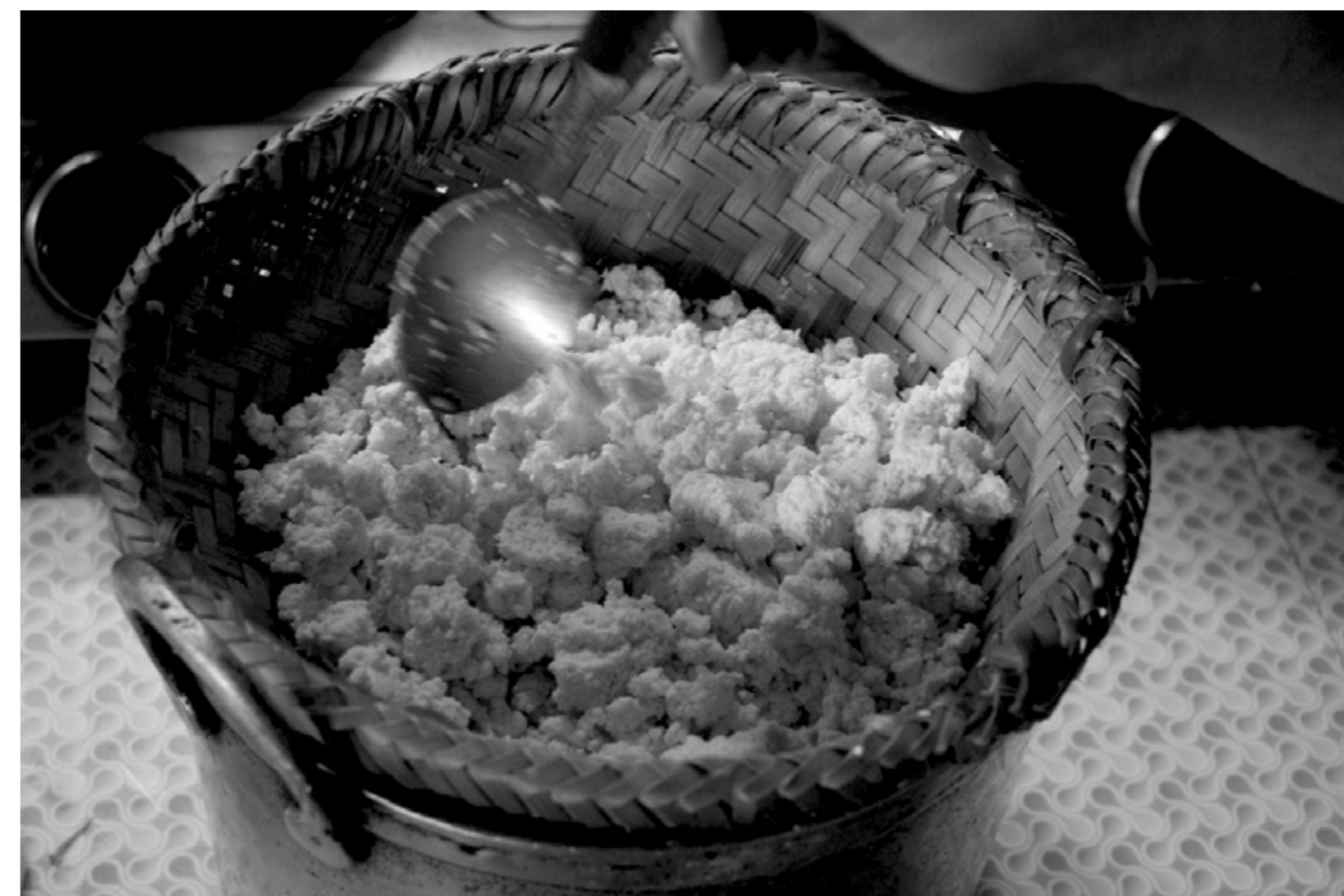
Netaji Sodha pointing to the imprint of a snake. He recognised the species of the snake from its imprint.



The Pugees are no longer able to pass their skills to the next generation, mostly because of the lack of work. However, a few young children are showing interest in this art.



Nipun prabhakar is a photographer and a practicing architect. He has done several photo-essays on communities, landscapes and architecture. When not with his camera, he loves to sketch cityscapes.



“A cheese may disappoint. It may be dull, it may be naive, it may be oversophisticated. Yet it remains cheese, milk’s leap towards immortality.”

Similarly, there is a dairy tradition in Spiti valley of aging butter in calf hide.

Radha enjoys using young and soft *chhurpi* to add creaminess to her delectable chutneys. She boils a tomato till it is fully cooked and mashes it up with raw garlic, dalle chilies – extremely spicy local chilies that have a noticeable citrus fruitiness – and generous chunks of soft *chhurpi*. The Sikkim and Nepali hard and aged *chhurpi* is also made from these chunks. It bears little resemblance to the complex flavours of soft *chhurpi*.

I have tried several ways to fall in love with it. It is definitely a breakthrough when you allow saliva to slowly soften the cheese, so you can finely pestle it into a creamy froth with your teeth. Unsurprisingly, some people call it *doodh supari*. I did swell with pride when I discovered that the American pet supplies store, Petco, carries yak “*Chhurpi* chews” as dog treats for heavy chewers and teething puppies. Oblivious dog owners in the U.S. have now heard of *chhurpi* and are willing to pay the equivalent of Rs. 450 for 150 grams of this cheese.

The Two Lives of Chhurpi

Soft and creamy, or hard and aged, Sikkim’s cheese is a revelation.

By Aditya Raghavan

Some dairy scientists and food anthropologists believe that the Portuguese brought paneer to India. There is a strong vein of dairy traditions that exist among several pastoral communities across Central Asia and the Himalayas, that showcases a clear indication that soft cheeses, like paneer, which are made by heating and collecting acidic milk into a solid mass, is an ancient dairy tradition of India.

The makeshift highway stalls, bustling market shops, and ad hoc village stands of Sikkim carry *maalas* of bite-size pieces of *chhurpi* strung together on twine for the eager trekker. These Nepali-Sikkim hard cheeses, traditionally made with yak or cow milk, cannot be chewed down easily. Pressed and aged dry to a bone, *chhurpi* is a form of preserved milk that is meant to last for months, if not years. And, it is usually chewed for minutes, if not hours. The protein-rich cheese makes for a great nibble for nomadic and semi-nomadic pastoralists as they traverse mountainous terrains for days.

Chhurpi is an umbrella term for several Himalayan cheeses made with buttermilk (or fat-removed milk) and has, over the centuries, become a tradition in several non-pastoral villages as well as transhumant tribes. In Darap, West Sikkim, Lall Bahadur Kafley has one milking cow in his modest dwelling made up of wood and hay. After a portion of milk is consumed fresh, the remainder of his daily ration is collected in an aluminum pot, and kept in a warm place. The milk ferments through the day, turning into runny yoghurt. Every day, fresh milk is added to this fermenting pot, giving bacteria fresh food and producing a piquant quality with intricate flavours. Eventually, about six days later, Lall Bahadur churns his large volume of yoghurt in a wooden churner for at least an hour before bright yellow butter disengages from the watery medium. This beautiful butter bears a distinct, stimulating, lactic and mildly cheesy dairy taste that always takes me back to the mountains.

Most of this butter will soon be converted into *ghee*, as a means to extend its life. The remaining buttermilk, known as *mahee* in the local dialect, is the source of *chhurpi* and is handed over to my hosts, Shiva and Radha Gurung, who run a charming homestay called Daragaon Village Retreat. Memories of my residence there summon up views of Kanchenjunga at sunrise, walks through black cardamom fields, the taste of freshly brewed *chang* (millet beer), and Radha’s scrumptious, home-cooked food using organic ingredients from their garden.

To make *chhurpi*, Radha begins to stir the *mahee* over a stove. As it reaches a boil, the buttermilk splits into curds, with vacant, clear whey around them. The curds continue to simmer aggregating into a giant mass of solid paneer-like cheese, floating over gently bubbling whey. When Radha feels the cheese has released enough moisture, she turns the gas off, allowing the dense mass to settle to the bottom. After an hour or so, the springy cheese curds are strained into a bamboo container.

This lesser-known young *chhurpi* can be consumed fresh. Stored in a container, in a cool place, it has a two-week shelf life. It is soft,

crumbly, and bears an enjoyable, tangy bite. The Bhutanese pastoral cheese Merak Sakteng is made in a similar way. To increase its shelf life, the fresh cheese is wrapped and fermented in yak or cowhide. The lack of oxygen exposure helps for slow and gentle fermentation, given the amicable ambient temperatures. This technique of aging dairy products in animal hide is seen among pastoral communities all over India, Central Asia, the Middle East and North Africa and gives credence to pastoralists’ strive to use every part of the animals they care for. The famous goat cheese called Tulum from Turkey is aged in goat-hide.



The *chhurpi* being strained by Radha Gurung, the author’s host in West Sikkim



Hard and aged *chhurpi* tastes nothing like soft *chhurpi*.

The versatile soft *chhurpi*, however, has found a special place in my heart. It was a chilly evening in the Bhutia tribal village of Kewzing, in South Sikkim, when I fell in love with it. The lady of the house offered us creamy, soft *chhurpi* cooked in *ghee*, to be eaten with rice. It was an elegant manifestation of milk. Milk that was fermented, then separated into butter and buttermilk, each of which were further cooked in different ways to remove moisture, and brought back together in a dramatic confit.

Whether it is chewy hard *chhurpi*, rich emadatsi, Radha’s spicy-cheesy chutneys, or flowing, warm cheese fondue in an alpine village in Switzerland – the story remains the same. Milk takes on several manifestations and almost always there is a connection to the pastoral way of life: That incessant collection of valuable milk along with the pressing need to make it last longer. Or, as American author Clifton Hadiman puts it, “A cheese may disappoint. It may be dull, it may be naive, it may be oversophisticated. Yet it remains cheese, milk’s leap toward immortality.” 🐾



A cheesemaker who was a physicist in his past life, Aditya Raghavan is motivated by discovery, technique and understanding when it comes to food.

Photographer: Nandita Shah
 Styling: Nandita Shah
 Make-up: Nandita Shah
 Designer: Nandita Shah
 Model: Hans

Pastoral Fashion Milan to Pushkar: Finding Fashion Inspiration with the Raikas

By Nandita Shah



Finding culturally sensitive fashion: We are becoming culturally numb. We either want to imitate all the latest trends or be completely unique, never feeling at ease anywhere. Urban fashion as understood and taught today, is a language where quick change is the only constant. Culture and tradition on the other hand are long lasting and evolve gradually.

Rural India taught me to look at fashion as a form of communication and not just consumerism. For instance, for the Raikas, The Pushkar fair is an occasion when they get a new set of clothes for the year ahead. Their clothes are carefully custom made by specific communities of *darzis* who service the Raikas.

Photo: CAZRI



Pushkar: Having lived & breathed fashion in the fashion capital of the world, I returned to India from Milan in 2010 to look for inspiration that eluded me in the west. I started to cool-hunt in Mumbai but there was not much to whet my appetite. There was nothing new or unique. People were looking like clones, dressed in Zara and its ilk. Then I traveled to Pushkar, a cauldron of cultures that reintroduced me to Indian fashion which is deep and rich in history. Pushkar taught me that fashion, as understood in rural India, is not about changing trends or fads, but a strong and essential form of communication.



Learning from the 'Darzi': We often hear, "Do you know of a good doctor?" Just as we have a family doctor or a personal dentist, a tailor is de rigueur, in rural India. The *darzis* have practical know-how & enough practice, given the multitudes in India. They understand the Indian body dimensions well enough to fit both, a pot belly or an emaciated physique! Most of the time, a male tailor sews clothing for menfolk whereas women sew clothes for women.



Trained in precise design with standard measurements, dress forms and patterns, it was hard for me to appreciate the beauty of certain imperfections that came with hand sewn clothes.

However, I gradually began to work with traditional pattern-making by letting the *darzis* work with minimum instructions from me. They followed their method of using just 3 measurements. They stitched irregular seams and motifs, and therein lay the beauty of it. And I learnt from them without feeling the need to change anything. All I did was re-contextualise.

I re-adapted the traditional garment, worn only by men and made it more feminine, more urban, without taking away its unique identity. My *angrakhis* are stitched only by the local *darzi*, who remains a maker and an artist, creating from his own context.



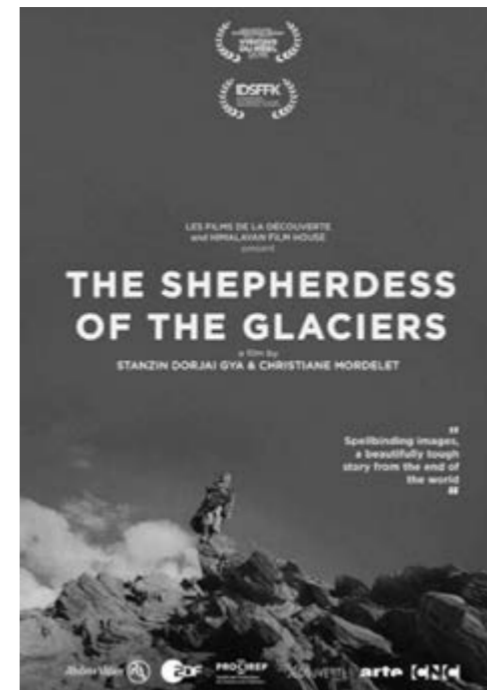
Nandita Shah is a fashion designer and educator who works on sustainable fashion. When in dearth of inspiration, she spends time with pastoral communities. She is currently associated with NIFT, Istituto Marangoni & UID.

Movie Review

The Shepherdess of the Glaciers

A film by Stanzin Dorjai Gya and Christiane Mordelet

Film Review by Deachen Angmo



"In these empty, empty, empty valleys, I am the only woman and the only shepherdess, but if there is a will there is a way. It's really tough going in all these sharp edges and ridges; if you focus your energy in the heart and your head you can get there, There is no one to guide, you have to learn everything on your own."

She belongs to a pastoral economy which is self-sufficient on animal and land produce. Each and every being in this economy is dependent on each other for their existence and one is incomplete without the other. It is this tradition which is in threat. Due to various changes in the climate, economy and people's living standards, very few people want to continue shepherding. What will happen to her and others like her who are in this tradition, whose only skills lie in herding, is one question among many that this film raises beautifully. In her own words – "No one wants to be a shepherd anymore, people are so fragile now that it's very difficult".

The review first appeared on the feminist collective, "Feminism in India". A longer version of the review is available on the link below: <https://feminisminindia.com/2018/04/24/shepherdess-of-the-glaciers-review/>

Tsering with her goats.



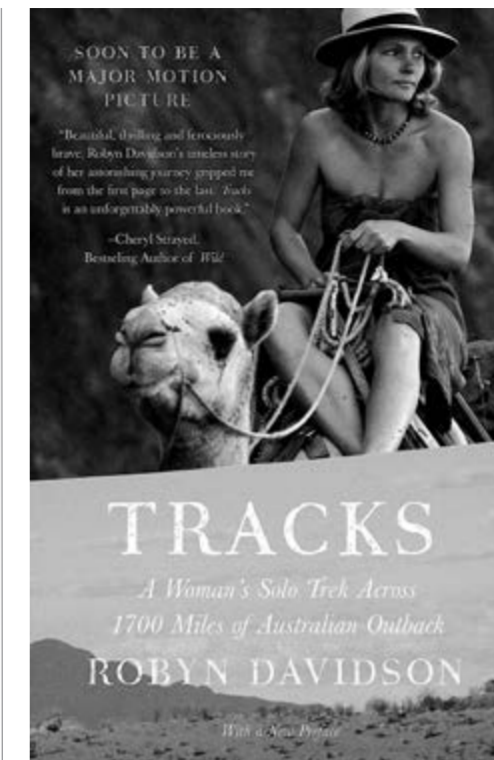
Maldharin & Unt-Gyaani



Books

TRACKS

A woman's solo trek across 1700 miles of Australian outback by Robyn Davidson



I arrived in the Alice at five a.m. with a dog, six dollars and a small suitcase full of inappropriate clothes. . . . There are some moments in life that are like pivots around which your existence turns.

For Robyn Davidson, one of these moments comes at age twenty-seven in Alice Springs, a doggy town at the frontier of the vast Australian desert. Davidson is intent on walking the 1,700 miles of desolate landscape between Alice Springs and the Indian Ocean, a personal pilgrimage with her dog—and four camels. Tracks is the beautifully written, compelling true story of the author's journey and the love/hate relationships she develops along the way: with the Red Centre of Australia; with aboriginal culture; with a handsome photographer; and especially with her lovable and cranky camels, Bub, Dookie, Goliath, and Zeleika. Here is an excerpt from the book.

Some string somewhere inside me is starting to unravel. It is an important string, the one that holds down panic. In the solitude of the desert night I feel the patter of rain on my sleeping bag – too light to lay the dust, too heavy for normal sleep. Sometime before midnight I come fully awake, and I do not know where, or who, I am.

Inside me I hear three different voices. The first says, 'So this is it, you've finally lost it!' The second voice urges, 'Hold on, don't let go. Be calm, lie down and fall asleep.' The third voice is screaming. At dawn my dog, Diggity, licks me awake. The sky is cold and pitiless.

My four camels stand hobbled nearby – welcome, familiar shapes. Instinctively I start the morning routine – boil the tea, pack the gear, saddle the camels – and head south once more. It is my 71st day of travel across Australia's western desert. Slowly, as we get under way, the strings inside me knit together and I know who I am again. During the following four months on the trail the voices never returned, and in time I came to enjoy the silence and solitude of the desert.

Australia's arid western region, from the town of Alice Springs to the Indian Ocean coast, is a beautiful, haunting, but largely empty land. Dominated by the harsh, almost uninhabited Great Sandy and Gibson deserts, the region is known only to Australian Aborigines, a handful of white settlers, and the few travelers who motor across it.

Why cross it by camel? I have no ready answer. On the other hand, why not? Australia is a vast country, and most of us who live there see only a small fraction of it. Beyond the roads, in the area known as the outback, camels are the perfect form of transport. One sees little by car, and horses would never survive the hardships of desert crossings.

At the age of 25, I gave up my study of Japanese language and culture at university in Brisbane and moved to the town of Alice Springs. I

planned an expedition alone from Alice Springs to the Indian Ocean, a distance of some 1,700 miles.

For nearly a century, from the 1860s until recent times, camels were commonly used in the outback. The animals, imported from Afghanistan and India, proved highly successful until cars and trucks began to replace them in the 1920s. Many camels were then simply turned loose to roam the outback, where I was to find they can present problems for travelers. Camels are still trained in Alice Springs for tourist jaunts and for occasional sale to Australia's zoos. Sally Mahomet, an Australian-born Afghan and a veteran handler, agreed to teach me something about the art of camel training.

For nearly a century, from the 1860s until recent times, camels were commonly used in the outback. The animals, imported from Afghanistan and India, proved highly successful until cars and trucks began to replace them in the 1920s.

I worked with Sally nearly three months, for camels are not the easiest of beasts to train. To begin with, they can kill or injure you with a well-placed kick, and their bite is as painful as a horse's. Patiently Sally taught me to understand camel behaviour – how to feed, saddle, doctor and control the animals, the last by kindness, discipline and use of a noseline attached to a wooden peg inserted through the animal's nostril. Camels are similar to dogs; a well-trained one answers best to its accustomed handler.

For an expedition such as mine, it was essential that I did most of the training. Through part-time jobs, loans from friends, and finally with support from the National Geographic Society, I acquired the necessary equipment and four good camels: a mature, gelded male whom I named Dookie; a younger gelding, Bub; a female, Zeleika; and her calf, Goliath. Training and preparations took more than a year, but finally in early April 1977 I was ready to leave.

Robyn Davidson is an Australian writer. The film Tracks is based on Davidson's memoir of the same name. She has written more than a dozen books on her travels in a career that has spanned 30 years.

By Arvind Lodaya & Harpreet Sokhi

How J&K reduced snow leopard attacks on livestock

Herders in villages on the outskirts of Ladakh's Hemis National Park were involved in initiatives that helped reduce attacks on livestock and make the snow leopard a symbol of fortune.

By Preksha Sharma



“Human-wildlife conflicts can be mitigated only through an integrated approach. Here is no one-stop solution to conservation. Everyone has to be involved, and most importantly, the community.”

Tsering Pani still shudders at the thought of what had transpired in her backyard that fateful night in 2014. It was peak winter. The wind was freezing as the mercury had dropped to -40°C in her village Matho on the outskirts of the Hemis National Park in Ladakh. Suddenly, she heard a commotion in the livestock pen. She rushed out to see the thick blanket of snow outside her house covered with blood. “A shan had broken into the pen and killed all the seven Pashmina sheep. There was one missing, but the shan had probably taken it away,” she recalls. By shan, Pani refers to snow leopards that inhabit the park, spanning 4,500 sq km at an altitude of 3,200-6,400 metres. “It took us years to recover the losses,” says Pani, adding that the animal’s ultra-fine cashmere wool is a major source of living for people in the cold desert. Such stories abound in the 20-odd villages inside the park as well as those on the outside.

The park is believed to have the highest density of the animal, categorised as vulnerable by the International Union for Conservation of Nature. But, indiscriminate grazing by the increasing number of livestock across the park is fast driving out its natural preys like the Himalayan blue sheep (*Pseudois spp*) and ibex (*Capra spp*), says Pushpinder Singh Jamwal, wildlife biologist, pursuing a PhD at the University of Molise, Italy. This is the reason the shy animal is venturing into human settlements and killing live-stock for food, he says. The conflicts particularly increase in winter months when the high-mountain cat descends to lower altitudes in search of prey, and herders persecute it in retaliation.

To curb the conflicts, the Jammu and Kashmir government in 1992 introduced a scheme to compensate herders if their livestock were killed by a snow leopard. The amount was just 10 per

cent of the livestock price, which did not help alleviate the situation. However, it did have an advantage. Officials started maintaining records of livestock killed by snow leopards. And this offered a sneak peek into the reasons and the extent of the conflict.

Recently researchers, including Jamwal, analysed this data and found at least 1,624 instances of livestock depredation between 1992 to 2013. Surprisingly, the number of attacks has reduced drastically post-2002 and only two mass livestock killings have occurred since then, the researchers note in the April 2018 issue of *Oryx*, an international journal on conservation.

Post-2002, things started looking bright as various non-profits and the state’s Wildlife Protection Department (WPD) rolled out a few initiatives to help herders. One of the most important measures was to make pens predator-proof.

Pani’s pen now has an iron mesh roof and an iron gate instead of the usual mud and brick structure covered with tarpaulin. “The shan was here a few weeks ago. It walked around the livestock pen for a while looking for an inlet but could not enter,” she exclaims.

Taking a step towards conservation of the species, the state government has for the first time decided to conduct snow leopard census. So far, a study published in *Snow Leopards—Biodiversity of the World: Conservation from Genes to Landscapes* estimates 516 snow leopards in the country. “For any conservation effort to be successful, we need a baseline data of the species, its number and the number of its prey base,” says Pankaj Raina, wildlife warden of Leh, adding that an improved prey base will help improve the number of snow leopards. The department is

One of the most important measures was to make pens predator-proof. Pani’s pen now has an iron mesh roof and an iron gate instead of the usual mud and brick structure covered with tarpaulin.

also working towards connecting villages inside the park which, according to Raina, “will help improve our response in case of any conflict”.

WPD has also revived Project Snow Leopard, that was launched in 2009, to promote conservation of high-altitude wildlife populations and their habitats through participatory policies and actions. Takpa, now joint secretary at the Union Ministry of Environment, Forest and Climate Change, was instrumental in designing the project, which was lying inactive since 2011. Takpa says human-wildlife conflicts can be mitigated only through an integrated approach. “There is no one-stop solution to conservation. Everyone has to be involved, and most importantly, the community.”

This story has been adapted from the article, first published in the 1-15 July’18 issue of *Down To Earth* under the headline “On path to glory”.
<https://www.downtoearth.org.in/news/how-j-k-reduced-snow-leopard-attacks-on-livestock-61034>

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SOLVE THE PUZZLE!

How many pastoral communities of India can you find here? Refer to the clues below to find them.

- They are cattle herders who live around the Gir National Park.
- Their goats give us exquisite pashmina wool. They live in Ladakh.
- Sheep herding community of Maharashtra. They also worship the wolves.
- Former Chief Minister of Karnataka, Sri Siddaramaiah belongs to this community.
- Believed to be soldiers from Alexander’s army who later settled in Ladakh.
- Camel herders from Gujarat, known for their intricate embroidery patterns.
- Goat herders from Himachal Pradesh, often seen with their *chola*, *topa*, and *dora*.
- Buffaloe herders from Uttarakhand who live near Rajaji National Park.
- Shepherds from Tibet, residing in the Transhimalayan region.
- Shepherds from Jammu & Kashmir who won the Ashoka Chakra for their contribution to Kargil War.
- They are skilled mountaineers from Nepal, with their largest population residing in New York.
- Pastoral bards from Rajasthan and Gujarat, who get their name from the Hindi word for fodder, ‘Chara’.
- Major pastoral community of western U.P and Haryana. Also known by other names like Yadav and Gaoli.
- Bhaichung Bhutia belongs to this community.
- Buffalo herders of Niligiri mountains who reside in their beautiful bamboo huts.
- Cattler herders in the deccan, originally from Rajasthan.
- Camel herders of Rajasthan.