

Heritage Information

Unique Id:

BGD-30.93.2023.00086

Section-1: Identification of the element

Heritage Location

Division

Dhaka

District

Tangail

Upazila

Details Address

Geolocation(Latitude)

Geolocation(Longitude)

Community Category

Others

Community

Moyra

Name of the Heritage, (as used by the community or group concerned)

Porabarir Chomchom

Short title of the Heritage, (preferably within 200 words)

Porabarir Chomchom. There is little evidence like makers of rosogolla, to prove who from Porabari first started making Chom chom. However, villagers claim a sweet maker called Dasharath first made this sweet in his village. Now the Ghosh and some Muslim communities of the village are involved in sweet making. It is also believed the taste and flavour of the Porabari Chom chom came from the sweet waters of the Dhaleshwari River.

Concerned Community(ies)/Group(s), (who recognize the element as part of their cultural heritage)

Physical location(s) of the element/how often it is practiced

Nagorpur, Porabari and Tangail Town

Short description of the Heritage, (preferably within 350 words)

Chom chom is a very popular sweet in both Bangladesh. The shape of the sweet is generally oval and other than the brownish tinge, Chom chom is made in a variety of colours such as light pink, light yellow and white. It is at times coated with coconut or mawa flakes as garnish. Some sweet-makers of Tangail still hold on to their Chom chom recipes.

Porabarr Chom chom is famous for its burnt brick colour and for its juicy interior, that tastes like honey. It is said the typical burnt brick colour came from caramelized sugar. The history of this still uncontested sweetmeat goes back to the end of the 19th century when Dasharath Gour, coming from Bihar (now in India), started making them. He used pure cow milk and the sweet water of the Dhaleshwari river, among other ingredients.

Domains of the Heritage (applicable fields)

- ☐ Oral Traditions and Expressions
- ☐ Performing Arts
- ☐ Social Customs and Traditions
- ☐ Knowledge and Practices related to Nature and Universe
- ☒ Traditional Craftsmanship
- ☐ Food

Section-2: Characteristics of the element

Practitioner(s)/performer(s) directly involved in the representation or practice of the Heritage (including roles, name, age, gender, social status, and/or professional category etc.)

Madhoub Chandra Bakali, age 60. Gour Bakali; age 62

Other tradition bearers (individuals/groups and their roles)

Local Government involve with promotion of the product.

Language(s), register(s), speech level(s) involved

Bangla

Associated tangible elements used (if any)

Sugar, Flour, Oil

How are women and people of other genders associated with this Heritage?

Both men and women are involved with the preparation of sweet.

Division of labour during the practice of this Heritage

Some are involved with collection raw material, prepare the sweet by men and women, marketing by men.

Elements to which other customary practices or practices may be connected or accessed in any respect of the heritage (if any)

NA

Modes of transmission to others in the community

Generation to generation community are involved with preparation of the sweet.

Organizations concerned (non-governmental organizations and others)

NA

Section-3: State of the element (viability)

Threats to the enactment

Enactment Threats Description

Product duplication

Threats to the transmission (if any)

NA

☐ Threat to associated tangible elements and resources (if any)

Skill people are not available.

☐ Viability of associated intangible elements (if any)

NA

☐ Have been taken any safeguarding measures to preserve this Heritage practices? (if any)

Increase marketing

☐ Section-4: Data gathering/documentation, Consent and preparation of inventory entries

☐ Consent of community/group/individuals concerned for data collection with a view to inventorying

☐ Restrictions on use of collected data, (if any)

NA

☐ Section-5: Resource Person

☐ Data provider/Resource person (persons/groups, community representatives)

Shudep Chandra Bakali

☐ Date of data collection

16-09-2022

☐ Place(s) of data collection

Nagarpur, Porabari, Tangail Town

☐ Section-6: Safeguarding techniques

☐ Existing safeguarding techniques adopted by the community for the safeguarding of the Heritage

Chomchom making community

☐ Suggestions for safeguarding of the Heritage from the community

No

☐ Section-7: References to literature, discography, audiovisual materials or archives

☐ References to/in literature

<https://www.youtube.com/watch?v=l-oannvvZkM>

<https://www.youtube.com/watch?v=rKNzLh1u5vQ>

<https://vromonguide.com/place/porabari-chomchom-tangail>

<https://www.facebook.com/tangailporabarichomchom/>

□ Audiovisual materials or archives

NA

□ Discography or archives

NA

□ Section-8: Modalities for updating the information contained in the inventory entry

□ Data Compiler (persons/groups, including community representatives, who compiled the information)

Mr. Md. Aksaruzzaman Nuri, Mr. Dibakar Sikder, Mr. Syed Shamsul Karim. Dr. Shawkat Imam Khan, Ms. Lucky Biswas, Ms. Lutfun Nahar, Mr. Mostafa Zaman

□ Date of Community Consent

□ Consent of community/group/individuals concerned for data collection with a view to inventorying

□ Present Condition of Heritage

Still maintaining

□ Brief description of Present condition of the Heritage, (if any)

Still maintaining

□ Section-9: Community suggestions

□ Brief description of suggestions for safeguarding of the element by community members/experts/holders, (if any)

Ensure recipe patent for the original makers

□ Restrictions on use of collected data, (if any).

NA

□ Section-10: Upload Document

Heritage Details Document



Heritage Images

