

Name of the Element: Process of making dry fish, Chyāpā śuṭki (চ্যাপা শুটকি)

Name of Inventory: Test Inventory 1

Serial No: D3-0010

Brief Description

Chyāpā śuṭki (চ্যাপা শুটকি) is a local delicacy within the cuisine Bangladesh. It is known by different names in different parts of the country. Such as- Chapa, Chapa Shuntki, Sidhal or Sidhul, Hidal (regional name Mymensingh and Comilla region), Barma (in hilly region). It is known abroad as English word Semi-fermented fish.

There is no parallel to dried fish within the cuisine of Bengalis. Usually different species of fish are dried in the sun to produce dried fish. Haoranchal of Bangladesh is the largest producer of dried fish of native species. A large portion of the poor in the north-east of the country make a living by processing fish in the traditional way. Usually these dried fish are used to produce a special fish product called chyapa, or dried fish. It is also called semi-fermented fish product because the fermentation process is not completed in the process of preparation of this product and the final product is obtained semi-solid structure. Its preparation is also varied.

It is not possible for everyone to make it. Only a few families in the fishing community have been making chyapa shuntki for generations. Puti, swamp barb like small fresh-water fish is used as the main raw material for the production of dried fish products. It is prepared by the traditional method of fermentation process and does not require much technical knowledge and its production cost is relatively low. Chyapa is an easily available source of dried meat and many people in our country use it as food for its special taste and aroma. Pressed dried fruits are an integral part of our country's food culture. According to Alam (2007), many people are reluctant to eat because of its special smell, but once they can overcome this pungent odor and put it in their mouths, even the hard-core apathetic people are attracted to the chyapa because of its insane taste. Chyapa shuntki has magical powers to attract the consumer. People are not so addicted to any other food in Bangladesh. In addition, the semi-gajan method has been used for centuries for the conservation of small fish in Bangladesh, especially putti fish. This delicious fish product continues to play a huge role in meeting the shortage of meat during the non-fishing season and economically during the famine or manga days.

Region: Kishoreganj, Haoranchal (Sylhet Basin), North-East Bangladesh

Photographs: Video: Consent:

Submitted by: Tanjuma Mahmud

Email: themuktamahmud@gmail.com