# **Chapter-II**

# Use of Ethno-plants as Traditional Food of the Bodos

In this chapter, an attempt has been done for observation on the ethno-plants and its uses in the context of the Bodo society. The cultural significance of edible plants, medicinal and ritual plants have been taken for observation in this analysis. How the ethno-plants are used as substance of traditional food has also been observed as a whole.

## 2.1 Ethno-plants used as vegetable:

The village people used to collect vegetable from forest, wetland and homestead for their daily diet. This practice and traditional habit are constant since time immemorial. However, now a day, this practice is gradually becoming less due to changing of social habits and ecological impacts. But till today, the people of this community dwelling in remote villages are familiar to variety of wild edible plants. The names of ethno-plants are peculiar. They have own ethnic name to identify each ethno-plants. They cultivate variety of vegetables in different seasons. They collect leaves, flowers, and stems, rhizomes tubers etc. from different plant in different seasons and it is used as vegetable. In the following table the native name of non cultivated and cultivated plants with their ethnic names are given below. Besides, its uses in different context are also observed.

## 2.1.1 Non Cultivated Vegetables:

Sl.	<b>Bodo Name</b>	Uses
No.		
1	t <sup>h</sup> arai	The pith is eaten, specially mixing with chicken and pork. It has an aromatic leaves, which is used to wrap
		the fishes in baking.

Sl.	<b>Bodo Name</b>	Uses
No.		
2.	dau p <sup>h</sup> enda	Tender shoots & leaves are eaten.
3.	sibuŋ/sipʰuŋ	Tender shoot is eaten as a vegetable. Basically it is found in a paddy field.
4.	dwusrem	Tender shoots are eaten. It is a kind of creeper. It tastes slightly sour.
5.	samɔ lautʰi	Young shoots are eaten cooked by giving $k^h$ arwi (a kind ingredient traditionally made with the bark of the banana tree)
6.	k <sup>h</sup> aruu k <sup>h</sup> andai	Young leaves and shoots are eaten as a vegetable. In addition, Its flower is commonly cooked with traditional cuisine <i>onla</i> .
7.	ekʰla bir	Flowers are eaten cooked. It tastes mild bitter.
8.	k <sup>h</sup> uŋk <sup>h</sup> la	Young leaves are eaten as a mixed vegetable at the time of 'Sankranti'. It tastes bitter.
9.	ənt <sup>h</sup> ai bazab/burma dari	Basically, young shoot and leaves are eaten with mutton and snail meat. It has a kind of strong odor.
10.	mwirat <sup>h</sup> ik <sup>h</sup> i	Tender leaves and shoots are eaten cooked by mixing other greens.
11.	zələnga banthu	Tender shoot is eaten as a vegetable. It has also medicinal value.
12.	daəgaŋ zula	Young shoots are eaten as a mixed vegetable. It is a kind medicinal plant.
13.	usumuii	Tender twig is eaten as a vegetable.
14.	elaŋsi/helaŋsi	It is a semi-aquatic plant having a mildly bitter taste.  Its tender shoots are eaten.

SI.	<b>Bodo Name</b>	Uses
No.		
15.	duiula	Tender shoot is eaten by mixing other greens.
16.	sibru	Petiole and tender leaves are eaten as a vegetable.
17.	mungambari	Petiole and young leaves are used in making chicken
		soup as a mixed vegetable. It contains aromatic property.
18.	thaso guisum	The whole part of the plant is edible.
19.	dausri athiŋ	Young twig and leaf are used as mixed vegetable. It is
		also considered medicinal plant.
20.	khiphi bendun	Tender twigs and leaves are eaten as vegetable. It is
		also considered as a medicinal plant.
21.	besor daba	Leaves are eaten cooked by giving $k^harui$ . It has an
		aroma like mustard.
22.	duini besər	A kind of aquatic plant having a strong mustard-like
		odor when it crushed. Its tender twig is eaten as vegetable.
23.	burithokhon/	Tender shoot is eaten as a vegetable. It is also consider
23.	zamalak <sup>h</sup> uti	as a medicinal plant.
	Zamarak-un	as a medicinal plant.
24.	uŋkʰam	Young shoots are eaten as a vegetable. It is a creeper
	p <sup>h</sup> urum/uŋk <sup>h</sup> am	plant. It tastes sour.
	k <sup>h</sup> alai	
25.	mwisuŋkʰa	Young shoots are eaten as a vegetable. It is taste
		mildly acidic
26.	mwitha sikhla	Young shoots and leaves are eaten. It is a kind of
		creeper having multiple thorns. It tastes slightly acidic.

Sl.	<b>Bodo Name</b>	Uses
No.		
27.	gərai salai	A small quantity of young shoot and leaves are added
		with other greens. It tastes acidic and slightly bitter.
28.	maisundri	Young shoot and leaves are eaten as mixed vegetable.
		It also used in fish chutney.
29.	zuiglaori	The aromatic young leaves are used in making chicken
		soup. It also eaten raw.
30.	kheradaphini/	Young leaves are eaten as vegetable and also
	mat <sup>h</sup> i galdab	considered as a medicinal plant.
31.	khansiŋsa/dhərəm	Young twig is eaten as vegetable and also contain
	p <sup>h</sup> ul	medicinal properties.
32.	gambari bibar	Flowers are cooked with traditional cuisine onla. It is
		bitter in taste.
33.	zabsri/sanmiziŋ	Tender shoot is eaten as a mixed vegetable. It contains
		medicinal properties.
34.	t <sup>h</sup> unt <sup>h</sup> uni	Young shoot is eaten as mixed vegetable.
35.	hagrani phathuu/	Tender shoots and leaves are eaten as mixed
	bəmbra/bəmənda	vegetable.
36.	mande/khulum	Tender shoot is used as vegetable.
37.	k <sup>h</sup> uduna	Tender shoots are eaten as mixed vegetable.
38.	khana simla	Tender shoot is eaten by mixing other greens.
39.	ogra	Tender twig is eaten cooked with traditional cuisine
		onla.
40.	siŋgri mwikʰi	Young shoots are eaten. It is slightly acidic in taste.
		1

Sl.	<b>Bodo Name</b>	Uses
No.		
41.	k <sup>h</sup> wma	Flowers are cooked with traditional cuisine like onla,
	bibar/khoma bibar	eŋkʰur iŋkʰri.
42.	muisuŋ	Tender shoot is eaten cooked.
43.	manimuni phisa	Whole part of the plant is edible.
44.	manimuni gidir	Whole part of the plant is edible.
45.	sila asigur	Young leaves and shoots are eaten as a mixed
		vegetable. It has medicinal properties too.
46.	basik <sup>h</sup> i bibar	Flower is cooked with onla. It is bitter in taste.
47.	sənap <sup>h</sup> uli	Whole part of the plant is eaten as mixed vegetable. It
		has medicinal properties too.
48.	rup <sup>h</sup> ap <sup>h</sup> uli	Whole part of the plant is eaten. It contains medicinal
		properties.
49.	kʰuntʰai nara	It tastes bitter. Its green fresh fruit is eaten by making
		chutney and added into traditional cuisine onla as an
		ingredient.
50.	zabraŋ/mezeŋga	The aromatic leaves are cooked with meat. Its fruits
		also used as a spice in traditional cuisine like səbai
		kʰarwi.
51.	diŋkʰija	Its young frond is circinate, which is eaten cooked.
53.	bugrun/bugren	Tender twig is eaten as vegetable.
54.	aznaj/azinaj	It is a kind of aquatic plant. Its flower is eaten fried.

Sl.	<b>Bodo Name</b>	Uses
No.		
55.	t <sup>h</sup> aigir	Fruit is eaten cooked as well as raw. It also used for
		medicinal purposes.
56.	khambrenga/khur	Fruit is eaten as vegetable and can be eaten raw.
	duii	
57.	gəŋgar tʰaisib	Fruit is eaten as vegetable.
58.	lunthi/lonthi	Young shoot and leaves are eaten as mixed vegetable.
		It is also added into onla, a traditional dish. It tastes
		mildly bitter.
59.	kʰaila	Its fruit is eaten as vegetable. It has a bitter taste.
60.	gunjri	Fruit is eaten as vegetable. It tastes slightly sour.
61.	k <sup>h</sup> unt <sup>h</sup> ainara	Fruit is eaten as vegetable. It tastes bitter.
62.	thelgopha	Tender shoots and leaves are eaten as a mixed
		vegetable. It is commonly found growing in a
		cultivated area.
63.	olodor	Tender leaves and petioles are eaten as vegetable.
64.	but <sup>h</sup> ua	Tender twig is eaten as vegetable.
65.	lapha Saikho	Leaves are eaten as a vegetable. It tastes sour.
66.	k <sup>h</sup> ant <sup>h</sup> al	Young fruit is used as vegetable. Moreover, the seeds
		of ripe fruit are eaten by roasting, boiling and it is
		added to many dishes as a mixed vegetable.
67.	k <sup>h</sup> urdui/k <sup>h</sup> ambre	Fruit is eaten as a vegetable. It also eaten raw.
	nga/gereb	
68.	haŋsw apʰa	Tender shoots are eaten as vegetable.

# 2.1.2 Cultivated vegetables:

Sl.	<b>Bodo Name</b>	Uses
No.		
1.	mwit <sup>h</sup> a	Its leaves and fruits are eaten as vegetable. It is sour in
		taste.
2.	mwitha gwza	Leaves and fruits are eaten as vegetable. It tastes
		slightly sour.
3.	p <sup>h</sup> at <sup>h</sup> w	Tender shoot and leaves are eaten as vegetable.
		Moreover, it is preserved by drying, which is known as
		narzi in Bodo.
4.	lap <sup>h</sup> a	Tender shoots and leaves are eaten as vegetable.
5.	mwip <sup>h</sup> rai	Young shoot and leaves are eaten as vegetable. It is a
		kind of creeper.
6.	lai	Leaves are eaten either cooked or raw.
7.	besor	Young leaves eaten as a vegetable.
8.	mula	The whole plant is edible.
9.	k <sup>h</sup> aŋk <sup>h</sup> rik <sup>h</sup> ɔla	The tender twigs and fruits are eaten cooked as vegetable.
10.	lao	Young leaves, shoots, and fruits are eaten as vegetable.
		After the festival of buisagu, it is not consumed by the
		Bodos as it becomes salty in taste.
11.	kʰumbra	The fruit is eaten as vegetable. In addition, In making
		of fermented fish a mature khumbra can be used instead
		of taro.
12.	zwgwnar	Tender leaf, shoot, and fruit are eaten as vegetable.
13.	t <sup>h</sup> aibeŋ	Fruits are eaten either cooked or raw. Young leaves are
		also cooked with onla.
14.	daŋa	The leaves and stems are used as vegetable.

Sl.	<b>Bodo Name</b>	Uses
No.		
15.	p <sup>h</sup> ant <sup>h</sup> ao	Fruits are eaten as vegetable.
16.	thalir daokha	Unripe fruits are used as vegetable.
17.	athiya thalir	The innermost part of this species of banana trunk is
		eaten as a vegetable. The banana inflorescence which is
		called thalir muikhun among the Bodos is edible as
		well. It is also used in making of khardwi/kharwi.
		Though it is a wild-type species of banana, it is
		cultivated in a large scale.
18.	mudumphul/	Flowers and fruits are used as vegetable.
	mwit <sup>h</sup> ru	
19	səbai	One of the popular dishes among the Bodos is səbai
		$k^h$ arwi. Mostly, it is cooked in a special occasions.
20.	səbai bima	Tender pods are eaten cooked and raw as well.
21.	dao meowai	Young twigs are eaten as a vegetable. It also used as
		veterinary medicine among the Bodos.
22.	udashi	Fruits are eaten cooked. Moreover, a small amount of
		tender leaves are added in traditional dish <i>onla</i> to make
		it bitter in flavor.
24.	t <sup>h</sup> a guna	Young leaves and shoots are used as a leafy vegetable
		and its tuber is also eaten boiled.
25.	tha ganda	It is a kind of root vegetable. Its bulbils also eaten
		either boiled or steamed.
26.	mwitha bangal	Leaves are eaten as a vegetable. It tastes mildly sour
		when it is young. But, the taste of mature leaves is
		mildly sour and bitter.

Sl. No.	<b>Bodo Name</b>	Uses
27.	gɔŋgar dʰundiya/kʰasi dara/kʰasi hatʰai	Its aromatic leaves are added into many Bodo cuisines.

## 2.2 Ethno-plants used as traditional medicine:

Most of the edible plant used as vegetables contains medicinal property. In the Bodo society, there is a traditional practice of collecting one hundred and one plants on the day of *sankranti* and consumed as vegetable which is called *gukha-gukhui*. It is believed that, consuming this mixed vegetable helps to get rid of several diseases. From pre-historic era, the Bodos have been used many plants to prevent from many diseases, either it is for human or domesticated animal. It is natural to assume that the ancestor have been acquired the knowledge regarding the uses of plants with many trial and error processes and has been passed on from generation to generation by oral means. It is noteworthy to mention that, some of the plants used as medicine are confined with traditional beliefs. e.g. It is believed that, making friendship with the plant called *azinaj* can cured a stye(*azinaj*).Now a day, it is rare to see but older generation can recalled how they benefited by doing this practice. Here, in the following table, plants used for medicinal purposes are listed below with their ethnic name and their uses in different context.

Sl.	<b>Bodo Name</b>	Uses
No.		
1.	t <sup>h</sup> aigir	Fruit is eaten either raw or by making soup as medicine for the treatment of common cold.
2.	daok <sup>h</sup> a k <sup>h</sup> amp <sup>h</sup> lai	Paste of steamed fruit is used for the treatment of cracked heels.

Sl.	<b>Bodo Name</b>	Uses
No.		
3	guma atha/	Young shoot is eaten cooked with local koi fish as medicine
	hathabagri/	for the lactation insufficiency. The quantity of the fish is
	raŋadaduli	varied depending on the gender of the infant. For the baby
		boy total five fishes are given. On the other hand, six fishes
		are given for the baby girl.
4.	burithokhon/jam	Juice of stems is used to cure painful urination and stomach
	alak <sup>h</sup> uti	trouble. Moreover, the paste of stems is layered on the
		forehead to reduce the fever.
5.	k <sup>h</sup> ip <sup>h</sup> ibendun	Tender shoot and leaves are eaten boiled to cure stomach
		trouble.
6.	t <sup>h</sup> aik <sup>h</sup> a	Sun-dried slices of fruit are used for the treatment of
		dysentery.
7.	nabik <sup>h</sup> i	Juice of whole plant is used as medicine to cure stomach
		trouble.
8.	daogaŋ zuıla	The paste of leaves is used for treating skin rash and
		swelling cause by insect stings. The paste also used to cure
		ringworms. The leaves are also directly rubbed on the
		infected area.
9.	adi diga	The paste of leaves is used for the treatment of pain and
		swelling cause by bee sting.
10.	odal/odla	The bark is useful for the treatment of skin diseases
11.	aso bilai	The boiled water with leaves is used in bathing to cure
		jaundice (amai munnai). It is also consumable.
12.	p <sup>h</sup> aruk <sup>h</sup> ia	Leaves are eaten cooked with fish to boost breast milk
		supply.

Sl.	<b>Bodo Name</b>	Uses
No.		
13.	zələnga banthu	Young shoots are eaten cooked to cure fever, cough and
		jaundice.
14.	thaso guisuim	The sap of thas gusum is used as an instant remedy to stop
		bleeding on fresh cuts.
15.	tha guna	Young shoots and leaves are eaten cooked to increase breast
		milk supply.
16.	musuo	Leaves are used as remedy to stop bleeding on fresh cut.
	khumun/	
	daokhi siliŋ	
17.	usumui/zari	Flower is used as remedy to cure mouth ulcer and toothache.
18.	dao mewai	The paste of leaves is used to fix the bone fracture of
		roaster/hen.
19.	zaikʰləŋ	It is used to cure skin infection. The leaves are crushed
		along with saliva and applied on infected skin.
20.	goithalu/sobsini	Juice of Rhizome is taken for the treatment of painful
		urination.
21.	muitha bangal	Leaves are eaten as vegetable to beat the sun in summer
		season.
22.	sənap <sup>h</sup> uli	Juice of whole plant is consumed to cure headache.
		Moreover, to reduced headache the paste prepared from
		whole plant is layered on the forehead.
23.	t <sup>h</sup> ainasi	Extracted juice of rhizome is consumed as medicine to cure
		asthma.

Sl.	<b>Bodo Name</b>	Uses
No.		
24.	daosa	It is useful for the treatment of wound. The paste of leaves is
	mwkhreb/mwkh	applied around the edges of wound for instant remedies. It
	-ra asi	should not be applied directly on infected skin. Apart from
		this, the root is also used as medicine to cure toothache. The
		roots are boiled in salted water and this boiled lukewarm
		water is taken in the mouth for a while for the treatment of
		the toothache. There is a belief that the plant should be
		uprooted in one breath.
25.	dumru	Young leaves are eaten cooked with chicken and fish to
	khaosa/thaikhrao	increase breast milk supply.
26.	orkham/or	Paste of leaves is applied on the burned skin.
	zumuduii	
27.	muider sundai	Its flower is used as remedy to stye (azinaj).It is sprinkled
		directly on infected area. However, few drops of flower
		extract are put into eye instead of sprinkling.
28.	bos biphann/	Its aromatic leaves are used in bathing an infant with
	bis bip <sup>h</sup> aŋ	lukewarm water. Along with this manimuni, daosri athin
		thulunsi and some raw milk also added. It helps to get rid of
		skin diseases. In addition, extract of rhizome is taken to get
		relieve from stomach trouble and garland made from a piece
		of rhizome is given to wear an infant to get relieved from
		fever and cough.
29.	thiŋkhli khalai	The soaked water from seeds is taken for the treatment of
		stomach trouble.
30.	maozi kʰwma/	Young shoots are eaten cooked as a medicine to cure fever.
50.	rip <sup>h</sup> iuzi bip <sup>h</sup> aŋ	1 oung shoots are eaten cooked as a medicine to cure level.

Sl.	<b>Bodo Name</b>	Uses
No.		
31.	sizuo	It is useful for paronchiya (abuti khoro zanaj). A piece of pith
		of stem is inserted in infected area to get rid of it.
32.	lunthi/lonthi	Leaves are eaten for the treatment of chickenpox. Worth
		mentioning that, the term luinthi/lonthi defines the meaning
		of chickenpox in Bodo.
33.	sanmiziŋ/zabsri	It is used to cure white patches on skin locally known as
		'bogasrum'. Its leaves and stems are rubbed directly on the
		infected area.
34.	khansinsa/dhoro	Leaves extract is used for the treatment of nosebleed.
	m p <sup>h</sup> ul	
35.	dəmdəmək <sup>h</sup> a	It is a wild variety of Balsam. The paste prepared from
		leaves is useful for the treatment of wound and cracked
		heels. It also reduced burning sensation.
37.	gəŋgar t <sup>h</sup> isib	A piece of bark of kharokhandaj, a piece of root of both
38.	k <sup>h</sup> arok <sup>h</sup> andaj	gongar thaisib and aguirshitha is inserted into cocoon of
		silkworm. Then, a garland is made from it and is given to
39.	agurshitha	put on neck to get relieve from jaundice.(amai mwnnai)
40.	saldaok <sup>h</sup> umi	It is used as insecticide.
41.	səmp <sup>h</sup> ari/səmp <sup>h</sup>	Fresh young leaves are eaten raw for dysentery.
42	ren	
42.	p <sup>h</sup> enail k <sup>h</sup> uga	It is used for the treatment of jaundice.(amai mwnnai)
43.	aznaj/azinaj	It is believe that, making friendship with this plant helps in
		getting rid of stye (azinaj).

Sl.	<b>Bodo Name</b>	Uses
No.		
44.	sit <sup>h</sup> aona	Paste prepared from leaves is given to pig for the treatment
		of cough.
45.	k <sup>h</sup> aridwoba	Bark is taken for the treatment of stomach trouble.
	biphan/laokhar	
	bip <sup>h</sup> aŋ	

#### 2.3 Ethno-plants used in the rituals:

The Bodo peoples are observed various rituals. In these rituals some ethno-plants have a vital role. It is observed during the religious ceremonies, rites and customs. Some ethno-plants are regarded sacred. A brief description and observation has been thrown into light through the following analysis.

## 2.3.1 Ethno-plants used in bathwu religion:

The *bathuu* religion is an ethnic religion of the Bodo community. The Bodos have been practicing the *bathuu* religion since the remote past. This religion is truly connected to the nature. There is a belief that *bathuu burai*, the supreme God has created the world with the five elements i.e. *bar(air)*, *ha(earth)*, *dui(water)*, *or (fire)* and *okhran (sky)* which is considered as the five vital principle of the *bathuu* religion as well as the five power of the *bathuu burai*. The importance of ethno-plants in the *bathuu* religion is to be noticed. In *bathuu* religion there is a belief, values in every used of ethno-plants. In the following the uses and beliefs of plants associated with *bathuu* religion are given below with their ethnic name.

#### (a) sizwu:

The *sizuu* is regarded as holy plant. It plays an important role in the *bathuu* religion. This plant is considered as a symbol of *bathuu* burai among the devotees of the *bathuu* religion. It is believed that the *sizuu* plant is the first creation of *bathuu* burai

among the plants. The *sizuuu* plant is planted at the north-east corner of the courtyard. Worth mentioning that, the term /*sizuuu*/ is composed with two lexical i.e. /*si/(soul)* and /*zuuu/ (high)* which means the supreme soul.

#### (b) zatra-si:

This plant is also considered as holy plant by the Bodos. In *bathuu* religion the *zatra-si* plant is considered as a holy plant and as well as a Laxmi, a Goddess of wealth in many geographical area. The tender shoot of this plant is used to sprinkle the holy water. This plant is also planted towards left of the *sizuuu* plant in *bathuu bitha* or near by the *bathuusali*.

## (c) thulunsi

This plant is regarded as holy plant by the Bodos. It is also a most essential element used for the religious purposes among the Hindus. In *bathuu* religion also, it is considered as a sacred plant. The tender shoot of this plant is used to sprinkle the holy water. It is planted towards the right side of the *sizuu* plant in *bathuu* bitha.

## (d) dubri hagra:

This plant is also regarded as holy plant by the Bodos. In  $bat^huu$  religion its tender shoot is used to sprinkle the holy water instead of  $t^hulu\eta si$ .

#### (e) khankhla:

This is a sacred grass as regarded by the Bodos. The  $k^hank^hla$  plant is mostly used in establishment of  $bat^huusali$ ,  $k^herai\ hunai$ , and traditional marriage of the Bodos. The eighteen pair of khankhla plant is put towards the eastern edge of the  $buisumut^hini\ ali$  (the way of the earth) accordingly. It is to be mentioned that in some geographical area, only sixteen pair of  $k^hank^hla$  is utilize in the same. This plant is used to symbolize the men and women bound by the complexities and mysteries of the world.

### (f) wua:

There is a massive use of *wua* or bamboo plant in *bathwu* religion. The *sizwu* plant is fenced with eighteen pair of small bamboo post and it is fastened with five pair of bamboo strips which is called the *bandwba*. Again, three small bamboo strips which are known as *sirin* are fastened at the top along with the five *bandw*. The eighteen pair of small bamboo post signifies the deities of the Bodos. They are respectively as *munsinsin burai-munsinsin burui*, *si burai-si burui*, *aham burai-aham burui*, *ihiu burai- ihiu burui*, *haphao burai-haphao burui*, *khurija burai-kurija burui*, *mohela burai-mohela burui*, *bulli burai-bulli burui*, *song burai-song burui*, *khuila burai-khuila burui*, *agran burai- agran burui*, *zumun burai-zumun burui*, *hazu burai-hazu burui*, *gongar burai-gongar burui*, *rozon burai-rozon burui*, *hasun burai hasun burui*, *amao burai-amao burui*, and *mainao burai-mainao burui*. They all are worshipped along with the *bathuu burai*.

By folding the three bamboo post of the front (signifying *munsinsin burai-munsinsin burui*, *si burai-si burui*, and *mainao burai-mainao burui*) a form of *daothub bikha* has been made which is symbolized the soul of the human being.

The eighteen pair of *maya je*, which is put in the eastern edge of the *buisumuthini ali* is also made by the small strips of the bamboo.

In fencing the the *sizuu* plant only a piece of bamboo plant is used and the process should be accomplished within a day. The species of bamboo used in fencing is called *wwa gubwi* or *makhal wwa* in the Bodo language.

A small kind of bamboo called  $wua\ t^here$  has been used in the time of  $k^herai$ . The two upper portion of  $wua\ t^here$  is erected in front of the  $bat^hwu$  alter which is considered as  $sonani\ zankla$  (golden ladder) among the devotees. It is believed that the supreme God  $bat^hwu$  burai descend from heaven through  $sonani\ zankla$  and occupied the place in  $bat^hwu$  alter.

## (g) thalir biphan:

Most of the part of banana plant (thalir biphan) is used for many purposes in bathuu religion. The top side of the leaf (laizuu) is used for offering the prashad to bathuu burai. Moreover, the leaf of banana is cut in a particular shape which is called laisi is used to offer the prashad to the eighteen deities. The fruit is also used as a prashad in bathuu religion.

In *garza phuza*, there is a need of banana plant. A boat is made with the trunk of banana and small house also made over it with the bark of banana plant. The idol of evil god & goddess *(baherani mudaj)* made with the bark of banana plant is placed inside the house and letting them float away in the river or a stream. It is supposed that, by doing this practice the diseases may vanish from the village and good things will come to the villagers in near future.

#### (h) gɔj-phathwi (areca catechu and piper betle):

There is a significant role of  $g entilde{j} - p^h a t^h u i$  (betel nut and betel leaf) in the Bodo society. These have been used in social and rituals practices of the Bodos since the remote past. In the practice of  $bat^h u u$  religion a pair of  $g entilde{j} - p^h a t^h u i$  is offered to  $burai bat^h u u$ . Moreover, it is offered in the name of eighteen deities by cutting it in small pieces.

## (i) thaigir:

The rind of *thaigir* (*elephant apple*) is basically used in *khati-gasa* to light the lamp. In the last day of the Assamese Asin month, the Goddess of wealth, *Laxmi/Mainao* is worshipped for the betterment of the paddy field. On this day, in the very evening, earthen lamps are lit at the paddy field to get rid from the insects as well as the earthen lamps are light at the *bathuusali*, the granary, the shed, and the backyard of the house(*bari*).

It is worth mentioning that, in explaining the five philosophy of bathuu, the five rinds

of thaigir is mentioned in the munthur (mantra). The following is given billow-

thaigirni khənga khənba sizwuni sirija siriba siphunni guduna gudunba bathwuni bandwa bandwba borə bwraini raoabw phonba.<sup>26</sup>

(Thaigir has five rinds

The sizuu has five ribs

Siphun has five holes

The bathuu has five knots

The old boro man has also five holy words.)

## (j) maj:

The plant *maj* (Rice/Paddy) is regarded as a *mainao*, a Goddess of wealth in the Bodo community. *mainao* is kept in a pot, called *maihenduu* and it is placed in the north east corner of the kitchen. The place where *mainao* is placed and worshiped is called *mainao binduu* in the Bodo community. Moreover, a granary of paddy (*maibakhri*) also worshipped as a place of *mainao burui*. As a symbol of steadiness a piece of stone is kept in *maihenduu* and *maibakhri* so that *mainao burui*, a Goddess of wealth stays forever in the family.

## (k) mwkhwna/lwkhwna:

In the Bodo society there is a tradition of offering *zuuu* (a traditional rice beer) to *burai* bathuu and other deities. *amao*, a starter cake prepared with rice powder and leaves of the plants is a most essential ingredient in preparation of *zuuu*. The leaves *mukhuna/lukhuna* is one of the ingredients used in the preparation *amao*.

<sup>26</sup>. Basumatary, Rupnath and Hazowary, Mangalsingh. Eds. *Bandwba Bathou*. Kokrajhar,(Assam): Bodo Publication Board, Bodo Sahitya Sabha, 1994.

## (l) dəŋphaŋ rakheb:

Its young leaves are also used in preparation of *amao*. It is sweet in taste. In India it is observed that a number of plants are considered as a sacred plant and utilized in many religious purposes. In terms of *bathuu* religion also, the ethno-plants play a vital role. It has been used and given importance since the remote past. There is a value, beliefs, in every used of ethno-plants. The authenticity of the ethnic *bathuu* religion of the Bodo will not be remained without those ethno-plants.

## 2.3.2 Ethno-plants used in wedding rituals:

### (a) thalir biphan:

This plan is considered as an auspicious plant among the Bodos. Its trunk is erected as a welcoming gate in the Bodo wedding. Its bark also used in serving the food in social ceremonies. Moreover, in the olden days, its leaves are used to make ceremonial pavilion.

#### (b) gambari:

gambari kʰampʰlai, a kind of traditional stool without nail made with gambari wood is an essential part of the Bodo wedding. In welcoming the bride in bridegroom's house the bride is asked to stand on gambari kʰampʰlai and her feet is washed with water by sister-in-law.

In traditional wedding of the Bodos, a custom called 'hathasuni khurnai' have been observed where bride prepares a food consist of rice and traditional dish ɔnla without coloring agent and serves to the groom and the rest present in wedding ceremony. In this ceremony a pair of wooden ladles called hatha is must to keep the food. It is basically made with gambari wood.

## (c) indi biphan:

In Bodo wedding there is a ritual ceremony called *nirik*<sup>h</sup> *bɔsɔnai*. It is performed as a symbol of snapping the relationship of bride with their family. In this ceremony groom's father offer a pair of either *t*<sup>h</sup>*ak*<sup>h</sup>*a zɔra* (*a pair of coins*) or *indi zɔra* (*a pair of indi seeds*) to bride's father. In some geographical area, the bride's father doesn't take the *t*<sup>h</sup>*ak*<sup>h</sup>*a zɔra* or *indi zɔra* as it is supposed to mean selling their daughter. On the contrary, in some area the *indi zɔra* is given as a symbol of fertility as it is easy to germinate.

## (d) laihulai:

It is a kind of wild plant having broad leaves. In the olden days, apart from banana leaf and bark of banana (thalir danai khan) *laihulai* was used in serving the food in social ceremonies like wedding, *wŋkham gwrlwi zanai(feasting new rice)* etc. It is worth mentioning that the bowl made with *laihulai* or any other leafs is called *abwithana* in Bodo.

### (e) gɔj-phathwi:

Besides being used in religious rituals, the *gɔj-pʰatʰui* is immensely used in wedding rituals of the Bodos. In inviting the guest to the wedding ceremony *gɔj-pʰatʰui* is used as a substitute for an invitation card. It is a traditional way of inviting a guest which is prevailing till today in the Bodo society. In Bodo, there is a pre wedding-ceremony called 'biban laŋnaj' where bridegroom's side visits to the bride's home by carrying earthen pots full of rice beer and bundles of *gɔj-pʰatʰui(betel nut and betel leaf)*. These substances are tie in two different sticks with thin slices of bamboo. One is called *zuuu biban* and another is *gɔj pʰatʰuini biban* respectively. In *gɔj-phatʰuini biban* 'thaose goj' (consist of a total of nine betel nuts) and mutʰase pʰatʰui (consist of a total of twenty betel leafs) is tie up on a stick. These substances are brought to the bride's home carrying on shoulder by two men called barɔlaŋpʰa. Along with them two married women also go to participate in this ceremony. These married women are called buiratʰi. They pay respect to the bride's parents and relatives on behalf of

bridegroom's family by offering each of them  $t^haose\ goj$  and  $mut^hase\ p^hat^hui$ . Further, the  $buirat^hi$  cut the  $goj-p^hat^hui$  and distribute it to all the members participating in this ceremony. After the celebration, the back side of the  $goj\ (goj\ k^hit^huu)$  is thrown to roof of  $noma\ no\ (main\ house)$  and one of the sticks where biban was carried is left by the bridegroom's side in bride's home. On the day of wedding also  $goj-p^hat^hui$  is offered to the guest.