



Geographical Indication Tag

B I H A R

Bihar Bhawan, New
Delhi



Madhubani Paintings: Handicraft

Applique (Khatwa): Handicraft

Sujani Embroidery: Handicraft

Sikki Grass Products: Handicraft

Bhagalpur Silk: Handicraft

Bhagalpuri Zardalu: Agricultural

Katarni Rice: Agricultural

Magahi Paan: Agricultural

Shahi Litchi: Agricultural

Silao Ka Khaja: Food Stuffs

Madhubani Paintings

GI Tag

2007



PRIDE OF MITHILA

Madhubani painting, also referred to as Mithila Art (as it flourishes in the Mithila region of Bihar), is characterized by line drawings filled in by bright colours and contrasts or patterns. This style of painting has been traditionally done by the women of the region, though today men are also involved to meet the demand. These paintings are popular because of their tribal motifs and use of bright earthy colours. These paintings are done with mineral pigments prepared by the artists. The work is done on freshly plastered or a mud wall. **In 2007, Madhubani Paintings were designated as Geographical Indicator.**

For commercial purposes, the work is now being done on paper, cloth, canvas etc. Cotton wrapped around a bamboo stick forms the brush. Black colour is obtained by mixing soot with cow dung; yellow from turmeric or pollen or lime and the milk of banyan leaves; blue from indigo; red from the kusam flower juice or red sandalwood; green from the leaves of the wood apple tree; white from rice powder; orange from palasha flowers. The colours are applied flat with no shading and no empty space is left.

Figures from nature & mythology are adapted to suit their style. The themes & designs widely painted are of Hindu deities such as Krishna, Rama, Siva, Durga, Lakshmi, Saraswati, Sun and Moon, Tulasi plant, court scenes, wedding scenes, social happenings etc. Floral, animal and bird motifs, geometrical designs are used to fill up all the gaps. The skill is handed down the generations, and hence the traditional designs and patterns are widely maintained.

Applique (Khatwa)

GI Tag

2016



Khatwa, an appliqué work that originated in Bihar, was locally used to create decorative tents, canopies, wall handguns, and home furnishings.

Khatwa is an art of creating designs and narratives on fabric, using fabric. The top fabric is cut in unique designs and placed on the base fabric using a fine hemstitch. The base fabric for khatwa work in the workshop is mostly linen. The colour palette is pastel and earthy.

Motifs are developed in collaboration with the artisans and are mostly nature-inspired. Applique artists also intertwined subtle embroideries and thread work to create unique designs.

Khatwa received GI tag in 2016.

BIHAR'S KHATWA ON RAMP



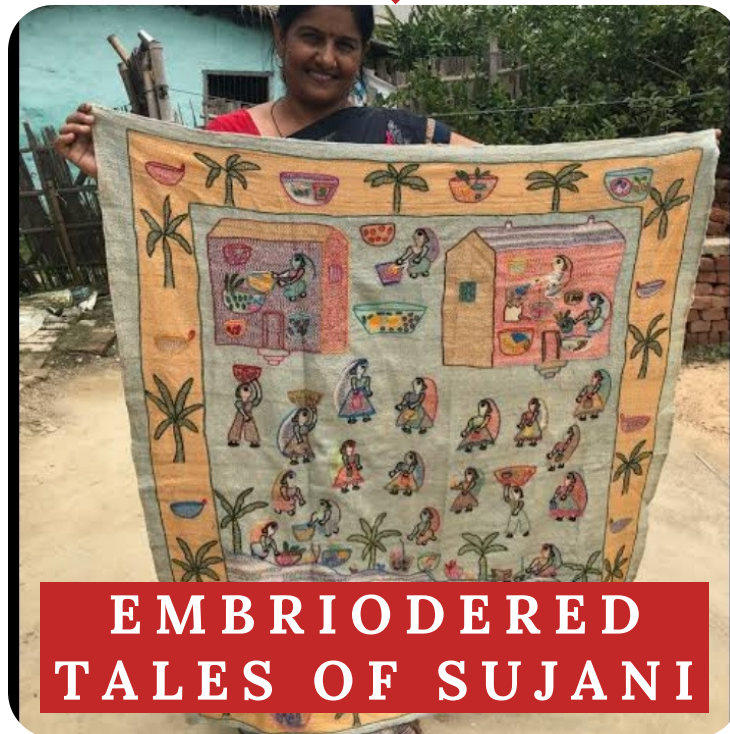
BIHAR'S KHATWA ON RAMP



SUJANI ART

GI Tag

2006



UNESCO Seal of Excellence 2019, which is also called the Seal Award, was given to Sujani art. Sujani is a form of embroidery originating from the Bhusura village of Bihar in India. During ancient times, patches of different colored cloth used to be sewn together and then covered in designs to make a small quilt for newly born babies. Beautiful embroidery of gods and goddesses was also done and hung on walls. To compete with the demand of the market the artists started making patterns on the saris and on other fabrics. Well in recent days, Sujani embroidery is also practised in the southern part of Rajasthan for making patterns on Sarees, dupattas and other clothing and home furnishing.

There is not very much known about when, how and where the craft came from, but the earliest known pieces of embroidered Sujani quilts are from the 18th century. They were used to swaddle newborns and often made with pieces of cloth, in different colours, from old saris and dhotis. Motifs have changed. Earlier motifs were drawn from nature or the sun and clouds, indicative of life-giving forces, or fertility symbols and sacred animals. But these have changed with time. Today, contemporary life is depicted through their embroidery, with a special place given to social messages against customs like child marriage. Considered a 'cousin' of Mithila painting or Madhubani but perhaps closer to West Bengal's Kantha, Sujani is extremely intricate, simple yet fascinating.

SIKKI ART

GI Tag

2007



the golden grass

Bihar, the heartland of Arts & Culture in India preserves a special craftswomanship in the form of Sikki Art. Sikki is grown in the wet and marshy land, dried and cut to make utilitarian items like basket, bag, hat, coasters, dauda, mauni, chataayi.

Golden grass art of Sikki was selected as the official theme for #BiharTableau, displayed during the R-Day Parade at Rajpath in 2013. This ancient art is prominently practiced by women in Mithila region of North Bihar.

It received GI tag in 2007.



BHAGALPURI SILK

GI Tag

2013



The finest texture of Silk springing out from the essence of nature and known as the 'Queen of all fabrics', Bhagalpuri Silk is very well known for its unique and striking resilience and superior quality. This intrinsic artwork showcases the original essence of Bhagalpur in its purest and flawless form. It is filled with every slice of Indian cultural aspects which are drawn from the intricacies of the natural surroundings and which are symbolic in their own form.

This elegant form of embroidered artwork found its name, fame, and recognition from the soil of Bhagalpur which is also popularly referred to as the 'Silk City'.

This purest and natural form of embroidered silk fabric traces its existence and emergence way back to the Vedic Age, which is centuries ago. However, the Maurya Age also recognized the magical soul of this artwork which managed to lure and attract a majority of the people during that era and this attraction passed onto the later eras which slowly and gradually uplifted the level of recognition and demand of this artwork.



GI Tag

BHAGALPURI ZARDALU MANGO

2018



On March 28, 2018, State of Bihar was given Geographical Indication Tag for Zardalu Mango vide registration no. 551 by the Geographical Registry, Chennai.

Bhagalpuri Zardalu mango is a unique variety of mango grown in Bhagalpur and adjoining districts of Bihar. It is a creamy yellow colored fruit that possesses exceptional fruit quality and an enticing aroma. It is believed that the Bhagalpuri Zardalu mango was first cultivated in this region by Maharaja Rahmat Ali Khan Bahadur of Khadagpur.

Over thousands of VVIP dignitaries including the President of India, the Vice President, and the Prime Minister relished fresh slices of Bihar's famous, mouth-watering Zardalu variety of mango despite the outbreak of COVID-19. A total of 1,500 gift packets of Zardalu mangoes have reached New Delhi as gifts on the part of Bihar CM Nitish Kumar by the officials of Bihar Bhawan.

Wrapped in colourful packets with a hand written message- 'Bihar ke mukhymantri Nitish Kumar ke taraf se sprem bhet.' (Gift with love by Bihar CM Nitish Kumar), Zardalu mangoes were delivered to the VVIPs.

KATARNI RICE

GI Tag

2018



Farm to Plate

Katarni Rice is the most prevalent, ceremonial, and finest quality scented rice of Bihar, India. The word "Katarni" literally means an awl with a hook at the end for sewing. Awl is a pointed tool for making holes in wood or leather. The name Katarni has been derived due to the shape of the apex of the paddy which is similar to the tip of the awl. It is famous for its aromatic flavor, palatability and Chura (beaten rice) making qualities.

Katarni Chura was sent as a souvenir from Government of Bihar to the Hon'ble Prime Minister and the President of India on the eve of Makar Sankranti this year.

Geographical area of production of Katarni Rice as defined by the Department of Agriculture is comprised of south alluvial Gangetic plane of Munger, Banka and South Bhagalpur.



MAGAHI PAAN

GI Tag

2018



**BETAL VINE FARM IN
BIHAR**

Magahi paan is a leading cultivar of Bihar origin, specially grown in the Magadh regions of four districts-Aurangabad, Gaya, Nawada, and Nalanda. Magahi paan growing in these areas are of excellent quality and it is expensive among other betel leaves. Its betel quid is pungent, less fibrous, and easily soluble inside the mouth. It is known for its appearance, shiny dark green colour, typical taste, and excellent keeping quality. It's non-fibrous, sweeter, tastier and the softest of the lot.



SHAHI LITCHI

GI Tag

2018



A Horticulture Delight from the farms of Bihar

Bihar's Shahi litchi has received the geographical indication tag in 2018. The fruit is mostly grown in Muzaffarpur and its neighboring districts of East Champaran, Vaishali, Samastipur and Begusarai.

The fruit is the fourth product from Bihar, after Jardalu mango, Katarni rice and Magahi paan, to receive the status.

Connoisseurs of litchi may enjoy the choicest variety of the luscious fruit this season without having to step out of their homes amid the COVID-19 pandemic.

The Shahi Litchi, a speciality of the north Bihar district of Muzaffarpur which earned the Geographical Indication tag a couple of years ago, stands apart from other varieties by virtue of its unique fragrance, extra-juicy pulp, and smaller-than-usual seed.

It is now all set to be delivered to people's doorsteps, thanks to a joint move by the Bihar government and the postal department.



SILAO KA KHAJA

GI Tag

2018



Geographical Indications Registry at Chennai granted GI tag to Silao Khaja, the traditional delicacy of Nalanda district of Bihar in 2018. Khaja is a multilayered, crispy sweet and conventional Bihari dessert. Of all the places you could get Khaja from, Silao- a town in the Nalanda district of Bihar- is utterly prominent.

The application was filed by “Silao Khaja Audyogik Swavlambi Sahkari Samiti Limited”. This committee has around 68 members, and most of them are involved in the manufacturing and selling of the Silao Khaja. The documents submitted by the applicant for the GI tag mention the findings of British archaeologist J D Beglar who visited Silao in 1872-73 according to which Khaja or ‘Sweetmeat’, as he calls it, dates back to the period of King Vikramaditya. Silao Khaja also finds mentions many legends and one of them claims that this was sweet which was offered to Gautam Buddha while he was on his journey from Rajgir to Nalanda.

There are around 60 shops at Silao which are exclusively involved in the selling of this Bihari dessert. Most of the shop owners are traditionally related to the manufacturing and selling of Khaja. This Bihari dessert comprises around 15 layers of dough placed over one another. It has Wheat-flour, Sugar, Maida, Ghee, Cardamom, and Aniseeds as its ingredients. It is deep-fried until it turns crisp. The crisp croissants are then soaked in the sugar syrup until they absorb the sugar syrup.