## TRADITIONAL DINNER SET OF THE NEWAR SUSHILA MANANDHAR

I dedicate this photograph to Professor Corneille Jest to thank him for his generosity and hospitality. In fact, he is the first French person who invited me to his home for dinner and introduced me to his family. It was a great opportunity for me to get into a French kitchen, to observe the decoration of the dinner table, the rules of politeness and of course, to taste French cuisine (for which I must recognise the prominent role of Madame Jest, however).

To its right three bronze bowls are arranged. One is first served lentil soup, kye, in the bigger bowl; stew  $(d\bar{a}yek\bar{a}l\bar{a})$ , in the second one, and alcoholic beverages,  $ail\bar{a}$ , in the smallest one.

Generally, a bronze decanter, anti, is included in the dinner set, as shown in the picture. In front of the dishes, a kerosene lamp and to its left a pot for drinking are placed.



Although quite different, we the Newar, are also acquainted with specific table manners, which I shall briefly describe in return. Traditionally, the Newars take their meal seated on a straw mat, *suku*, laid on the floor. In front of the mat, there is a large bronze plate on which the cooked rice is served.

Until today, the Newar have used bronze and copper pots for cooking and eating. But nowadays, steel, glass and ceramic are fashionable as well as Western plates, forks, knives and glasses.