



RISING STORIES In The East

Dear Readers,

Welcome to the third edition of "Rising Stories in the East"! As we continue our journey of uncovering the rich tapestry of North East India, Bhutan, and the Andaman Islands, we are thrilled to bring you more inspiring stories, insightful articles, and the latest updates from these enchanting regions.

We are also excited to introduce a new section dedicated to culinary delights. In "Flavors of the East," we explore the diverse and delectable cuisine of North East India and Bhutan. From spicy Assamese fish curries to the savory delights of Bhutanese Ema Datshi, this section will make your taste buds yearn for an eastern adventure.

As always, we are grateful for your continued support and enthusiasm. Your feedback and suggestions are invaluable to us, and we encourage you to share your thoughts on this edition. Together, we can continue to celebrate and promote the wonders of North East India, Bhutan, and the Andaman Islands.

Thank you for being part of our community. Here's to more stories, more adventures, and more memories in the East!

Warm regards,

Amit Periwal
Director, Clubside Tours and Travels Pvt Ltd

UPCOMING FESTIVALS



Dree Festival

Celebrated at: Ziro, Arunachal Pradesh.

Date: 5th July.

Significance: The Dree festival in Arunachal Pradesh is vital for the Apantani tribe, marking an agricultural celebration and a plea for a fruitful harvest. Symbolic cucumber distribution emphasizes agricultural ties, while games and sports provide entertainment.



Ratha Yatra

Celebrated at: Puri, Odisha.

Date: 07th July.

Significance: Lord Jagannatha, a form of Vishnu, is worshipped in Puri's famous Jagannatha Temple. Millions attend the annual Rath Yatra, where deities are carried on massive chariots pulled by devotees, making it a vibrant event in the Hindu calendar.



Bhanu Jayanti

Celebrated at: Sikkim and darjeeling.

Date: 13th July.

Significance: Bhanu Jayanti, on July 13, celebrates Bhanubhakta Acharya, the "Adikavi" of Nepali, who first translated the Ramayana from Sanskrit. People garland his statues, join parades, and honor his contributions to the Nepali language.



Arista by Ambition

Location: G.S. ROAD, Ananda Nagar,P.O. - Dispur, Opposite Mizoram House, Guwahati - 781005, Assam.

Hotel Category: 5*

Superior Room: Number of Rooms 04.

Club Room: Number of Rooms 56.

Executive Suite Room: Number of Rooms 05.

Presidential Suit Room: Number of Rooms 05.



Chhota Haazri, The Rajbari Bawali

Location: Twins bangalow, Mim Tea Garden, Darjeeling, West Bengal 734221.

Double Room with Mountain View.

Junior Suite with Mountain View.

Deluxe Bungalow with Garden View.



Six Seashore Hotel, Port Blair

Location: 90/2, sea shore road, near Botanical Survey of India, Haddo, Port Blair, Andaman and Nicobar Islands 744102, India.

Hotel Category: 3*

Deluxe Ocean View.

Superior Ocean View.

Suite Ocean View.



New Low Valley Adventure Walk Unveiled in Darjeeling

Hike Darjeeling's 10km Adventure Walk from Chowrasta to Arya Tea Garden, featuring stunning views and cultural gems.

Discover the Tibetan Museum and Tenzing Norgay's home along the moderate, downhill trek.

Enjoy a six to seven-hour adventure and support local businesses with this GTA initiative.



Geden Tharpa Choling Monastery-Museum

Tharpa Choling Monastery, 2 km from Kalimpong Bus Station, atop Tirpai hills.

Newly opened museum displaying old scriptures and artifacts related to the Dalai Lama's visit.

Additional structures include Ge-sar Lhagang, Lha Ten, Lu Khwang, Mani Lhagang, and Shrine for Shangmo Dorje Bhuti.



Discover the Splendor of Red Skin

- Red Skin Island is a must-visit destination among the park's 15 islands.
- Red Skin is open to tourists from June to November when Jolly Buoy is closed, and is closed from November to May.
- The island, known for its small beach and lush vegetation, draws visitors with its stunning coral reefs. Red Skin Island is a fantastic spot for snorkeling and swimming, making it an ideal family outing.



Discover the Charm of Kigwema Village

- Kigwema Village is home to the Angami Naga tribe, offering a rich cultural experience with traditional practices, local festivals, and intricate customs.
- The village served as a camp for British and Indian troops during World War II.
- Kigwema showcases traditional Angami houses made of wood, bamboo, and thatch, decorated with intricate carvings reflecting the tribe's craftsmanship.



Changu Lake Ropeway or Tsomgo Lake Ropeway

- A short ropeway at Tsomgo lake, transporting visitors to a hilltop. This accomplishment adds yet another accolade for both stakeholders and visitors alike.
- From the summit, breath taking views of the majestic Khangchendzonga range await, offering a stunning vista on clear days.
- Situated at an elevation of 13,000 feet above mean sea level, the ropeway promises a memorable experience amidst the serene beauty of the Himalayas.



Jesus as a Buddhist Monk a unique Church in Kalimpong

- Located in Kalimpong, the "Mary Mother of God Church" is a unique church that resembles a monastery.
- This church is a rare specimen in the world for its unique depiction of Jesus and the Gospel.
- The entire church is adorned with a Tibetan version of the Gospel, setting it apart from other unique churches typically noted for their architecture.

Local Cuisine from Bengal – Shorshe Ilish Bhapa

Ilish bhapa, also known as shorshe ilish bhapa, is a Bengali recipe of hilsa fish (a type of shad) steamed in a potent mustard, yoghurt and coconut paste. Even though it looks very polished, it is a fairly easy recipe to execute, requiring few ingredients, no special technique, and very little time.

Method

1. Clean ilish machh and cut into 3-cm slices.
2. Soak mustard seeds for 2 hours, then grind with salt and 4 green chillies. Mix with grated coconut, beaten yoghurt, sugar, turmeric, and mustard oil.
3. Coat fish with the mixture and arrange in a tiffin box with halved green chillies on top. Marinate for 15 minutes.
4. Place a stand in a pan, add hot water (not exceeding half the tiffin box height), and bring to a boil.
5. Place tiffin on the stand, cover the pan, and steam on medium heat for 15 minutes.

Kolkata

In Local Restaurant: Aaheli in Peerless Inn, Oh! Calcutta, 06 Ballygunge Place, Kewpies, Bhojohari Manna.



REVIEWS

Gaurav Gupta
1 review · 1 photo



We truly enjoyed your service. From day one till the end, we have enjoyed our trip thoroughly. Everything small things were taken care nicely. Thank you so this overwhelming experience.

Sanjeev Kapur
5 reviews



Booked an Assam and Arunachal trip from 08 to 14 May. It was a very comfortable and enjoyable trip without any hassles anywhere. The driver Mr Manindra Nath, was very courteous and punctual, and took pains to explain various places enroute and ensured that we did not have any problems anywhere enroute. I would definitely recommend clubside tours and travels for the north east trip. Wishing them all the best. Regards. Sanjeev Kapur.

Bikash Jhobar
Faridabad, India · 1 contribution



D&G

We wanted a relaxing holiday around Darjeeling & Gangtok. And Clubside organised very good staff for the same who knew the area & were very polite & punctual. Their hotel recommendation at Darjeeling (Mayfair) was also great.

shreya jain
3 reviews



Outstanding service from start to finish! Seamless planning, perfect itinerary, exceeded expectations. Can't wait for the next adventure with your agency!

Carrol L
1 contribution



Bhutan is Beautiful

We had a very well organised tour to Bhutan. Ms Meghna helped us arrange all the ground travels and SDF VISA arrangements.

In Bhutan we were greeted by our guide Phurba tshering and driver Raika who treated us so well and made our visit so pleasant and enjoyable one.

Bhutan is truly a lovely country. People are kind friendly and so hospitable.

This is the 3rd time I have planned my travels wt Clubside and am highly satisfied with their service.

Offices At:

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