Incredible India



Rann of Kutch Welcome to

A Timeless Landscape





Rann of Kutch - The White Desert

A vast expanse of saline mudflats, the Rann of Kutch is among the world's largest salt deserts. It is made up of two parts - the Great Rann in the north and the Little Rann in the southeast. While the Great Rann is known for its breathtaking landscape of bare white salt plains, the Little Rann is a wildlife hub that's home to the Kutch Biosphere Reserve and the Indian Wild Ass Sanctuary.

The region has been inhabited by humans since the Bronze

Age, and was once the cradle of the Indus valley civilization. Excavations at Kutch's Dholavira region have unearthed the largest Harappan site to date, which includes remnants of a well-planned ancient township. It is believed that the region was once a shallow part of the Arabian Sea and a thriving port city before the sea receded to give way for a salt marsh. The Rann Utsav, an annual gala celebrating the unique landscape and its vibrant culture, is one among the greatest attractions of Rann of Kutch.



How to Reach

Both the closest airport and railway station are in Bhuj, which is 85 kilometres away.

Dholavira is around 270 kilometres away from the Great Rann of Kutch by road.



Dholavira - The UNESCO World Heritage Site

The cradle of an ancient civilisation, Dholavira is among the largest and best-preserved Harappan sites. Excavations in the region have provided invaluable insights into the life and times of Harappan people.

A well-planned township containing a citadel, a middle town and a lower town is the centrepiece of this UNESCO World Heritage Site. This, along with evidence of an efficient water



harvesting system and innovative hydro-engineering, points to the pioneering nature of the Indus Valley Civilization. These remnants are evidence to the existence of an ancient port city that was a centre of trade, art and manufacturing; besides being a shining example of urban planning and sophisticated engineering.

How to Reach

Both the nearest airport and railway station are in Bhuj, which is about 220 kilometres away from Dholavira.

The Great Rann of Kutch is around 270 kilometres away from Dholavira by road.



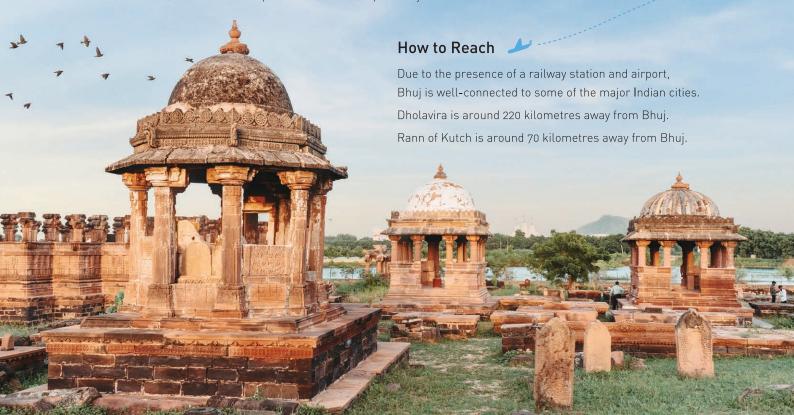
Bhuj - Rising like a Phoenix

The historical city of Bhuj is a symbol of resilience and redemption, rebuilding itself time and again following the earthquakes of 1819, 1956 and 2001.

At a deadly magnitude of 7.6 on the richter scale, the last of these earthquakes (in 2001) devastated the city and resulted in tens of thousands of casualties. However, Bhuj came back stronger from the setback, rebuilding itself with greater planning and better infrastructure. Wider roads, earthquake-resistant structures and smarter planning has led to the rise of New Bhuj, a resilient, community-driven town ready for

all contingencies.

While embracing the new, Bhuj has also taken care to preserve and restore its heritage sites. Prag Mahal (a 19th century palace), Aina Mahal, Bhujia Fort, Kutch Museum and Hamirsar Lake are some of the places to visit on a trip to Bhuj.



The Cuisine

Gujarat is renowned for its vegetarian cuisine, and a majority of the state's population follows a vegetarian diet. The staple foods include rice, dal, rotis and steam cooked vegetables. A defining characteristic of many Gujarati dishes is that they are simultaneously sweet, salty and spicy.

Kutch's contribution to the diverse food palette of Gujarat is significant. From the delicious Dabeli to the distinctive Kutchi Thali and the sweet Mesukh Paak and Gulab Paak, the Kutchi culture is the source of many wonderful dishes.



Dabeli: A delectably sweet snack that originated in Kutch, Dabeli is a popular street food across India. It is made of a filling of boiled potatoes and masala in a burger bun, with roasted peanuts and pomegranates serving as the garnish.

A chutney made from tamarind, garlic and red chilli serves as the spread. The key ingredient of the dish is Dabeli masala, which is a mixture of red chilli, cumin, turmeric, clove, cinnamon, cardamom and coriander among other spices.

Kachchhi Thali: An explosion of flavours that range from sweet to salty, sour and spicy, the Kutchi Thali is a feast for the senses. A typical Thali consists of roti, dal, papad, curd, kachumbar, buttermilk, curries and an exotic assortment of vegetable dishes. While visiting Kutch, be sure to try this delectable dish.





Mesukh-Paak and Gulab-Paak: Similar in taste, texture and spirit to its South Indian counterpart (Mysore Paak), the Mesukh Paak is a sweet indulgence you must taste during your visit to Kutch. The Gulab-Paak - a delectable mix of almond, pistachio, cashew, milk, sugar and dried rose petals invented in Kutch - is a regular in the Kutchi households during festivals.

The Handicrafts

A treasure trove of exquisite handicrafts, Kutch is replete with craft villages. From embroidery, pottery and textile printing to weaving, wood carving and metal work, these villages specialise in a wide range of indigenous products. While the village of Bhujodi is a textile hub, Nirona is known for its kitchenware and copper bells. Hodka's claim to fame is its leather bags and colourful quilts; while Ajrakhpur is renowned for perfecting the 3000-year-old craft of block printing.

Embroidery: Kutch has a long-standing association with embroidery, with the craft essentially woven into the region's cultural fabric. More than just a craft, embroidery is an extension of the Kutchi identity, with different ethnic communities creating their own distinctly unique tapestries.

World-renowned for its mirror-laden embroidery, Kutch's embroidery styles can broadly be divided into seven categories. These are Suf, Khaarek, Paako, Rabari, Garasia, Jat and Mutava. From symmetrical geometric patterns to romantic motifs, floral designs, human and animal figurines, delicate beadwork and exquisite mirror work, these embroidery styles create myriad marvels in shades of ivory, indigo, green, yellow, red, white and black.

Pottery: The Khavda village in Kutch is famous for its pottery, which is made using mud that's locally called "Rann ki Mitti". While the men shape the terracotta vessels, the women decorate the wares with colours made from natural substances. The Harappan influence can still be seen in the design of many of the earthenware made in the region. Clay pots, plates, bowls, jugs, diyas and toys are among the earthenware made in Khavda.

Weaving: For centuries now, weaving has been an integral part of the region's culture. Kharad, Mashru, Kutchi and Kala are some of the weaving traditions followed here. Wool and vegetable colours are used in Kharad weaving, which is renowned for its longevity; while motifs involving rural sceneries, animals and musical instruments characterise Kutchi weaving. The old-world Kala cotton - which is indigenous to Kutch, completely organic and highly resilient to the region's extreme weather conditions - is among the world's most carbon-neutral and ecologically friendly crops. Soft in texture but highly durable, the textile made from Kala cotton is a glowing example of sustainable cotton farming.







