

TOURIOSITY®

T R A V E L M A G

DRINKS
Touriosity

M to **Z**
Countries

Global Spectrum of
Beverages



Myanmar



Nicaragua



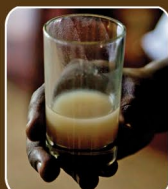
Slovakia



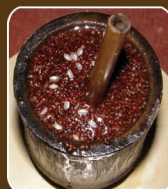
Sweden



Tanzania



Tibet



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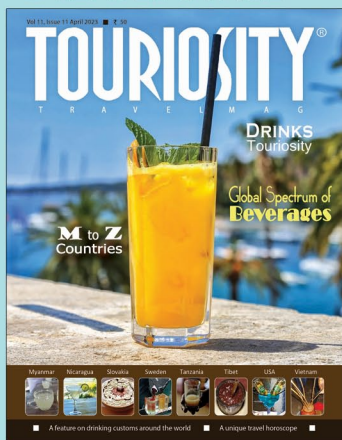
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**Touriosity Travelmag
April 2023 Issue**

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For more about us, visit our website: www.touriositytravel.com and www.thetouriosity.com

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COVER PHOTO:

Refreshing drinks in Egypt.

Photo by Dear Leader Joe, Croatia

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In the last issue we discussed at length about the extremely diverse and interesting world of beverages. In this issue we continue with the same theme and focus only on countries alphabetically from M to Z. Many of the beverages found across the world are celebrated not only for their taste but also for their historical and cultural significance. Some of them have been around for more than a millennia, while others, have existed in their respective regions for centuries. The traditions surrounding their production and consumption vary widely across the globe, reflecting the diverse climates, landscapes, and cultures that influence beverages. For visitors, this has great value, making them desire to indulge in the local booze and elixir.





AN APPEAL TO TOURISTS

Global beverage industry plays a significant role in supporting local economies. Visiting beverage-producing regions can have a direct and positive impact on communities, from creating jobs to supporting small-scale agriculture. By embracing beverage tourism we can contribute to the economic growth and stability of these regions, ensuring the continuation of their rich traditions and craft. **LET US BE RESPONSIBLE TOURISTS!**

connection to local culture. Beverage tourism lets us engage with the world through our taste buds, creating lasting memories and friendships with the people we meet along the way.

Beyond the cultural richness, beverage tourism also offers opportunities for sustainable travel. Many regions actively promote eco-friendly and organic practices in their production, showing a commitment to preserving the environment. Wine estates and coffee farms often incorporate sustainable practices into their operations, which not only make for an eco-conscious visit but also support local economies.

The most delightful aspect of such tourism is the opportunity to expand one's palate. Trying new flavours, aromas, and textures stimulates the senses and opens up new realms of enjoyment. Even a single sip can transport us to distant lands, evoking a sense of wanderlust and a desire to explore more. It encourages us to break out of our comfort zones and embrace a world of tastes waiting to be discovered.

As beverage tourism continues to grow in popularity, it is crucial for travellers to approach it with responsibility. Respecting local customs and environments, appreciating the craft behind the beverages, and supporting sustainable practices are key components of this travel trend. It's about more than just enjoying a drink; it's about building connections with the people and places that create these remarkable beverages.

In conclusion, beverage tourism is a celebration of diversity, culture, and craftsmanship that bridges the gap between travellers and the communities they visit. It's a journey that not only satisfies our thirst but also our curiosity and sense of adventure. So, the next time you plan your vacation, consider sipping your way through a region, and you'll discover that there's a whole world of flavour and culture waiting to be explored right at the bottom of your glass. Cheers to the wonderful world of beverage tourism!

Readers' feedback and suggestions are always welcome. Please do send the same at ttnmag.english@gmail.com as usual. Happy sipping!

Rupanjana De
Rupanjana De



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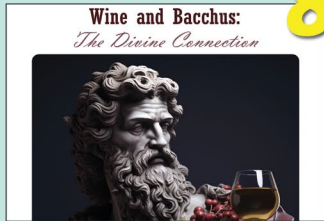
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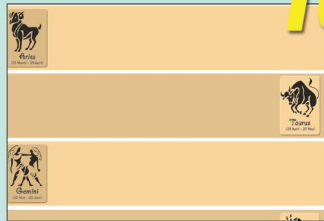
Wine God Bacchus

Wine, a timeless elixir, has long been associated with Bacchus, the Roman god of wine, revelry and ecstasy. This is an interesting article about the Roman God of wine, and on wine itself!



National drinks of countries

In this article we have brought for our readers an exhaustive list of the national as well as other popular beverages of various countries of the world. Alcoholic, non-alcoholic as well as medicinal and herbal drinks, traditionally associated with different regions, have been included in this article. Countries covered are in alphabetical order (M to Z).



Travel horoscope

If you love travelling, you would probably be interested in knowing what the month ahead holds for you, not only in general but also in terms of travel. This horoscope will help you plan.

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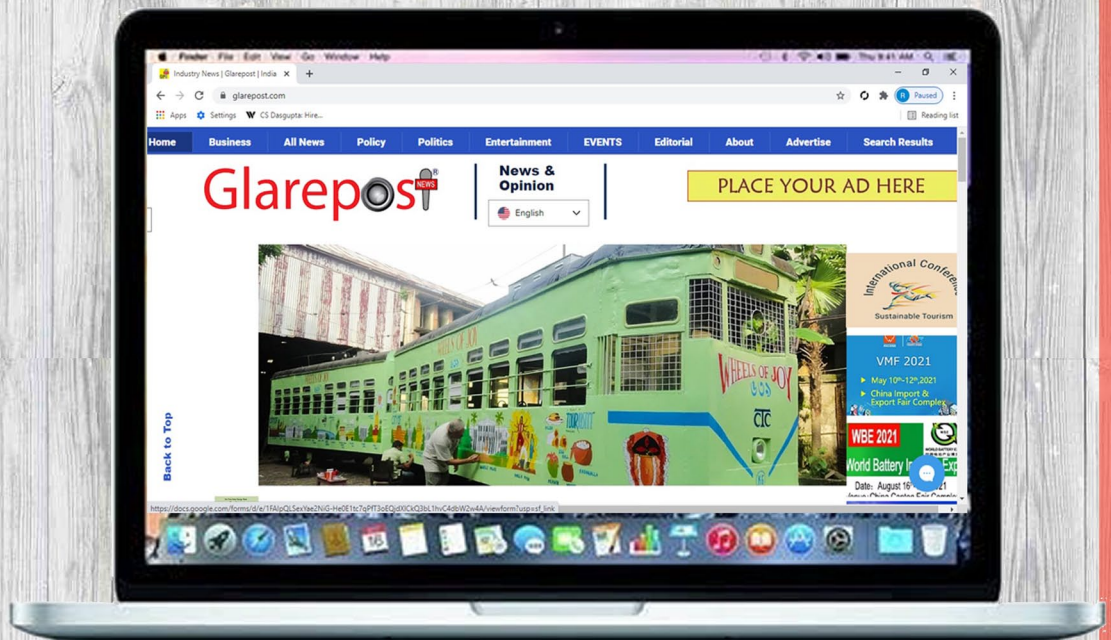
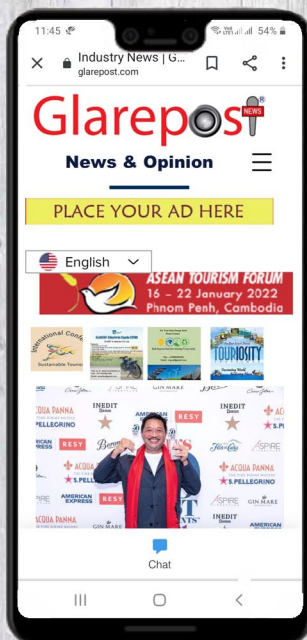
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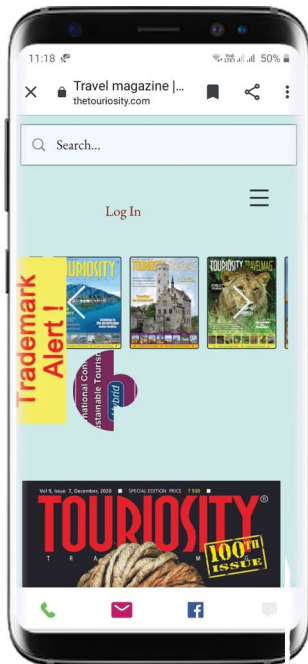


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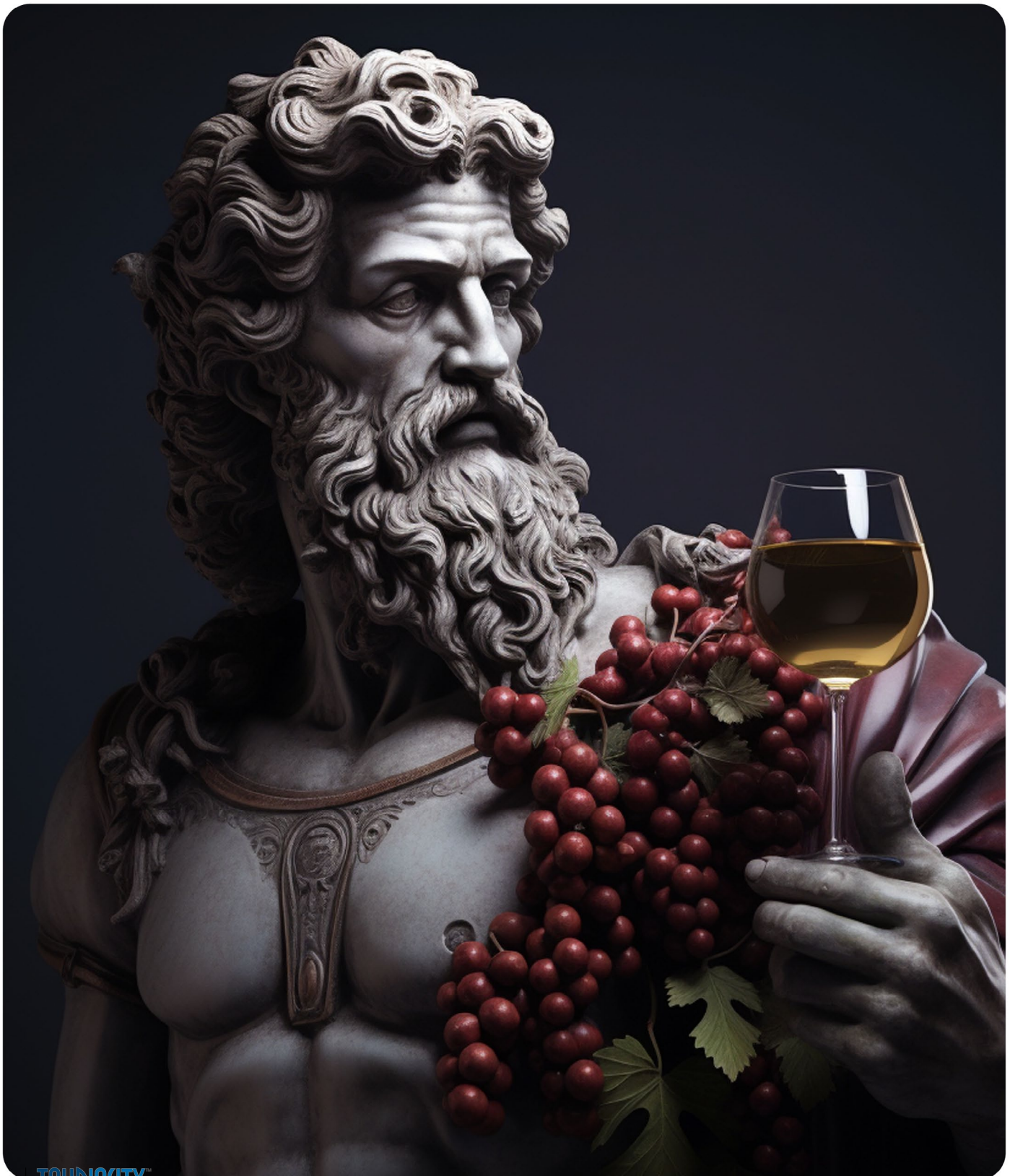


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Wine and Bacchus:

The Divine Connection



Wine, a timeless elixir with its deep roots in human history, has long been associated with Bacchus, the Roman god of wine, revelry, and ecstasy. The symbolism and mythology surrounding Bacchus, also known as Dionysus in Greek mythology, reveal the profound connection between wine and the divine, and how this ancient beverage has influenced culture, art, and civilization for centuries.

Bacchus, often depicted as a youthful and effeminate god, represents the dichotomy of wine - its ability to inspire both joyful celebration and reckless abandon. In Greek mythology, Dionysus was the son of Zeus and Semele, a mortal princess, and he was associated with the grapevine, wine, fertility, and the theater. His dual nature reflects the multifaceted aspects of wine itself: the pleasure of its consumption and the potential for excess.

Wine, as the product of fermented grapes, embodies the essence of transformation - from the raw fruit to the refined nectar. In the hands of the ancient Greeks and Romans, this transformation was seen as a divine process, closely linked to the divine nature of Bacchus. The rituals of wine consumption, as part of religious ceremonies and festivals, were considered a way of connecting with the divine.

The worship of Bacchus, with its ecstatic and liberating elements, often involved the consumption of wine. In both Greek and Roman cultures, Bacchanalian festivals were celebrated with wine, music, dance, and uninhibited revelry. These events were seen as opportunities to temporarily release societal constraints, allowing individuals to experience the euphoria and communion that wine offered.

Moreover, Bacchus symbolizes the duality of wine's effects on human behavior. On one hand, wine can inspire creativity, camaraderie, and philosophical discourse, as famously portrayed in the Symposium by Plato, where participants debated the nature of love and virtue while drinking wine. On the other hand, excessive indulgence can lead to chaos, madness, and self-destructive behavior, mirroring the darker aspects of Bacchic revelry.

The influence of Bacchus extends beyond mythology and religious symbolism. Throughout history, Bacchus has been a recurring theme in art, literature, and culture. He appears in numerous paintings, sculptures, and poems, often depicted as a jovial figure surrounded by grapes and wine. Bacchus has been celebrated as a muse for artists, serving as a symbol of artistic inspiration and the uninhibited pursuit of passion.

In literature, Bacchus has been referenced by poets and authors to evoke the essence of intoxication, desire, and ecstasy. His



'Bacchus' (1598), Oil painting by Caravaggio

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spirit lives on in the works of poets like John Keats, who penned the famous “Ode to a Nightingale” with its references to Bacchus and wine. Bacchus’s name, intertwined with the essence of wine, has continued to inspire the literary world throughout the ages.



The temple of Bacchus in Baalbek, Lebanon

The enduring connection between wine and Bacchus goes beyond ancient mythology and artistic representation. It is reflected in the ongoing fascination with wine as a cultural and social phenomenon. Today, wine continues to be an integral part of our celebrations, ceremonies, and gatherings. Whether shared at a family dinner, a wedding toast, or a religious communion, wine’s presence remains profound, invoking the spirit of Bacchus and the divine connection to our own humanity.

In conclusion, the link between wine and Bacchus, the god of wine, represents a complex interplay of the sacred and profane, the divine and earthly, and the harmonious and chaotic. Wine, as a product of nature’s bounty and human craftsmanship, embodies the essence of transformation and the celebration of life. Bacchus, with his multifaceted character, reminds us of the potential for both exuberant joy and unbridled excess that wine can evoke. This enduring connection between wine and Bacchus transcends time and culture, weaving together the threads of history, art, and human experience. It underscores the age-old belief that within a glass of wine, we can find a taste of the divine and a reflection of our own desires and aspirations.

Wine Gods and Goddesses in other Religions of the World

Although may not be as famous as the Roman God Bacchus, many other religions of the world also have their corresponding deities of wine and transcendence. The Greek goddess counterpart of Bacchus, is Demeter, but she is the goddess of the harvest instead. However, although not related directly, she has an indirect role in wine production via the harvest of grapes. Wine deities in other religions around the world include Osiris from ancient Egyptian religion, Yidi or Yee Dee from the ancient Chinese Daoism and Goddess Varuni, one of the two consorts of Lord Varuna, the God of the Ocean and Rain, as the goddess of wine, alcohol and immortality in Hinduism. Goddess Varuni is also known as Jaldevi.

Goddess Varuni is a four-armed goddess of wine and transcendent wisdom.

Wine Regions of the World

Wine, a beverage celebrated for its elegance, complexity, and cultural significance, has been an integral part of human history for millennia. The traditions

surrounding wine production and consumption vary widely across the globe, reflecting the diverse climates, landscapes, and cultures that influence the way wine is made, shared, and enjoyed. From the storied vineyards of France to the emerging wine regions of China, wine traditions encapsulate the essence of a particular place and its people.

One of the most iconic wine-producing nations is France, where the concept of “terroir” is of utmost importance. Terroir encompasses the unique combination of soil, climate, and geography that gives each wine region its distinct character. French winemakers take great pride in preserving the individuality of their regions, such as Bordeaux, Burgundy, and Champagne. The Bordeaux region, famous for its Cabernet Sauvignon and Merlot blends, showcases the art of blending, while Burgundy’s Pinot Noir and Chardonnay wines highlight the significance of varietal purity. Champagne, renowned for its sparkling wine, has elevated wine production to an art form with the traditional *méthode champenoise*.

Italy, another ancient wine-producing nation, boasts a rich tapestry of wine traditions. Italians have a deep appreciation for wine and food pairing, believing that the right wine enhances the flavors of regional dishes. Each region in Italy has its unique grape varieties and wine styles. Tuscany, for example, is celebrated for its Sangiovese-based Chianti, while the Piedmont region is famous for its Nebbiolo-based Barolo and Barbaresco wines. Italy’s distinctive approach to winemaking is also exemplified by Amarone, a wine made by drying grapes before fermentation, resulting in a bold and intense wine.

Spain is home to the traditional and fortified wine style of Sherry. Produced in the Jerez region, Sherry undergoes a unique aging and blending process, creating an array of styles, from dry and

nutty Fino to sweet and luscious Pedro Ximénez. Spanish wine culture also embraces the tradition of tapas, where small appetizers or snacks are served with wine, promoting social interaction and culinary exploration.

Portugal is famous for its fortified wine known as Port, which is produced primarily in the Douro Valley. The aging process and grape varieties used in Port production create a wide range of styles, from tawny and ruby to vintage and late-bottled vintage Ports. Portugal is also known for Vinho Verde, a light and slightly effervescent wine from the north of the country, ideal for warm weather.

Eastern Europe has its unique wine traditions as well, with Georgia standing out as one of the world's oldest wine-producing regions. Georgian winemakers employ a method of fermenting and aging wine in clay vessels called qvevri, buried in the ground. This ancient technique imparts distinct flavors and cultural significance to Georgian wines. Moving to the Southern Hemisphere, Argentina is celebrated for its Malbec wines, known for their bold and fruity flavors. The Mendoza region, in particular, has become synonymous with this grape variety. In neighboring Chile, Carménère, originally from Bordeaux, thrives, and the country has become the world's leading producer of this wine.

Greece has a wine tradition that includes the use of pine resin in some white wines, known as Retsina, giving them a unique and distinctive flavor. The practice of adding resin to wine dates back to ancient times and remains an integral part of Greek wine culture.

South Africa is known for its Pinotage grape variety, a cross between Pinot Noir and Cinsaut. The country's wine regions, like Stellenbosch and Franschhoek, produce exceptional wines with a distinctive South African character.

New Zealand has made a name for itself with its Sauvignon Blanc, characterized by its

vibrant and crisp taste. The Marlborough region, with its cool climate and fertile soils, has become a hub for this varietal.

Australia, too, has a well-established wine tradition, with regions like the Barossa Valley celebrated for its bold and robust Shiraz (Syrah) wines. The country's winemakers have also made a name for themselves with other varietals such as Chardonnay and Cabernet Sauvignon.

In recent years, China has made strides in the world of wine, with brands like Great Wall Wine gaining recognition. Chinese wine traditions are a blend of ancient and modern practices, reflecting the country's growing interest in winemaking.

The United States is home to diverse wine traditions, with regions like Napa Valley producing world-renowned Cabernet Sauvignon wines. Oregon's Willamette Valley has gained recognition for its exceptional Pinot Noir production, while regions in New York and Virginia contribute to the country's expanding wine landscape.

Wine traditions around the world are a reflection of the complex interplay between nature, culture, and history. Each region's unique climatic conditions, grape varieties, and winemaking techniques contribute to the distinctiveness of its wines. Moreover, wine is not merely a beverage but a cultural artifact that connects people, traditions, and landscapes, fostering a sense of community and shared history.

As the global wine industry continues to evolve and adapt to the changing tastes and technologies, these time-honored traditions remain at the heart of what makes wine more than just a drink—it is an embodiment of a place, a people, and a way of life. Wine traditions around the world are a testament to the enduring appeal of this remarkable beverage and its capacity to bring people together in celebration and appreciation of the finer things in life.

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Women have many roles to play in various arenas. Her place in society is punctuated with many tasks. While accomplishing such tasks she compromises with her love to explore the unknown. Kayaking through seas, relishing exquisite delicacies of various countries, experiencing deep water snorkelling or just seeing the world can be any woman's dream waiting to be fulfilled. Making such dreams come true for many women are the new era all-women travel services.

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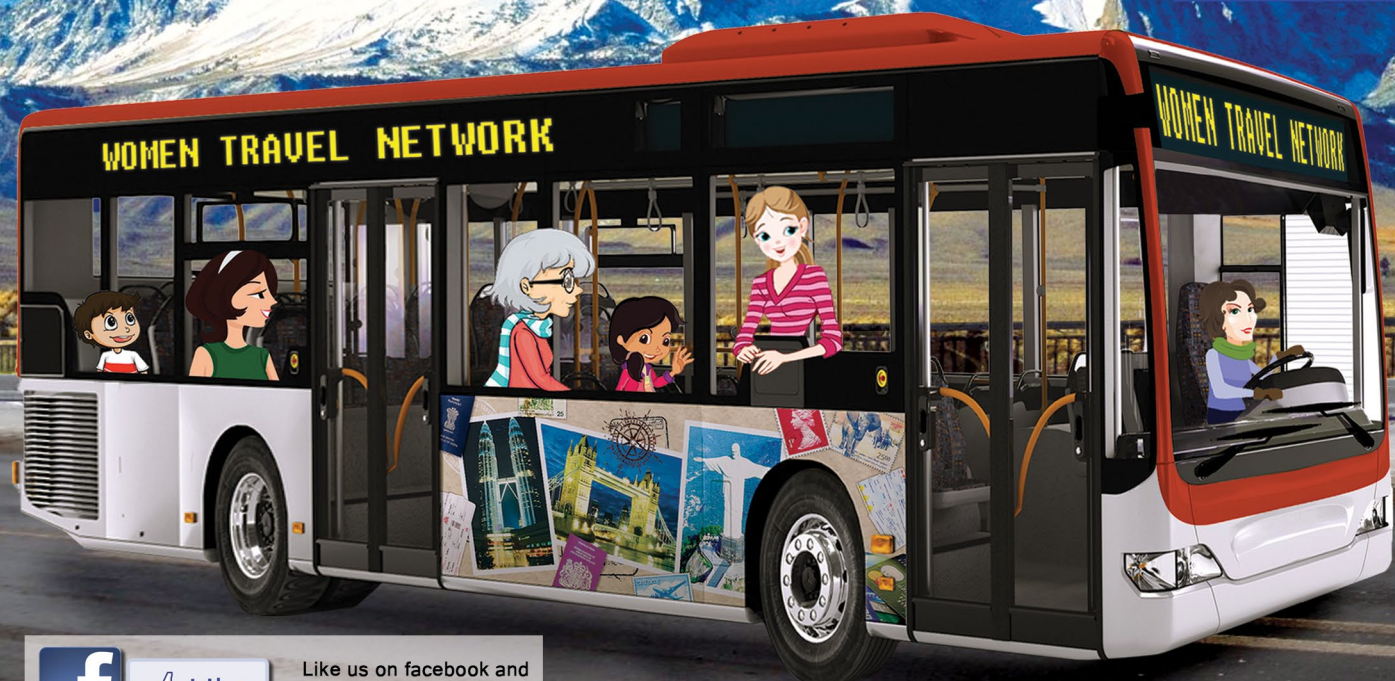
Many a times, when your skin thirsts for a touch of mist or dew drops and your heart yearns for an escape far from the daily life routine or the load of work in your respective jobs, you start seeking for people eager to accompany you. You try convincing your husband or children to take some time out of their busy schedules, but many times in vain. At those difficult times, the Women Travel Network (WTN) gives you the grand idea to set out alone to evaluate the passion of you. Personal safety is of great concern to you, so you may be fearing to set sail for your

maiden venture all by yourselves. WTN takes this into account and enables you to indulge in thrilling vacations with a group of spirited women tourists of all ages all geared with the same vigour. Things can be made easy and trouble-free yet well organised by WTN as it reduces the prime inconveniences like buying tickets, booking for lodging and drawing up itinerary.

What exactly WTN does?

With WTN you have the option of getting the best possible accommodation that would not harm your budget and the discretion of staying alone in rooms or sharing with someone. WTN also ensures that a suitable poise is maintained between seeing around and resting not making someone too fatigued with consistent tours. This network looks after all the formalities giving you a chance to pack your belongings without any hesitation. The organised travel plans will help gather fruitful travelling experiences in the company of like-minded women. WTN gives you the scope of bonding, and at the same time helps you make new friends. So if you are looking for a getaway, an escapade and your husband's/son's/father's /boyfriend's/friend's dates are bothering, Woman Travel





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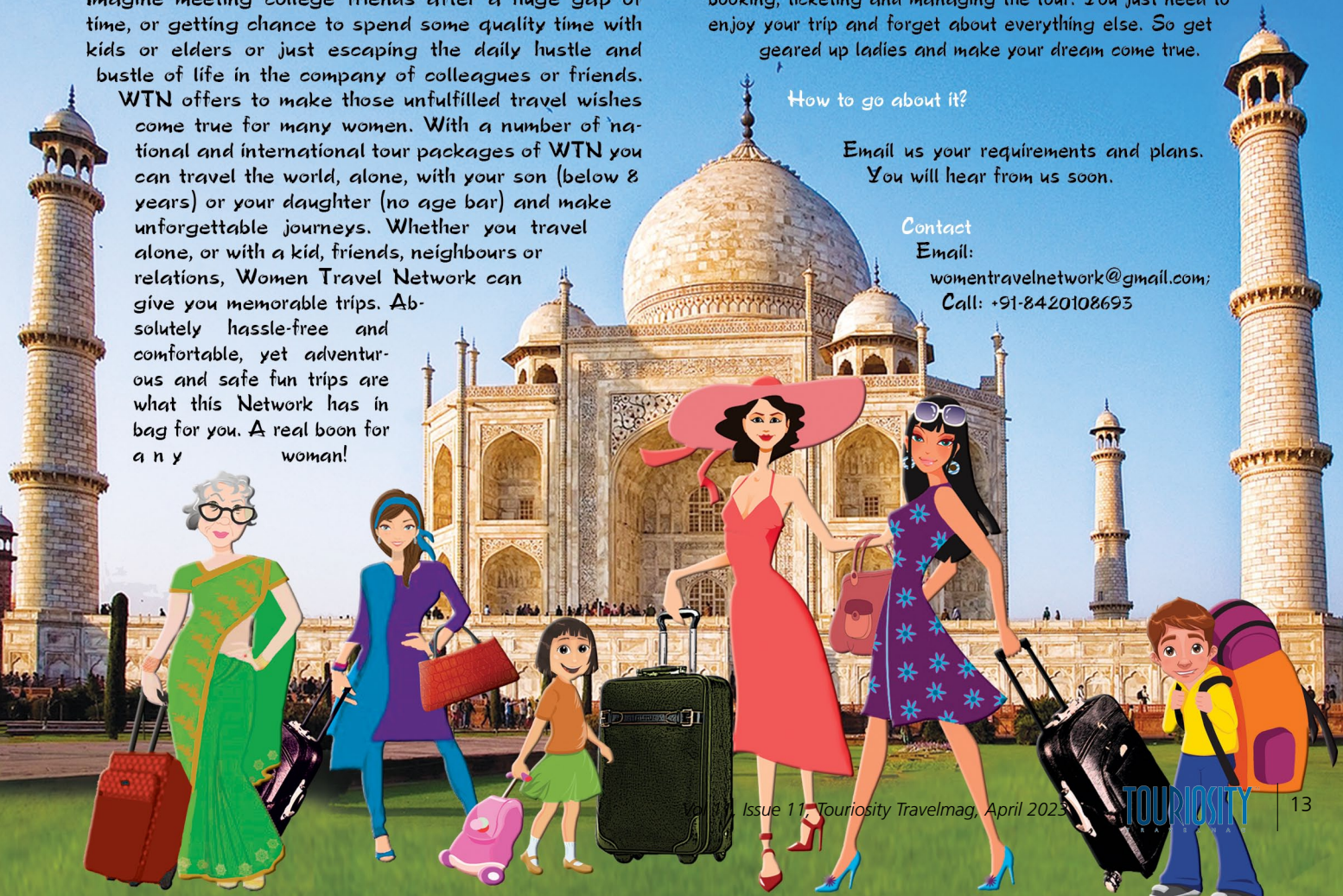
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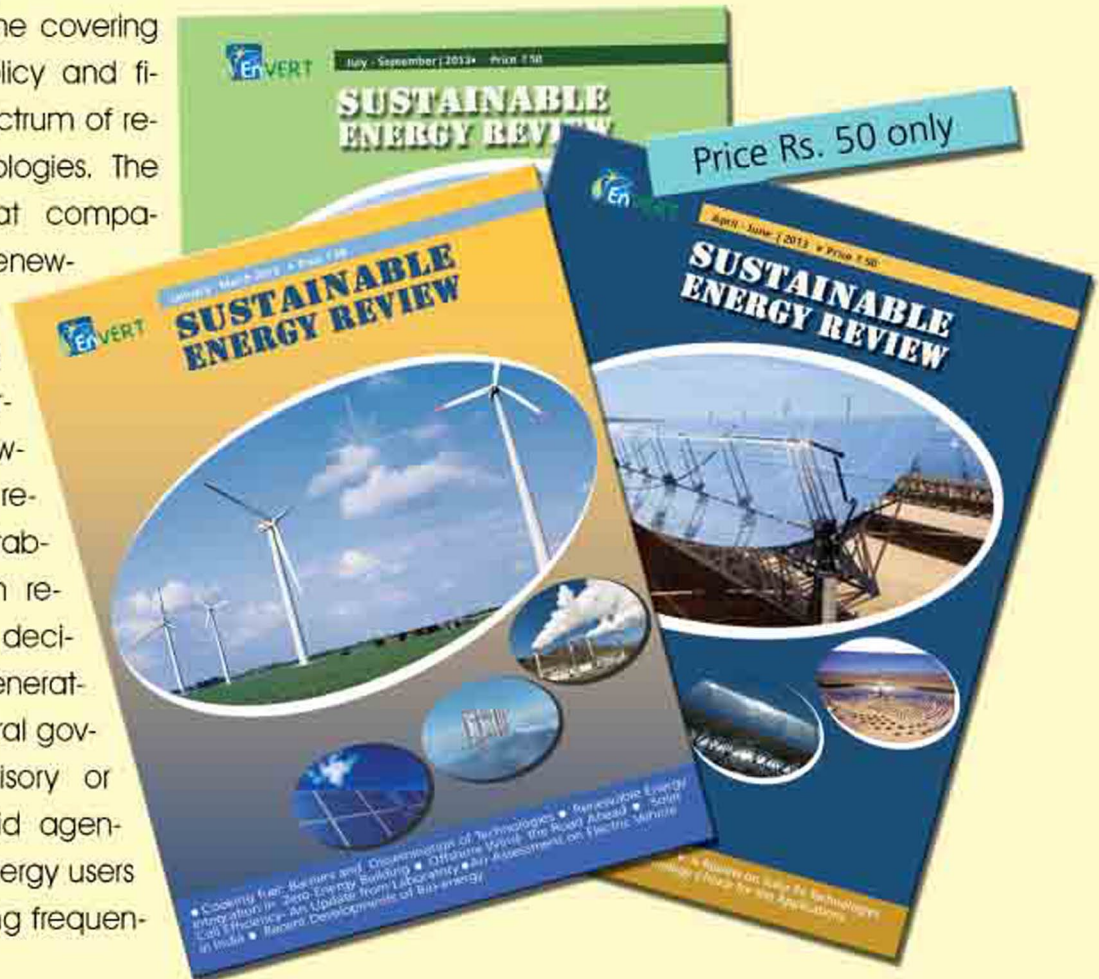
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The magazine seeks to disseminate the knowledge of renewable energy technologies and energy efficiency and is therefore aimed at publicizing the major technical and non technical issues of these technologies in a simplified manner. It is aimed at reaching a large number of people – the commoners, those from the Industry and the Institutes wherein people are somehow facing the challenges of energy. The trans-disciplinary magazine has a long way to go.



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Aries

(21 March – 19 April)

This is the time of year when you are most desirous of change on a deep level. Romantic inclinations are also highlighted, as are any kind of celebratory, playful, and just-for-fun endeavours. Your physical health, as well as the relationship between your body and your mind, are in focus.

Places to visit: Austria - Austria boasts some of Europe's most varied museums and contemporary architecture, attractive and sophisticated cities whose bars, cafés and clubs combine contemporary cool with elegant tradition

Kalimpong - Numerous adventure sports like paragliding, river rafting, trekking and hiking are amongst the prime activities in Kalimpong.

Favourable Dates: May 3, 4, 12, 13, 21, 22

Favourable Colours: Yellow & Red



Taurus

(20 April – 20 May)

Professionally, it's not the best time for team work and other cooperative endeavours. It's time to carve your own path in life. Do your best to be in top form and make career adjustments. Romantic sparks occur in your life now. Avoid overdoing or overstating your intentions, or jumping into something blindly.

Places to visit - Belgium – It boasts some pockets of truly beautiful countryside in its hilly, wooded south and the flatter north.

Ranikhet - The pristine environment and amazing flora give Ranikhet a queen like status among the other hill stations of Uttarakhand.

Favourable Dates: May 1, 4, 10, 13, 19, 22

Favourable Colours: Red & Blue



Gemini

(21 May – 20 June)

Your personal beliefs may be tested now. Your impulses and faith matter, and all of the attention you've been giving to mundane affairs has you wondering when you're going to have some fun. You want to take a leap of faith now.

Places to visit: Bulgaria - Romantic National Revival era architecture is a particular draw, with Koprivshitsa, Bansko and Plovdiv foremost amongst examples of the genre.

Darjeeling - From the joyride in World Heritage Darjeeling Mountain Railways, visits to Buddhist Monasteries, Botanical Gardens to moderate hikes in pristine Himalayas and nature walks, explore the very best of Darjeeling

Favourable Dates: May 3, 7, 12, 16, 21, 25

Favourable Colours: Red & Blue



Cancer

(21 June – 22 July)

It's time to do something self-expressive, fun, and creative. You may be required to complete a creative project at this time. You are more stimulated by all that is unconventional during this cycle, and your ideas are original and progressive now.

Places to visit: Croatia - Backpackers or touring families, long-distance cyclists, yachters or spa-hotel surfers, all can enjoy much in Croatia.

Kodaikanal – Sight seeing places to see are, The beautiful Coaker's Walk, Kurinji Andavar Temple - dedicated to Lord Murugan, and a several famous picnic spots like the Bear Shola Falls, Green Valley View and Pillar Rocks.

Favourable Dates: May 1, 4, 10, 13, 19, 20

Favourable Colours: Blue & Grey



Leo

(23 July – 22 August)

This is a favorable time for learning something new, feeling at ease in social situations, taking and developing a mental rapport with others. If a romance were to begin during this time frame, it would be characterized by a strong feeling of camaraderie.

Places to visit: Czech Republic - Encompassing the forests and rolling countryside of Bohemia, Moravia's spectacular karst region and historic towns like Olomouc and Český Krumlov.

Lakshadweep - To explore three beautiful reefs, 5 submerged banks, its mosques, villages and much more, explore Lakshadweep's marine life by indulging in adventure activities

Favourable Dates: May 3, 4, 12, 13, 21, 22

Favourable Colours: Yellow & Grey



Virgo

(23 August – 22 Sept)

This can be an invigorating period. A new approach to friendships or new friendships altogether, a new path towards happiness and fulfilment are in store for you. You enjoy talking about what interests you, and you find great value in the exchange of ideas.

Places to visit: Cyprus - Dazzling beaches, shimmering blue seas, endless summers and tables groaning under heaped platters of mezé and bottles of sweet chilled wine

Shillong - The picturesque surrounding and salubrious weather adds on to the beauty of hill station. The lush greenery of the place will make you enjoy like never before.

Favourable Dates: May 4, 8, 13, 17, 22, 26

Favourable Colours: Red & White

Manish Kumar Arora is a renowned KP Astrologer, Numerologist, Tarot Reader and Vastu Consultant. He will be with Touriosity Travelmag to bring to our readers monthly predictions based on zodiac signs with special emphasis on travel predictions. Our readers can plan their tours accordingly. He can be reached at manish@manishastrologer.com



You may find yourself in a position in which there is a blending of the financial with social or public affairs. Your ability to grasp unusual subjects matter and to intuitively understand what others are trying to say win you some brownie points

Places to visit: Turkey - From grand Classical cities to hilltop fortresses and remote churches, a vast number of graceful Islamic monuments, as well as intriguing city bazaars the tour would be worth its value.

Goa - The land of sand and sun, Goa is an amalgamation of colonial wonders, architecture, beaches, and the majestic forts.

Favourable Dates: May 7, 8, 16, 17, 25, 26 Favourable Colours: Green & White

This month presents stellar opportunities for partnerships, negotiations, and positive reinforcement in general. This is a time when you recharge your batteries and close matters that have run their natural course.

Places to visit: Ireland - Whether spending the night in an ancient castle, cycling along a coastal headland or viewing celtic artifacts at a world-class museum, Ireland casts a spell of enchantment on every visitor; hence, it's a great place to visit now.

Odisha - The ancient temples are more than an association with religious beliefs; their architectural splendor reflects the skills possessed by the artisans of the land in the bygone era.

Favourable Dates: May 1, 3, 10, 12, 19, 21 Favourable Colours: Yellow & Red

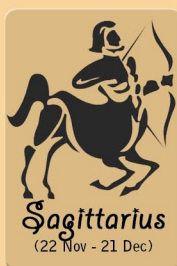


You are more motivated to make money now. At the root of this is likely to be a quest for a sense of personal freedom. You prefer to lead a group rather than follow during this period.

Places to visit: Japan - Sensoji Temple in Taito City of Tokyo, Japan is one of its iconic historical sites, and the Imperial Palace provides a traditional and royal air. Furthermore, the city's Ginza, the equivalent of New York's Madison Avenue.

Nainital - The look of the surrounding landscape recalls aspects of Britain, with the steep walls of the town's valley covered in oaks and pines.

Favourable Dates: May 2, 7, 11, 16, 20, 25 Favourable Colours: Blue & Green



This is an excellent time for presenting your ideas or asking for what you want. You're at your best when you are showing the world your practical, competent, and responsible side. Strong opportunities for enhancing or attracting a close partnership occur now.

Places to visit: Belgium - Visit Brussels, the self-proclaimed "Capital of Europe," and wander around the magnificent Grande Place. See great museums such as the Magritte, dedicated to Belgium's famous surrealist painter.

Ooty - From Stone House to Botanical Garden and Ooty Lake to Nilgiri Mountain Railway, the vintage feel is alive in Ooty till date.

Favourable Dates: May 2, 8, 11, 17, 20, 26 Favourable Colours: Blue & Yellow



You are more willing than usual to explore life's secrets. This period brings greater in-depth understanding and an inclination to delve beneath the surface of matters to get to the bottom of them.

Places to visit: Sweden - Uppsala, a cathedral city with botanical gardens and ancient burial mounds, and Sigtuna, widely thought to be Sweden's oldest town. Its medieval centre is a charming spot for shopping and slurping coffee.

Mahabaleshwar - It features several elevated viewing points, such as Arthur's Seat. West of here is centuries-old Pratapgarrh Fort, perched atop a mountain spur.

Favourable Dates: May 3, 8, 12, 17, 21, 26 Favourable Colours: Purple & White



Energies thrown toward recreation, travel, or just cooking up great new ideas are well spent and serve to refresh and renew your vitality. Creative projects can flourish with enlarged focus and redoubled efforts that somehow don't tire you out..

Places to visit: Denmark - The Danish Riviera, The Land of Light, The home of fairy tales, Aarhus is frequently named as one of the happiest cities on Earth and you'll see why when you visit.

Munnar - A hill station and former resort for the British Raj elite, it's surrounded by rolling hills dotted with tea plantations established in the late 19th century.

Favourable Dates: May 1, 6, 10, 15, 19, 24 Favourable Colours: Yellow & Purple





NATIONAL DRINKS



Photos by
Grete Howard,
Rupanjana De &
Sanghamitra

A SIP OF CULTURE HISTORY AND IDENTITY

A national drink is a beverage that holds a special cultural, historical, or symbolic significance within a particular country. It often serves as a symbol of that nation's identity and is frequently associated with traditions, celebrations, and everyday life. National drinks vary from one country to another, reflecting the diversity of cultures and culinary traditions worldwide.

These national drinks are those iconic beverages that are deeply intertwined with the cultural fabric and traditions of a country, thus serving as more than just refreshment. Through them, the nation's history, identity, and way of life, is encapsulated in a glass, a cup or a mug.

Every country's national drink carries a unique tale of origin, evolution, and significance. From the fiery embrace of tequila in Mexico to the mellow allure of Scotch whisky in Scotland, national drinks tell a story that transcends borders and resonates with people on a profound level.

Also let us consider Russia's national drink, vodka. This clear, potent spirit made from fermented grains or potatoes has been a fixture in Russian culture for centuries. Vodka is more than a beverage; it's a symbol of Russian hospitality, a fixture at countless toasts, and an embodiment of the enduring spirit of the Russian people. It's not just a drink; it's a cultural institution.

Mexico's national drink, tequila, also boasts a rich history. This agave-based liquor, often consumed as a shot or in cocktails like the Margarita, is inextricably linked to Mexican traditions and celebrations. The agave plant was used by indigenous people long before the arrival of the Spanish, and its fermented juice became the modern tequila we know today. Each sip of tequila carries the essence of Mexico, from the arid fields where agave grows to the lively fiestas where it's consumed.

In Scotland, Scotch whisky is not just a beverage; it's a work of art. The intricate process of distillation, aging, and blending gives rise to a spirit with a diverse array of flavors and characteristics. Different regions of Scotland, such

as Speyside, Islay, and the Highlands, produce whiskies with distinct profiles. Scotch whisky is a testament to the artistry of distillers and the natural beauty of Scotland's landscapes. It's a taste of the country's heritage, a nod to its resilience in the face of time and change.

Japan's national drink, sake, holds a sacred place in Japanese culture and religious ceremonies. Made from fermented rice, it embodies the meticulous craftsmanship for which Japan is known. Sake production is steeped in tradition, with each step of the process imbued with reverence for nature and the gods. When people partake in sake, they become part of a lineage of customs that bridge past and present.

France, famous for its wine, has a complex relationship with this national drink. Wine isn't just a beverage; it's a way of life. The art of winemaking is intertwined with the French landscape, history, and cuisine. Bordeaux's velvety reds and Champagne's effervescent sparkles are revered around the world, and each bottle is a testament to generations of vintners who have cared for the land and perfected their craft.

These examples are just a glimpse of the wide range of national drinks across the globe. They encompass a wide array of ingredients, production methods, and flavours, but they share a common thread - they're an integral part of the culture they represent. These drinks are not merely consumed; they are celebrated during festivals, shared with friends and family, and savoured in moments of both joy and contemplation.

Beverages may be considered as national drinks for many reasons. A common reason may be the fact that it is made from a locally available ingredient. It may also be part of a ritual or a festive tradition that has continued since long. In many cases, the countries have themselves identified a drink to be their national drink.

It may be noted here that national drinks fall into two categories: alcoholic and non-alcoholic. We have tried to cover both for each country. In many cases there are many popular beverages in a country, in some countries

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alcohol is banned, while in many others, consumption of alcohol is much higher, resulting in very less preference of non-alcoholic beverages.

Our readers, especially the adventurous ones, who visit some part of the world, and make it a point to taste the local food and beverages or partake in a local ceremony or ritual will definitely find this article (and the one in the previous issue) extremely useful. For others, it definitely will be a great reading and source of valuable information.

In our previous issue we covered the same theme of 'national drinks' and since it was too much data, we had decided to split the article, and the theme, to two separate issues. In the last issue we covered the national drinks of all countries of the world alphabetically from A to L. In this issue we bring you the national drinks and other popular drinks of all countries alphabetically from M to Z. However, care has been taken not to include moonshines or alcoholic beverages produced illegally.

Madagascar

Malagasy rum is considered to be the national drink of the country. Toaka is the rum produced locally and Toaka Gasy is a popular rum variety made from a combination of tamarind and sugar cane juices. Alongside, beer is also popular, and a known brand of the same is Three

Horses Beer or simply THB.

An interesting non-alcoholic drink to try while in Madagascar is the Burnt Rice Tea or Ranovola. It is the national non-alcoholic drink of the country. It is a toasty-tasting drink prepared in a unique way. Hot water is poured on a rice pot with toasted rice left stuck to its bottom. The 'burnt rice' provides unique flavour to the drink. Note that it is not a tea in literal sense, in that the drink has only two ingredients, hot water and burnt rice, but not tea leaves. However, it is generally served with ice.

Malawi

Thobwa, a fermented drink with a milky appearance, is the national alcoholic drink of Malawi. Made from maize and millet or sorghum, this drink is popular in the country. Malawi gin is also popular and foreign beer and various soft drinks are also widely available. Malawi is an important producer of tea and this beverage is the most popular non-alcoholic drink in the country.

Malaysia

Teh tarik, a type of milk tea, was popularised by the Indian immigrants in Malay peninsula. Today, this 'pulled tea' is the national drink of Malaysia and also popular in many other neighbouring countries. It is found in restaurants, cafés, outdoor stalls and kopitiams across Malaysia. To prepare the tea, a strong brew of black tea is mixed with condensed milk. But apart from the beverage itself, the

entire pouring or pulling process of the hot tea is also an interesting thing to watch. Malaysia being home to the largest palm plantations in the world, palm wine is an important alcoholic beverage here.

Maldives

In Maldives, while alcohol is easily found in all resort islands, it is difficult to come by in the populated islands including the capital city of Male. With a large population of the country originating from India, 'Sai' or tea is an important drink in the Maldives. An important drink visitors must have during a visit to this island nation is the 'Raa', it is a kind of palm toddy unique to this region. When left to ferment, the palm toddy becomes slightly alcoholic.

Mali

Tea is the national drink of Mali. Following a ritual borrowed from China, it is served three times from the same pot. A common local drink made from red hibiscus is also popular; it is called 'Bissap' in French and 'Dabileni' in the local language.

Malta

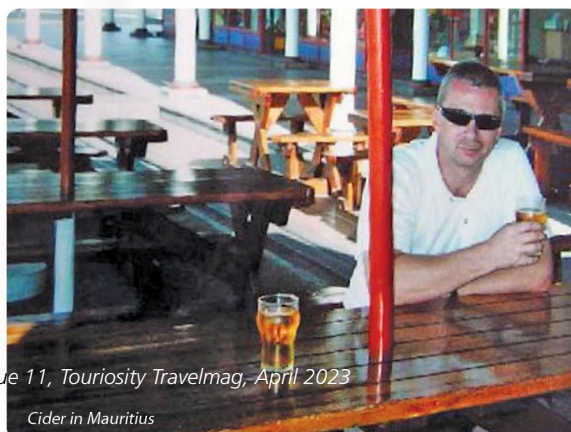
Kinnie is the national soft drink of Malta. The



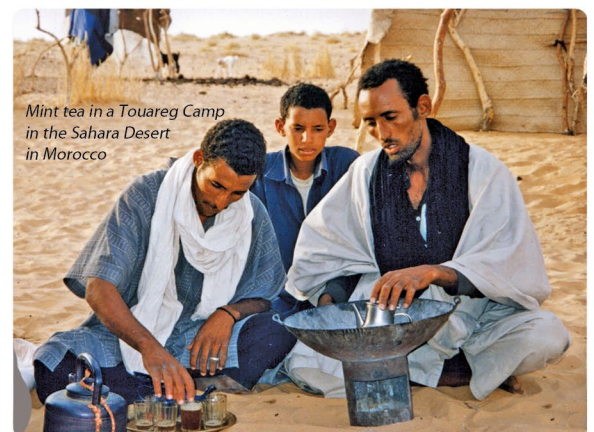
Fire Water Tuak in Borneo, Malaysia



Fire Water in Pulque, Mexico



Cider in Mauritius



Mint tea in a Touareg Camp in the Sahara Desert in Morocco



Mixed Fruit milkshake in Nicaragua



Cocktails in Nicaragua



Cocktails - Strawberry Daquiri in Nicaragua



Margarita in Nicaragua

country produces its own wine and beer. Cisk is the most popular beer in Malta. Pear liqueur is also another beverage to try while in the country.

Marshall Islands

In this island nation of Oceania, coconut water is the most popular drink.

Mauritania

Like in Mali, in Mauritania too Tea is the national drink and Chinese tea rituals are followed. Tea is served in three stages. Jus De Bouye, or Baobab fruit drink is also popular. Zrig, made from camel milk, sugar and water, is another favourite drink.

Mauritius

Alouda or Alooda is the national drink of Mauritius. It is a sweet milky beverage with tapioca balls, basil seeds and syrup. It is available on the street sides as well as the stores in the marketplace.

Mexico

Of all the alcoholic drinks originating and popular in Mexico, Tequila is by far the most famous. In 2018, the Mexican government gave approval to a proposal to celebrate the third Saturday of March every year as the National Tequila Day. Tequila is a distilled alcoholic beverage made from the blue agave plant, mainly in the area surrounding the city of Tequila in western Mexico.

Mezcal is another agave-based spirit from Mexico. But while Tequila is made exclusively from blue agave grapes, the Mezcal can be made from any type of grape (there are over 30 different types of agave), however majority of mezcal is made from the espadin

variety.

Margarita, a drink containing tequila, is Mexico's most famous cocktail. It contains tequila, triple sec and lime juice, and is served in a salt-rimmed glass.

The most popular non-alcoholic beverage in Mexico is Agua fresca. These refreshing soft drinks made from a combination of fruits, seeds, flowers, cereals and water are perfect for the Mexican summer. Agua Frescas are widely available in stores across the country.

Micronesia

Kava, (colonial name: grog), is a traditional intoxicating drink that is popular across the countries on the Pacific Ocean including Micronesia. Here, a type of Kava, called Sakau, is especially famous. It is part of the daily life of the locals and is the unofficial national drink of the country. It is drunk at homes as well as during festivities. It is made by pounding the root of a local pepper plant on a special stone, and then mixing it with water and the sap from the hibiscus plant which gives it a slimy consistency. Being psychoactive, this drink is banned in many countries. So, one must be cautious while trying it.

Tuba is another popular fermented drink made from the sap of coconut tree.

Moldova

Wine occupies a pivotal position in the culture of Moldova. The main grape varieties grown in the country are Sauvignon, Cabernet, and Muscat. Divin (Moldovan brandy) and beer are the other two types of



Watermelon Daquiri in Nicaragua



drinks the locals prefer.

Monaco

While Monaco really doesn't have a national drink, Champagne is very popular. The tiny country has only one distillery and L'Orangerie is a famous bitter liquor coming out of it. Interestingly, if you are in France, you may be served a drink by the name 'Monaco'. Don't let that befool you, the drink has nothing to do with the neighbouring country, although both of them enjoy very good relations. You can also enjoy this drink in Switzerland and Belgium. This 'Monaco' is the name of a famous French cocktail that is beer-based. Served in a beer glass, it combines beer, lemonade and grenadine syrup in three different layers.

Mongolia

Airag, also spelt as Ayrag, is a traditional Mongolian alcoholic drink made from fermented mare's milk. It is considered by most Mongolians to be the national beverage of the country. As such, while visiting the country one must not miss this drink. To most people outside Mongolia, this drink is better known as Kumis or just fermented mare's milk, which is also available in the rest of Central Asia. Being a fermented alcoholic drink made from a dairy product, instead of from a grain or fruit, makes kumis unique. Kumis is traditionally supposed to be made from a mare's milk, but nowadays, due to limited supply of the same, cow's milk is also often used.

Arkhi is a distilled version of Kumis and contains more alcohol content (up to 10% while Kumis generally contains 0.5 to 2.5% alcohol).

Montenegro

In many countries of the Balkan region, Rakija, also known as Rakiya or Rakija, is popular. In Montenegro it is made by distilling fermented grapes from its vineyards. The popular fruit brandy is the country's national beverage. It is customary to welcome guests at home with a glass of Rakija. The brandy may contain 40% - 80% alcohol.

The plum-flavoured šljivovica is the most popular variety of Rakija in Montenegro.

Morocco

Mint tea or Atai lies at the centre of Moroccan culture and hospitality. It is a green tea prepared with spearmint leaves and sugar and served from a pot on a silver tray. There are elaborate rituals for this tea and it is customary to offer it to guests arriving at home. This mint tea is also often termed as Berber Whiskey, although the name often seems misleading. It has no alcohol. In fact, although many Muslim nations ban alcohol, Morocco doesn't ban it per se, but it is nonetheless difficult to find alcohol. Beer and wine are produced in the country. One of the unusual varieties of wine one comes across here is the grey wine.

Mozambique

Both tea (cha) and coffee are popular non-alcoholic drinks in Mozambique. Among alcoholic drinks, Portuguese wine is widely available. Laurentina and 2M are the two popular local brands of beer. Tipo Tinto is the local rum.

Myanmar

Palm wine is a popular local drink across Myanmar. Being a Buddhist nation, Green tea is largely drunk across Myanmar. Another popular drink is the Lahpet yay, a mix of fermented or pickled tea, condensed milk and evaporated milk. Lahpet Yay is served hot in Burmese tea houses and in the street-side stalls.

Namibia

Oshikundu, also called Ontaku, is a traditional Namibian drink with a very low alcoholic content. It is made from fermented millet flour, brans and malted sorghum flour. Being a former German colony, beer is also popular. Beer is either brewed locally or imported from Germany.

Another popular traditional drink is Omashikwa. This fermented buttermilk is popular in some regions. Traditionally,

omunkuzi or omukwa roots are added to the buttermilk during fermentation process.

Nauru

It is an island nation located in the southwestern part of the Pacific Ocean. Iced Coffee, with plenty of milk and sugar, is considered the national drink of Nauru. While local brews are limited, in the capital city of Yaren, imported alcohol is available.



Glogg in Norway



Fire Water in North Korea



Wine Tasting in New Zealand

Nepal

Raksi, also called Arak or Nepali wine, is a distilled alcoholic beverage popular throughout Nepal. It is clear, aromatic and strong drink with a high alcohol content ranging from 40% to 60% or even higher. Raksi is made from kodo millet or rice and tastes similar to Japanese sake.

Tongba, prepared by fermenting whole grain millet, is the most popular drink in Nepal. It is also popular in Bhutan and the mountainous regions of Indian regions of Sikkim and Darjeeling. Tongba is actually the name of the barrel-like mug in which it is served; the drink gets its name from it. Tongba is deeply rooted in Nepali culture and is offered to guests as a sign of respect, or drunk in occasions. It is the traditional drink of the Limbu community of Nepal. It is a warm beer, perfect to beat the Himalayan chill. The Limbu people generally take Tongba and Raksi with pieces of pork, buffalo or goat meat sekuwa (skewers).

Ayla is the main beverage of the Newari people. It distilled beverage prepared by fermenting ingredients like rice, grains and millet. It is indispensable during religious festivals and rituals.

Netherlands

Jenever, also called Genever or the Hollands, is the national drink of the Netherlands. It is a juniper-flavoured gin. Beer is also widely preferred as a drink and Heineken and Amstel are the two most popular local brands. Among cocktails, the most popular is Advocaat. This golden drink is made from eggs, sugar and brandy.

Koffie verkeerd is a must for those visiting the Netherlands. It is the Dutch version of a caffè latte. Verse munt thee (fresh mint tea) is also a popular drink.

New Zealand

Lemon & Paeroa, a drink that is commonly known as L&P, is by far the most popular drink in New Zealand. It was traditionally made by

combining the ingredients of lemon juice and naturally carbonated mineral water from the town of Paeroa, and hence the name. This sweet, lemon-flavoured soft drink manufactured by the Kiwis tastes like a combination of lemonade, ginger ale and a certain other unknown ingredient, thus giving it a unique Kiwiness. Amongst alcoholic drinks, the most popular is locally produced Sauvignon Blanc. The wine industry of New Zealand is quite developed and their Sauvignon Blanc is truly unique with a hint of grassy, green pepper flavour.

Nicaragua

Being a Caribbean nation, the fact that Rum is the omnipresent spirit in Nicaragua, should not come as a surprise. However, Macuá, a cocktail made with white rum and fruit juices like that of lemon and guava, is the national drink. Among non-alcoholic drinks, fresh tropical fruit juices are popular. Two other popular non-alcoholic drinks are Pinol and Tiste. The former is toasted and ground corn with water and the latter is a version of the same made with cocoa beans and corn.

Niue

Niue is a less heard of tiny island nation in the southern Pacific Ocean, east of Tonga in the continent of Oceania. It is inhabited mainly by the Polynesians. Niue does not have a national drink, but Coconut Water is very popular. Otai, a drink made from coconut meat and milk, is also a national favourite.

Niger

Niger is a Muslim country and Islam forbids drinking alcohol, so it is expected that tourists would not find much of alcohol options here. However, alcohol isn't completely absent here. The national beer called Biere Niger. Numerous options for locally-made non-alcoholic drinks are available. However, the quality of these drinks depends on the water quality, which is generally not bad in the capital city. These drinks are available in local houses



Sangria in Panama



Margarita in Panama



Iced Coffee in Panama



or from local boys vending out of trolleys. Apollo, made from baobab fruit, Lemu-hari, a sweet lemony-gingery drink and Bisap, a drink made from hibiscus leaves are some of these non-alcoholic drinks.

Nigeria

Nigeria is a Muslim majority nation and hence the list of its favourite beverages mostly feature the non-alcoholic ones. Some of the most popular non-alcoholic drinks are Zobo (also called Zoborodo), Kunu and Fura da Nono. Zobo is red popping drink made from dried roselle leaves, a species of hibiscus. Often ginger, garlic and fresh-cut sweet fruits are also added. Kunu is a rich creamy and highly nutritious drink made from cereals like millet, and also has coconut, dates, groundnut and ginger. Fura da nono is made from millet, fura and fermented cow milk. In consistency, it is similar to yoghurt but is a little lumpy. Ingredients like ginger and pepper are also often used to add to the taste.

Despite being a country with Africa's largest Muslim population, Nigeria is not totally devoid of alcohol. Palm wine is one of the popular alcoholic drinks in the country. Burukutu is another common alcoholic drink. This fermented drink is made from sorghum and can be mixed with other grains. However, the most popular alcoholic drink is the Oogoro. It is the Nigerian version of vodka, and is known across Africa by various names, the most common being Akpeteshie. It is produced by distilling palm wine or sugar cane.

But by far, the most famous drink of Nigeria is Chapman. It is a red-coloured non-alcoholic drink, served across the country in clubs, pubs, restaurants as well as during special occasions. Chapman is made with ingredients like Fanta, Sprite, lemon or lime and cucumber and includes Angostura bitters. It is served with ice cube and a few slices of cucumber. Though generally served without alcohol, it can also be served with a hint of vodka or rum.

North Korea

In June 2019, Kim Jong-un, the Supreme

leader of the country, named Pyongyang Soju, as the national beverage of North Korea. The declaration came as a part of commemoration of 70 years of the current regime. According to him this alcoholic beverage embodies the 'innocent and tender hearts' of the North Koreans. Soju is a clear, colourless distilled beverage popular in both the Koreas.

North Macedonia

Mastika is often said to be the national drink of North Macedonia, along with Rakija. Mastika is made with the resin of the mastic tree native to the Mediterranean Region. Mastika is used as an aperitif to increase appetite before a meal.

In most countries of the Balkan region, including North Macedonia, Rakija or Rakiya, is the most popular drink. It is a double-distilled fruit brandy that contains up to 80% alcohol, however, the commonly available ones are generally in the range of 40-50% alcohol. Rakija is made from a variety of fruits, meaning the availability of options, but in North Macedonia, yellow or grape Rakija is the most preferred.

Another preferred drink of the Balkan region is Boza, a fermented beverage that originated from the Middle East. It is a fermented malt drink made from various grains like wheat, millet, barley or maize. The thick consistency drink has very low alcohol content (about 1%) and is traditionally also offered to children. Boza is very much a part of the Macedonian culture and there is even a popular saying, "Easy as boza", which is used to refer to something which is easy to do.

North Macedonia also produces good wine and has a few breweries. So, one may also try their beer and wine. As for non-alcoholic drinks, sugared Turkish Coffee is very popular here, as also is mountain tea.

Norway

Akvavit, also spelled aquavite or aquavit, is a distilled strong and herbaceous spirit



that is quite popular mainly in the Scandinavian countries and northern Germany. It is being produced in Scandinavia since the 15th century. Akvavit is distilled from grain or potatoes, and is flavoured with a variety of herbs. It is also popular in Northern Germany.

Akvavit derives its name from aqua vitae (meaning 'water of life' in Latin). In Denmark, it is also referred to as schnapps. Akvavit's colour ranges from clear or pale yellow to dark brown depending on the duration of its aging in the oak case. It is dry in flavour. It has an alcohol content from 42 to 45 %. The beverage is distilled from fermented potatoes or grain mash. It is then redistilled by using flavouring agents and herbs like lemon or orange peel, and caraway, cumin seed, cardamom, anise, dill or fennel. The drink is generally served in small glasses, undiluted and chilled.

Oman

While tea and Arabic coffee are quite popular in Oman, Qahwa is considered to be the country's national drink. To make Qahwa freshly roasted ground coffee is mixed with cardamom powder. Laban, a salty buttermilk, is also not to be missed when in Oman.

As for alcoholic drinks, being a Muslim nation, the same is highly regulated and subject to many restrictions. Drinking alcohol in public or driving under the influence of alcohol are punishable offences under Omani law. However, there are licensed hotels and restaurants that are allowed to sell liquor and tourists can buy the same from there.

Pakistan

After a nation-wide survey in 2019, which showed 81% people of the country preferred sugarcane juice over any other drink, the government of Pakistan declared sugarcane juice to be the national drink. Locally called 'Ganne Ka Ras', this drink is often served with salt, mint, lime or ginger. In the Punjab province of Pakistan, as one would expect, Lassi is the most popular drink.



Wine tasting in Serbia



Coffee Liqueur with Scottish Whisky in Scotland

Being an Islamic nation, alcohol is not quite popular in Pakistan, and is consumed in a rather hush-hush manner. Alcohol can only be legally sold in Pakistan in a few select places. Many restaurants in the bigger cities have pubs in their underground floor. Alcohol is more popular in house parties with close friends. Murree Brewery, owned by a local Parsi businessman, that produces anything from soda, to beer, to vinegar, is also the largest maker of alcoholic beverages in the country. Murree Single Malt whisky is the most famous alcoholic drink in the country.

Palau

Palau is an island nation in Micronesia region of the continent of Oceania. With a total area of 466 sq. km, is one of the smallest countries of the world. The country is basically an archipelago of about 500 islands in the western Pacific Ocean. Coconut Water is an important drink here. Amongst alcoholic drinks, Kava remains the top choice.

Kava, also called grog, is an important drink across the Pacific Ocean regions of Polynesia, including Hawaii, Vanuatu, Melanesia, Micronesia and other smaller island nations of Oceania. It is traditionally drunk from an empty coconut shell and the privilege is open only to men. It is drunk at homes as well as during festivities. In many countries of the region, there are specific clubhouses where men gather to drink the very intoxicating kava. In many of these countries the kava ceremony is also an elaborate and festive one. The main ingredient of Kava is an intoxicating pepper plant common in countries across this region. However, in Palau, the plant is rather rare. The plant is pounded into a powdery consistency and mixed with water. Because of its psychoactive elements, Kava is banned in many countries and highly regulated in others. For



Hot White Russian Coffee

example, in Australia, the supply of kava is regulated through the National Code of Kava Management. So, one must try it only with caution.

Palestine

Like most jurisdictions of the Middle East, coffee, mint lemonade and Arak are the main beverages of Palestine. Arak is a distilled spirit made from grapes from the Mediterranean region and anise seeds. Fruits like dates and figs are also sometimes added. This translucent and unsweetened drink has a slight licorice taste. Usually, Arak has 40% to 65% alcohol content. Arak is also popular in the Eastern Mediterranean and Levant region of Asia including in countries like Lebanon, Syria, Jordan, Israel and Palestine.

Panama

Seco Herrerano, made by triple-distilling sugarcane, is the national alcoholic beverage of Panama. It can be drunk straight, or used as the main spirit in a variety of cocktails. Seco is also part of festivities and family celebrations like birthdays, weddings, Christmas and New Year's Eve.



Papua New Guinea

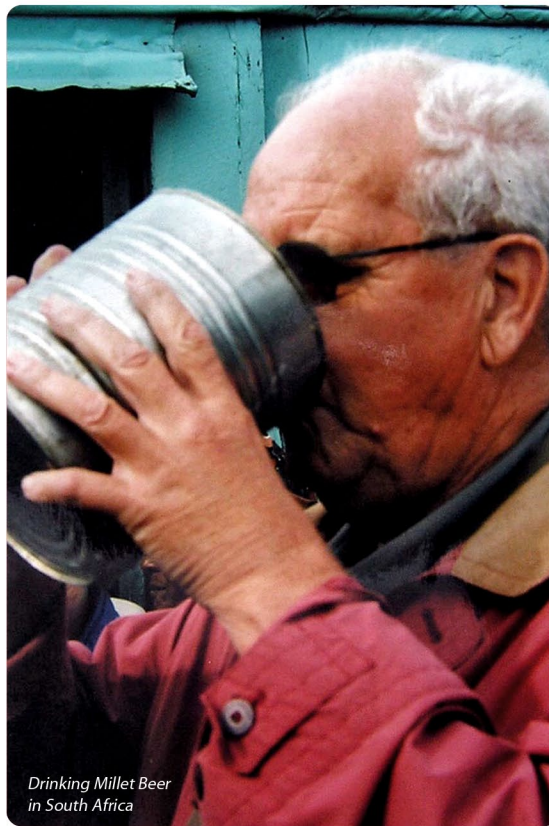
The most popular alcoholic drink in PNG is Kava. For details, please check the entry under Palau above. The people in this country also have elaborate drinking ceremonies. Other types of alcohol, including beer, are also available in Papua New Guinea and the same are usually imported from Australia and the Philippines.

Paraguay

Mate is a popular drink of Paraguay. It is a caffeine-rich drink that is made using dried leaves and twigs from the yerba mate plant, an evergreen shrub or tree, and hot water. Mate is prepared by soaking dried yerba mate leaves in hot water and served with a metal straw and a hollow calabash. However, Paraguay's national drink is Tereré, a sweetened drink. Like Mate, it is also made using the yerba mate plant, but with cold water or juice and pohá ñaná or medicinal herbs. Interestingly, in December 2020, the UNESCO declared the Tereré of Paraguay and its preparation methods with medicinal herbs as an intangible cultural heritage.

Peru

Pisco, an unaged brandy distilled from recently fermented Peruvian grapes is the national alcoholic drink of Peru. Peruvian pisco is a hard liquor with an alcohol content in the range of 38% to 48%. But the smooth and rather non-alcoholic flavour of Pisco often deceives many first-time drinkers and they get intoxicated soon. The taste of Pisco is often compared to that of Tequila as both have



Drinking Millet Beer in South Africa

similar herbal taste and earthy flavours. A popular cocktail made from Pisco is called Pisco Sour. It is made with pisco, lime juice, egg white, sugar and bitter ingredients making it taste sweet, tangy, bitter and herbaceous at the same time. A popular non-alcoholic drink in Peru is the Inca Kola, a lemon-based aerated soft drink.

Philippines

The Philippines, an archipelagic country in the western Pacific Ocean, is made up of an incredible 7,641 islands. The islands are inhabited by people of many ethnicities and quite naturally, this reflects in the wide option of beverages available in the country.

When it comes to alcohol, the Filipinos prefer beer, and the most popular brand is the locally produced, 100-yr-old brand, San Miguel Beer.

Lambanóg is a traditional distilled coconut palm liquor that is hugely preferred in the Philippines. Derived from tubà (toddy) made from coconut sap that has been fermented for at least 2 days, Lambanog generally contains an alcohol volume of 45%, but it may go up to 80%. It may be noted here that Tuba or toddy is made in the country from the sap of palm trees like palmyras, date palms and coconut palms.

Tapuey, a Filipino rice wine made from yeast and fermented glutinous rice, is another local alcoholic



Pine Tree Mushroom Liquor in South Korea



Fire water (Vijamovka) in Slovenia

drink. Tapuey is kept in traditional earthen jars until ready for consumption.

The country being a heaven for fruit lovers, the list of drinks here also features many fruit juices. Buko juice is another popular drink. Buko is the local name for coconut, which means this is the coconut water, a must have drink in the Philippines. Calamansi is one of the most important fruits grown in the Philippines. Calamansi juice is the local version of lemonade. Guyabano juice, made from another popular local fruit called Guyabano (soursop), is another popular drink.

Sold on the street-sides are a number of drinks of which Sago't gulaman and Guinumis need special mention. The former is a refreshing drink made with tapioca pearls, gelatin, brown sugar and water and the latter is made with gelatine, pinipig (toasted flattened glutinous rice), sugar and water.

Kapeng Barako or the local coffee and Salabat, or the local ginger tea are also popular.

Poland

Vodka is often considered to have originated in Poland way back in the 15th century. It is regarded as the national drink here. Other popular alcoholic beverages in the country include Krupnik, Starka, Żubrówka, Goldwasser, traditional Polish meads and so on.

Starka, dating back to the 15th century, is usually based on rye spirit aged in oak barrels with small additions of linden-tree and apple-tree leaves. Its origin is interesting. It is said that on the birth of a child, traditionally Polish noble families would pour large amounts of home-made spirits (with about 40% alcohol) into an empty oak barrel, seal it with wax and bury the same under the earth. The barrel would be dug out to be consumed at the child's wedding, meaning aging of more than 20 years.

Żubrówka, a light green-tinged Polish vodka flavoured with bison grass, comes in bottles that contain a blade of bison grass. Its origin dates back to the 14th century.

Goldwasser is nothing like any other entry in this article. Hailing from the Polish city of Gdańsk, this 16th century herbal liqueur contains flakes of real gold. It is said to be a secret combination of 20 different herbs and roots. Goldwasser has a 40% alcohol volume and tastes sweet and aromatic. As the German name suggests, this drink is now produced mainly in Germany, but it remains a symbol of Gdańsk.

Krupnik is often dubbed as the favourite drink of the Polish people. This sweet alcoholic drink, dating from the 16th century, is based on a neutral spirit, generally vodka or fruit brandy. The sweetness comes from honey. Krupnik is produced both at homes and commercially, each coming with a unique recipe that incorporate a variety of herbs and spices. Krupnik is often slightly heated during wintertime.

Baltic Porter Beer and Inka in-

stant hot drink are also two other local favourites. Na Zdrowie!

Portugal

The country is known for its Port wine, a sweet red wine that is often also called a dessert wine. It is a wine produced by distilling grapes from the Douro Valley in northern Portugal. There are also many varieties of non-port wines in Portugal.

Puerto Rico

Piña colada, a tropical cocktail made with rum, coconut milk and pineapple juice, was invented in Puerto Rico in the early part of 19th century. Another alcoholic drink popular in the country is Pitorro. It is a distilled spirit which is often called 'moonshine rum'. Pitorro has a very high alcohol content, sometimes exceeding 80%.

Qatar

Karak Tea, meaning 'strong tea' and Arabic coffee are the most popular beverages of Qatar. The former is the national drink. Being a Muslim nation, there is restriction on consumption of alcohol, although it is not strictly banned.

Romania

Popular even more than wine, Ţuică, a local moon-

shine distilled from plums, is the national drink of Romania. It is often produced in makeshift, charcoal-stoked home backyard distilleries. Ţuică is often also called 'white lightning'. This fruit brandy is distilled in a wood or charcoal-fired brass still during the period from early October to early December due to its sensitivity to temperature. Once distilled, the brandy is left to ferment for 6 to 8 months. It is customary to drink Ţuică during celebrations and prior to meals. Ţuică can be very strong, with an alcohol content up to 60%.

Russia

Russians are known for their love for vodka, so much so that it is almost regarded as synonymous with Russians. Vodka accounts for 70% of total alcohol consumption in the country. Be it to express their happiness or sorrow, drinking vodka is indispensable. Vodka is often drunk neat but is used in a variety of cocktails such as the Screwdriver, vodka tonic, and Bloody Mary. It's typically 80 proof and made from fermented grains or potatoes. Vodka, a clear distilled alcoholic beverage, has different varieties that originated in Poland, Russia and Sweden in the 13th century.

As for non-alcoholic drink, the most popular and traditional drink in Russia is the Kvass. It is a fermented beverage commonly made



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Fire Water (Schnapps) in Switzerland



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from rye bread and is considered to have many health benefits. Na zdorovie!

This list will be incomplete if we do not mention tea and the samovar of Russia. Tea was introduced in Russia in the 16th century when the Cossack Atamans from Russia first came to China. A perfect drink to beat the Russian winter, soon tea became an important item of trade between the two countries and its popularity as a drink spread across Russia. Over the centuries, Russian tea culture adopted a unique identity of its own. In the 18th century Samovar, a highly decorated tea urn, came to be used for brewing tea. It is a metal container with a lid at the top and a tap at the bottom; there is a metal cylinder running through the middle, containing fuel like wood, coal or charcoal, which is heated to keep the water inside warm. The samovars came in various sizes, having a capacity of 4 litres to more than 300 litres. The water inside the samovar was heated and a pot of separately brewed Zavarka or highly concentrated black tea would be placed on top of the samovar to keep it warm. Small portions of Zavarka would be poured in cups and the same would be diluted with the hot water from the samovar depending on how strong a person wants to have his tea. Sugar, lemon or even jam would be added thereafter.

The samovar was not just a brewing device, it came to be identified with Russian culture and hospitality. The popularity of samovar also spread to many neighbouring countries over the next centuries.

Rwanda

Beer is the most popular local drink in Rwanda. Urwagwa, made by fermenting banana juice extracted from special banana varieties like Indege, Inkati, Intuntu, Kayuku, Gisukali, Intokatoke, etc, is the most popular traditional alcoholic beverage in Rwanda. Ikigage is a sorghum beer, that is especially consumed during festivals and celebrations like birth and wedding.

Ubushera is a popular non-alcoholic beverage made from sorghum.

Saint Kitts and Nevis

This country, being located in the Caribbean region, one

can expect the importance of Rum as a spirit here. Rum is produced here by many producers, including some moonshine producers. There are distinctive flavours of local rum here like coffee, mango and vanilla flavours. However, the local preference does not end here. The national drink is actually Cane Spirits Rothschild (often called only 'CSR'), which is distilled from fresh sugar cane. There are a few varieties of beers that are locally brewed, like Carib, Stag and Skol. Killer Bee is a famous local cocktail made with rum, honey, soda, passion fruit puree, orange juice and pepper.

Saint Lucia

Once again this is an island nation in the Caribbean and we hardly need to guess what its national drink might be. Rum, of course! All the Caribbean islands have their own rum variety and each island is loyal to its own signature brand. Saint Lucia also has many such brands, of which the most popular is the Bounty Rum. Lucian Rum Punch is an iconic cocktail that visitors must also try while in the island nation. For non-alcoholic options, one has a variety of fruit juices and cocoa tea that is made with grated cocoa, cinnamon, vanilla and milk.

Saint Vincent and the Grenadines

An island nation in the Caribbean, Saint Vincent and the Grenadines is known for its white sand beaches and other tourist attractions. Surprisingly, not rum but Golden Apple Juice is its national drink.

Samoa

Kava is the most popular drink. For details, see entry under Palau.

San Marino

Mistra, an aniseed-flavoured spirit and Tilus, a truffle-flavoured liquor are popular drinks in San Marino, a tiny city-state in north-eastern Italy, surrounded by the latter on all sides. San Marino has its distinct wine region and it produces aromatic wine from Biancale, a white variety of grapes grown here.

São Tomé and Príncipe

Sao Tome and Principe is an island country in Central Africa, located on the Equator in the Gulf of Guinea. It comprises of two main islands, São Tomé and Príncipe respectively, and several other rocky islets. The country measures about 960 sq.km. Despite its tiny size, the remoteness of this archipelago has helped preserve its lush, bio-diverse wilderness. It is home to untapped natural wealth, including pristine rainforests and unique endemic species. Palm Wine is the national drink of this island nation.

Saudi Arabia

Being a Muslim nation, Saudi Arabia bans alcohol completely.



Coffee Liqueur in Slovakia

Hot Chocolate in Slovakia

Qahwa or Arabic coffee is the national drink. For more on Qahwa, see entry under Oman.

Scotland

Scotch whisky is the national drink of Scotland. It is also referred



Coffee Milk Shake in St. Lucia

to as only whisky or only Scotch. With more than 140 distilleries in the country, Scotch whisky has one of the greatest GI tags in the world. If you write to a Scottish the word whisky, make sure to spell it without an 'e' as we did here. It is a crime to spell it with an 'e'. While in most other countries, including the US and Ireland, one would come across whiskey.

Ever since its introduction in the 15th century, Scotch whisky has been made from malted barley. However, when commercial production began in the 18th century, whisky made from wheat and rye were



Pina Colada in St. Lucia

introduced. Scotch whisky is different from other whiskeys in that it is aged in oak barrels immediately after distillation for a minimum of three years.

Irn-Bru (pronounced 'Iron Brew') is a carbonated sweet, fruit flavoured soft drink that is referred to as the country's 'other national drink'. This Scottish introduced in 1901 has been extremely popular for over 120 years and locally competes with the likes of Coca Cola.

Senegal

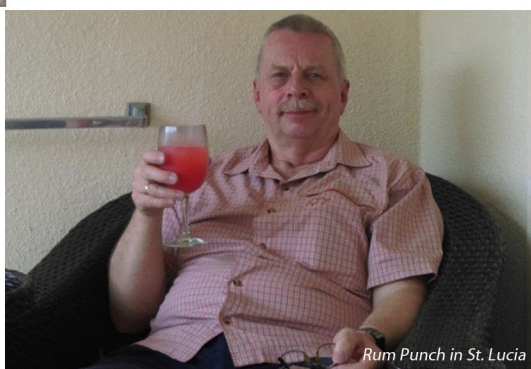
The national drink of Senegal is Bissap made from the Roselle species of the hibiscus flower, which is also known as the Roselle fruit. Also called Hibiscus tea, its flavour is often enhanced with mint or ginger. Bissap is called 'Sobolo' in Ghana and 'Zobo' in Nigeria.

Serbia

Rakija, an alcoholic beverage similar to brandy and vodka, is the national drink of Serbia. Historically, a shot of Rakija in the morning has been a part of Serbian culture for centuries. This drink made by distilling fermented fruits, nuts or plants may contain 50-65% alcohol. Slivovitz, a kind of plum brandy, is another popular drink of Serbia. Plum as a fruit holds a very important position in Serbian culture.

Seychelles

It is an African tropical paradise nation that comprised of 115 islands. Seybrew Beer, Takamaka Rum and Buka are variously claimed to be the national drink of the country. The SeyBrew beer is a local produce and taste unique due to the local ingredi-



Rum Punch in St. Lucia

ents involved. It is available in shops, restaurants, bars and tourist spots. Buka is the rum locally produced in homes by fermenting sugarcane. It is omnipresent in festivals and celebrations, and many bars also produce it for its customers. In contrast, Takamaka Rum is the local branded rum. Palm wine, locally called Kalou, is also a popular drink here. It is produced from the sap of the coconut tree. Seychelles is also home to many varieties of tropical fruits which are used to produce fresh fruit juices, that are also not to be missed.

Sierra Leone

Palm wine is a popular traditional drink in Sierra Leone. It is produced from the sap of palm trees. Poyo, a fermented drink made from various species of palm trees, is the national drink.

Singapore

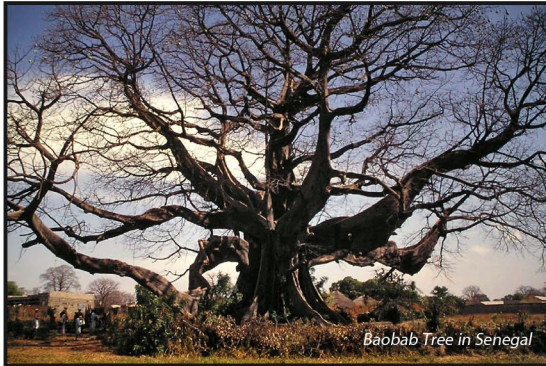
Singapore sling, a gin-based sling created by bartender Ngiam Tong Boon at the Long Bar in Raffles Hotel in 1915, is regarded as the national drink of Singapore. It contains a mix of gin, cherry brandy, Cointreau, Benedictine, grenadine, pineapple juice, lemon juice and angostura bitters. All these contribute to its unique tropical taste and flavour.

Tiger Beer, a local brew since 1932, is considered as the national



beer of Singapore.

Kopi means coffee in a Hokkien dialect and if you are a coffee lover visiting Singapore, it's almost a crime to miss it. Kopi is very high in caffeine content and is best had in a kopitiam (a local coffee shop).



Baobab Tree in Senegal

There are a few thousands of kopitiam in Singapore, the first ones to be set up being the Killiney Kopitiam (1919) and Yakun Toast (1926) by the Hainanese immigrants. For take-away, the kopi is often packed in a plastic bag and is accompanied by a straw. Once you visit one of these establishments, you will be awed by the sheer variety of kopi available here. Kopi is rooted in Singaporean culture and is a part of the everyday diet of the locals. The most popular varieties are Kopi (Black Coffee with condensed milk), Kopi-C (Coffee with unsweetened condensed milk), Kopi-O (Sweet black coffee) and Kopi Ta Bao (take away).

of the national culture too. The drink comes in a wide variety of flavours, including pear, peach, lemon, hazelnut and blueberry. Na zdravje!

Solomon Islands

It is an island nation comprising of six major islands and more than 900 smaller ones located in Melanesia in the continent of Oceania. Kava is a popular intoxicating drink here. For more, see entry under Palau.

The country is known for its low-alcohol wine production. While most are grape wines, some are mixed with other fruits also. Some are seasonal wines and are released once every year, but sold out very easily. Examples are Chocolate Raspberry Port, Riesling Wine, Ginger Spice Wine, Pumpkin Spice Wine, Tulip Wine,



Baobab Juice in Tanzania



Baobab Fruit in Ghana

Slovakia

Slovak people are known to be able to make alcohol from any fruit. Slivovica, made with plums and Borovička, made from juniper berries, are two most popular such alcoholic beverages. Slovak beer, wine and natural mineral waters are also well known. Wine from the Tokaj region and sparkling wine from the capital region of Bratislava are well known wine varieties. The most popular soft drink is Kofola, an aniseed-flavoured drink and Vinea, made with red or white grapes. Zlatý Bažant is the most preferred bottled beer.

Slovenia

Schnapps, locally called Zganje, is the national drink of Slovenia, although wine and beer are also popular. Making schnapps is a part

Rose Wine and Peach Wine.

Tea is a popular drink in the island nation and often herbs and spices are added to increase its flavour. Also, coffee of the Island nation is known to be the best in the world.

Somalia

Being a Muslim nation, alcohol is prohibited here. Also, the country does not have an official national drink. Shah hawaash (Cardamom tea), coffee and camel milk are popular beverages.

South Africa

Although there is no official drink, Rooibos tea is often dubbed as the national drink of South Africa. The following are some popular alcoholic beverages.

Amarula is a creamy liqueur made with sugar, cream and fruit of the Marula tree. It is popular in South Africa and goes along with anything from Irish Coffee to Ice Cream.

Springbokkies, named after the endemic long-legged buck, this is a mixed shot (with two layers) resembling the colour of the animal on the grassy plain. To prepare it, a layer of Amarula is poured over a green peppermint liqueur or crème de menthe. It

has a minty sweet taste and is especially popular during the sporting season, although very much available all round the year.

Umqombothi beer brewed from corn starch, is a traditional drink of the Xhosa people. Its alcohol content is lower than normal beer. If offered this drink as a cultural gesture, one must ensure to have at least two sips in order not to appear as rude.

Witblits is a South African drink whose name literally means 'white lightning'. It is a firewater, and a single sip might burn your tongue. A fruitier cousin of Witblits is the Mampoer. Made mainly with peach, apricot and litchi, it is gentler on the tongue.

South Korea

Soju, a clear, colourless distilled beverage with alcohol content varying from 16% to 53%, is the national drink of South Korea. Traditionally soju is made from fermented rice, wheat or barley, however, modern producers often also produce soju with other



ingredients like potatoes, sweet potatoes or tapioca. Soju accounts for 97% of the liquor market in South Korea. It can be found in almost all restaurants, bars and stores in the country. It is available nowadays in different fruit flavours also.

An interesting fact about South Korea is that it is home to the greatest hard alcohol drinkers in the world. If you thought it was Russia, it's time to correct that data. South Koreans, on an average, drink 13.7 shots of liquor per week, which is twice that of the Russians. However, South Koreans are decreasing their consumption of alcohol in general, although they continue to be the hardest drinkers in the world. So, while an average adult drank 90 bottles of soju in 2006, in 2022 the figure has come down to 53 bottles (along with 83 bottles of beer).

Soju is often drunk in cocktail forms and one of the most extreme ones is called the 'Tuna tears shot'; this drink consists of soju with the fluid from the eye of a tuna fish giving it a jelly-like consistency.

South Sudan

Kerkede is a sweet drink consumed cold or hot in South Sudan. It

is made from the Hibiscus Sabdariffa flower. It may be noted that Hibiscus is the national flower of South Sudan. Drinking alcohol is frowned upon in South Sudan, but traditionally brewing Araqi has been a part of its culture. It is made from fermenting and then distilling a mix of dates, water and yeast.

Spain

Sangria is an alcoholic beverage originating in Spain and Portugal.



It is a punch of red wine, cut fruits, herbs and spices and often also orange juice, brandy and honey. It is a signature drink to beat the exotic Spanish summer.

Sherry is a fortified wine originating in the southern Spain. Sherry cocktails are also popular across Spain.

Cortado is the most popular non-alcoholic drink of Spain. It is an espresso shot-based coffee and is essentially enjoyed in a coffee bar.

Sri Lanka



Ceylon Tea is famous around the world. So, it really shouldn't come as a surprise that Tē, or tea is the national drink of the country. Also popular is Palm Toddy, although the same is often prepared illegally.

Sudan

Sudan has banned alcohol consumption by Muslims, although non-Muslims are allowed to drink. Tea, coffee, Roselle tea and Karkede are popular non-alcoholic drinks. Araqi has been tra-



ditionally brewed in the country, but is illegal now. It is secretly produced, but consuming the same may be very dangerous, both from the point of view of breaking law and health reasons.

Suriname

Suriname is the smallest country in South America and culture-wise it is considered to be a Caribbean nation. More than a quarter of its population are of Indian origin. Being a Caribbean nation essentially implies the importance of rum in Suriname. The Surinamese people love their rum and the alcohol percentage of the same can go up to 90%. Marienburg Rum, a product of Suriname, is known to have an alcohol content of 81%. Borgoe and Black Cat are two other famous brands.

Beer is also popular. Parbo-Beer is the most preferred local beer. Kasiri, or cassava beer, is made from the roots of the cassava plant by the Surinamese people. Cassava juice is also popular for its antiseptic properties.

Tea and coffee are very popular as drinks in Suriname. The Surinamese people gather in cafés and tea shops for spending time with friends and family over a cup of tea or coffee at any time during the day. Cafés and tea shops are also great places for tourists to spend time with the locals.

Suriname has a thick cover of tropical rain forest and the country boasts a number of fresh tropical fruits all round the year. This makes fresh fruit juices another popular local beverage. Tourists may try out the soursop and passion fruit juices.

Sweden

While Sweden traditionally belonged to the vodka belt, it has gradually adopted a wine culture also. Aquavit is the most popular spirit in all of Scandinavia and Sweden is no exception. For more about Aquavit, see entry under Norway.

Brännvin (literally standing for 'burn-wine'), is the most popular Swedish liquor.

It is distilled from fermented grain or potatoes. It is usually drunk from shot glasses as an accompaniment to a traditional meal. Punsch is also a very popular beverage in the country and is made by

mixing a variety of spirits like arrack, brandy and rum with tea, lemon, spices, sugar and water. Introduced by the Javanese people in 1733. Today, it is available in stores in bottled form with an alcohol volume of 25%.

Lager beer is also a popular beverage that is mostly a popular choice in bars and restaurants.

Switzerland

Rivella is a Swiss soft drink produced from milk whey, which is a byproduct from the cheese-making process. It comes in multiple flavours and is dubbed as the national drink of Switzerland. Elmer Citro, Vivi Kola and Pepita are three other very popular soft drink brands.

Alpenbitter is sometimes considered to be the Swiss national drink. This dark liqueur containing about 30% alcohol is often seasoned with herbs. While there are many varieties of Alpenbitter, the one from Appenzell region in Switzerland happens to be the most sought after.

Absinthe is another alcoholic beverage that the Swiss are known for. Also called the 'green fairy', it generally has wormwood, fennel and green anise as ingredients. It is traditionally mixed with water and often a special fountain is used for the purpose of serving it.

Syria

Like most jurisdictions of the Middle East, coffee and Arak are the main beverages of Syria. For more about Arak, see entry under Palestine.

Taiwan

Bubble tea is a drink invented in Taiwan and made popular by Taiwanese immigrants around the world. It is also known as pearl milk tea or boba and consists of tea accompanied by chewy tapioca balls or pearls at the bottom of the glass.

Kinmen gaoliang is a strong alcoholic liquor made from fermented sorghum. It is found exclusively in Taiwan. It may have an alcohol content of 38% to 63%.





Tajikistan

Tea, locally known as Chai, is the omnipresent drink of Tajikistan and green tea, both hot and cold, is the national drink. However, in winter, black tea is preferred. Milk Tea made with butter and salt is also popular. Tea is offered to guests with every meal and at every possible time of the day. Tajik tea is drunk from small bowls without handles.

Tajik culture goes back some 7000 years and over the last many centuries tea has been part of its culture. To be invited for tea at a Tajik residence is a great honour, but do not be misled by that name, this invitation would essentially mean one for a full meal and tea along with it.

Cholob, also called dug or dugob, is a Tajik drink made from sour yogurt, water and salt. The ingredients are continuously mixed until a foam has formed. In summer, ice and mint are added to the drink. Also popular is the local Shorbet, made from a variety of fruits.

The concept of Tajik tearooms became popular around the world. These were nice and cozy places with traditional decor, a little dimly lit, where people would meet to 'drink a cup of tea and forget all worries'.

Tanzania

Tanzania is a Christian majority country, and Islam is the largest minority religion. So alcohol is not banned as such on mainland Tanzania. You will find alcohol in pubs, hotels, restaurants and



Tea House in Turkey

even in supermarkets or departmental stores. But in Zanzibar region, restaurants owned by Muslims do not offer any liquor.

Kilimanjaro Lager is the local beer and quite popular too. After South Africa Tanzania is the second largest producer of wine in the sub-Saharan Africa. It mainly produces sweet dessert wines, which are available in white, red or rose varieties.

Tea is the most popular non-alcoholic drink in Tanzania.

Thailand

Mekhong, named after the iconic Mekong River skirting along its border, is the country's national alcoholic beverage. The locals call it a whiskey but technically it is a rum. Mekhong is distilled from 95% sugar cane or molasses and 5% rice. Thereafter it is blended with herbs and spices that give it a beautiful aroma and inviting taste. Singha beer is Thailand's premium beer brand.

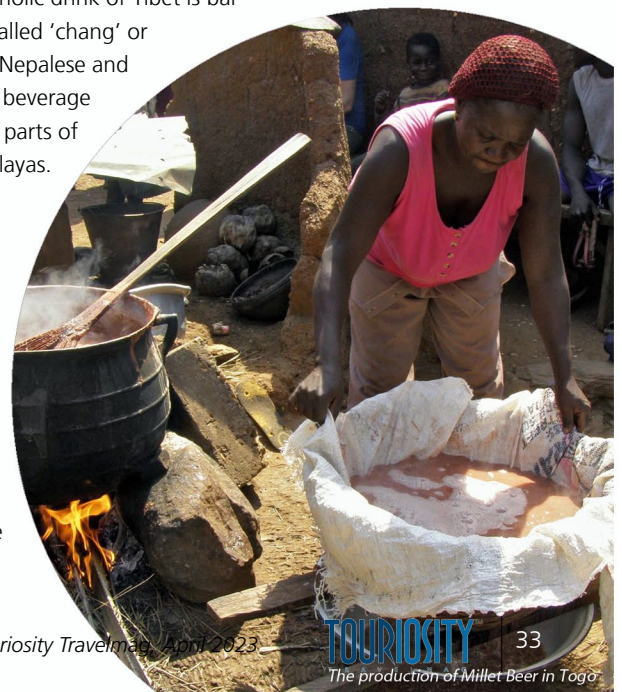
Tea is also very popular as a drink in Thailand. It is made with tea leaves, milk and sugar, and is served both hot and cold. A major contribution of Thailand to the world of beverages in the Krating Daeng, a non-carbonated energy drink introduced in 1976, that went on to inspire the creation of the energy drink Red Bull, available worldwide. Some other popular drinks of Thailand are Nam Manao (lime juice), Nam Thabthim (pomegranate juice), Nam Oy (sugarcane juice), Nom Yen (Pink Milk tea), Oliang (Iced coffee).

Tibet

Yak butter tea, locally called 'po cha', is often considered to be the national non-alcoholic drink of Tibet. It is a unique combination of black tea, yak butter and salt, which gives it a flavour and consistency closer to a soup rather than a tea. Tibetans drink this tea all day long, up to 60 cups a day.

The national alcoholic drink of Tibet is barley beer, locally called 'chang' or 'chhaang'. It is a Nepalese and Tibetan alcoholic beverage that is popular in parts of the eastern Himalayas.

This drink has an alcohol content of 5 to 7% and tastes like a mix of cider and bitter. No social activity or festival is complete without Chang. Drinking Chang comes with some traditional rules





called 'Three nips and a whole cup'. After each of the first three nips by the guest, the host must replenish the cup and then the guest is expected to drink up the whole cup at a go. Traditionally Chang is served in a hollow bamboo glass and sipped with a very thin bamboo straw.

Timor-Leste

Timor-Leste, also called East Timor, is a South-east Asian country that is located on the eastern half of the Timor Island on Timor Sea (the other half being a part of Indonesia). It is a former Portuguese and Indonesian colony. It is known for its abundant coral reefs teeming with marine life.

The country is famous for its rich, dark and delicious coffee, grown in the hills. There are many regional varieties of coffee. Coffee bags are a good souvenir to bring back home. The country does not have many beverage options. However, Cachaca, also known as Aguardente, Pinga or Caninha, is available in most restaurants. It is a distilled spirit made from fermented sugarcane juice.

Togo

Tchakpallo, a drink brewed from fermented millet, is among the few varieties of alcoholic drinks that is commercially produced in the country. Tchoukoutou, or in short 'Tchouk', is a traditional Togolese home-brewed beer made from sorghum (or millet). It forms the core of the social life here and an important part of rituals. Palm wine made from the sap of pine trees is also popular amongst locals. Sodabi, a type of liquor made from distilled palm wine, is another locally preferred alcoholic drinks.

Tonga

Kava is the national drink of Tonga. For more about it, see the entry under Palau. All the important occasions, like weddings, funerals, graduation ceremony and royal ceremonies, have a formal ritual of drinking kava. It is said that the psychoactive drink represents the four pillars of Tongan virtue or faa'i kavei koula, viz., respect, humility, commitment and keeping good relations. It may be noted that only Tongan men are allowed to drink Kava, and they do so every night at a kalapu (club). Unmarried women are allowed to serve the drink.

Trinidad and Tobago

Being a Caribbean nation, rum is a local favourite. Both the islands of Trinidad and Tobago are blessed with a variety of fruits; hence, fruit juices are also available in abundance. Rum is often mixed with coke, fruit juice or coconut water to create various



Mud slide in the UK



Liqueur coffee with Tia Maria (called Calypso Coffee) in UK



Dandelion Wine, UK

cocktails. Queen's Park Swizzle is regarded as the national drink of Trinidad and Tobago. This cocktail, that originated in this country, is made from the ingredients of rum, lime juice, sugar and mint.

While in Trinidad and Tobago one must not miss the three unique drinks originating from here: Sea Moss, Mauby and Sorrel. Sea Moss is a unique seaweed shake that is used as an aphrodisiac. Mauby is another drink made on these Caribbean islands. It is like root beer but has a bitter aftertaste. Sorrel, a religious drink prepared mainly during Christmas, is made from the sepals of the Sorrel flower.

Tunisia

Mint Tea is the national drink of Tunisia. In some parts of the country, it is served with pine nuts. Tunisian coffee is also a popular drink.

Despite being a Muslim country, alcohol is not banned in Tunisia. The country has a long winemaking tradition, and it produces both red and white wines. Amongst beer, Celtia is a preferred local brand. Another favourite alcoholic drink is the Boukha, which is said to have been the national drink in the 19th century. Boukha is a 100% natural, clear, colorless fruit brandy that is produced from figs by fermentation and distillation. It was first produced way back in 1820 by the Tunisian Jewish community; by 1890, it had reached the status of the national drink of Tunisia.

Turkey

Raki, an anise-flavoured spirit, is the national drink of Turkey.



London's First drinking fountain



Hot chocolate in England (UK)



Champagne for Breakfast in Ukraine

It is consumed directly or diluted with a little amount of cold water. Tea

is very popular in Turkey and it is said that Turkish people have the highest per capita intake of tea. Ayran is a popular non-alcoholic yogurt drink.

Turkmenistan

Chal, also known as shubat or khoormog, is a Turkic and Mongolic beverage that is incredibly popular in all of Central Asia. It is made of fermented camel milk, is sparkling white in colour and has a sour taste. In the country, tea is also a preferred drink and is often brewed with camel milk over hot coals.

Despite being a Muslim country, alcohol isn't really banned in Turkmenistan. However, a new law passed in 2019 seeks to introduce a lot of restrictions on alcohol consumption in the country. Turkmen wines are popular and the best local wine brands are Dashgala, Yasman Salyk and Kopet Dag. While Dashgala is a dessert wine, the latter two are fortified wine varieties. One will also come across vodka labelled as 'Turkmen-bashi'. Russian 'Baltika' brand beer is a local favourite.

For teetotalers, Berzenghi or 'Borjomi' mineral water from Georgia, are very popular. Kefir, thick yoghurt drink, is a preferred non-alcoholic drink with meals, or at any time of the day.

Tuvalu

Kava is the national drink of Tuvalu. For more see Palau.

Uganda

Waragi, a type of homemade gin, is the national drink of

Uganda. The production of waragi being largely unregulated, one must be cautious while consuming it to avoid any untoward incident.

Ukraine

Horilka is a popular Ukrainian alcoholic beverage. It is also often used as a generic term in Ukrainian language to mean vodka or other strong spirits. Kvass is another traditional fermented non-alcoholic beverage, commonly made from rye bread, that is common in Ukrainian households.

Ukrainian vodka is usually distilled from wheat. Ever tried spicy vodka? Well, Ukraine is the place to have this experience. Chile Pepper Vodka or Honey Pepper Vodka are two such versions one may try.

United States

Bourbon, a type of whiskey, named after the Bourbon County, Kentucky, was declared to be the National Spirit of the country by an Act of the Congress in 1964. Bourbon is a corn whiskey that is aged in charred oak barrels. It has been distilled since the 18th century. Of all the brands producing Bourbon, Jack Daniels is the biggest name. If you wish to visit the distilleries, the best destinations are Kentucky and Louisiana.

As for non-alcoholic beverages, Coffee is the signature drink for the Americans. As part of the American Revolution, the British tea was rejected and coffee picked up as the more popular drink. Now coming to cold drinks, beyond any doubt Coca-Cola is the country's national soft drink. The name combines the two original ingredients of the drink, coca leaves and kola nuts.

United Arab Emirates

Gahwa or Arabic coffee is the national drink of the country. It has been an integral part of Arab culture for centuries. The preparation and serving of Gahwa is marked by elaborate traditions and rituals. It is popular in Emirati households, and is the most common welcome drink served to guests and tourists. It is mildly bitter, cardamom and saffron flavoured drink that is brewed in a beautiful coffee pot called a 'dallah'. Gahwa is served hot in small cups with dates.

Uruguay

Mate is the national drink of Uruguay. For more about mate, see entry under Paraguay. Two other popular drinks of Uruguay are Clericó and Grappamiel. Clericó is a mixture of wine with fruit juice and Grappamiel is a mixture of alcohol and honey. Also well-known are Uvita which is a type of fortified wine and Amarga, a type of herbal bitter.



Koumis, or fermented mare's milk, which is popular in Uzbekistan and other parts of Central Asia, tastes like strong yoghurt

Rượu thuốc is a type of Vietnamese rice wine that is often sold in the open market or street sides. What strikes the visitor is a snake or scorpion or other dead animal trapped inside the bottle inside the wine. Let us elaborate. Rượu thuốc is considered as a medicinal beverage that is used as a cure for various types of alignments.

Uzbekistan

Green tea (kuk-choy) is the national drink of Uzbekistan. Such is the popularity of green tea here that all meals start and end with it. In some parts of the country, even black tea is popular. Both green and black tea is generally taken without milk or sugar. Tea is so much culturally rooted in the country that there are traditional teahouses (locally called chaikhana) where tea is served all day and these serve as great places to meet up.

As for alcoholic drinks, the Uzbeks love sweet champagne, sweet beer, sweet Iranian-style wine (Shakhri-syabz) and Vodka, of course. Shampanski (or Champagne) is also preferred locally. Bozo, a thick, yeasty and fizzy concoction made of fermented millet or other grains is also popular. Also, Koumis is hugely popular in Uzbekistan, as in many other Central Asian countries. It is a fermented dairy product made from mare's milk. It is an alcoholic drink traditionally popular with the nomads across the Asian steppes.

Vanuatu

Kava is the national drink of Vanuatu. For more see entry under Palau.

Venezuela

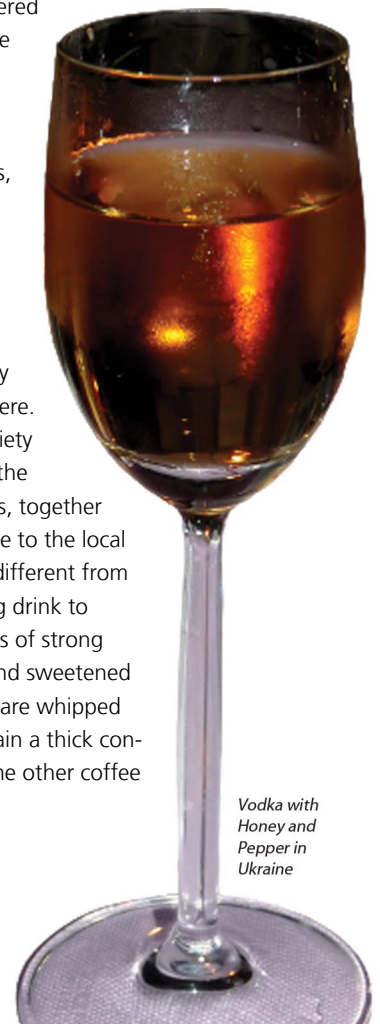
La Tizana is the national drink of Venezuela (or the Bolivarian Republic of Venezuela as has been its official name since the adoption of the Constitution in 1999). It is a classic drink enjoyed at the beach, parties, occasions and is the perfect drink to beat the year-long heat. It is juice with cut fruits and grenadine. Rum is hugely popular as spirit, so is whiskey. Polar Beer is the local favourite beer.

Vietnam

Rượu nếp, the Vietnamese glutinous rice wine, is the national drink of the country. There are many varieties of rice wine in the country and at least one other must be mentioned in the list, although it might seem a little (or a lot) disgusting. However, visitors will invariably come across such bottled wine and this may drive their curiosity. So Touriosity would like to prepare its readers.

Rượu thuốc is a type of Vietnamese rice wine that is often sold in the open market or street sides. What strikes the visitor is a snake or scorpion or other dead animal trapped inside the bottle inside the wine. Let us elaborate. Rượu thuốc is considered as a medicinal beverage that is used as a cure for various types of alignments. To prepare it, distilled rice wine is infused with different ingredients like herbs, plants, animals like snakes, scorpions, geckos, starfish, seahorses, etc or even animal organs.

Coffee is an important part of Vietnamese culture. The country is a major producer of coffee (the leading producer and exporter of robusta coffee) and hence, there are many varieties of coffee drinks that one must try here. Robusta is also the most commonly used variety in Vietnam. In preparing the regular coffee, thephin filter brewing technique is used and this, together with the different bean composition here due to the local weather, gives rise to a coffee that is much different from the rest of world. Egg coffee is an interesting drink to try. It is a sweet and dense drink that consists of strong black robusta coffee mixed with egg yolks and sweetened condensed milk. The egg yolks and the milk are whipped for about 10 minutes and then boiled to attain a thick consistency. Iced coffee and yogurt coffee are the other coffee preparations that one might try.



Vodka with Honey and Pepper in Ukraine



Non-alcoholic Cocktail in Yemen

Lotus has great significance in the culture and cuisine of the country. No wonder, there is something called the Vietnamese lotus tea also. It is green tea infused with lotus flower stamens.

Wales

Perry is the Welsh national drink. Perry is made from 100% pure perry pear juice and should not be confused with pear cider which is basically apple cider sweetened with pear juice. The alcohol is prepared by fermenting the pears. It is a fruity sparkling alcoholic drink similar to cider.

Penderyn whisky is the most famous alcoholic drink from the Wales. However, beer is regarded as the national alcoholic drink of Wales.

Yemen

Qishr is the national drink of Yemen. This traditional infusion is made with coffee husks, ginger, sugar and sometimes cinnamon. Being less expensive than coffee, it is widely preferred as a drink. Another very popular drink is Naqe'e Al Zabib. It is a Yemeni raisin beverage and is made from dried grapes. Yemen, being one of the oldest known places to grow coffee, is known for its love for Arabic coffee.

Zambia

Munkoyo, also called ibwatu, is the national drink of Zambia. It is a lightly fermented drink made from pounded roots and maize. It can be consumed both immediately after preparation or after fermentation across many days. The Zambians also call it 'sweet beer'.

The traditional non-alcoholic drink of Zambia is Maheu. It is made from maize meal, sugar, and water. It is lightly fermented, giving it a slightly sour taste.

Zimbabwe

Chibuku is a strong traditional opaque beer made from malted sorghum and maize but may also contain millet. It is popular both in Zimbabwe and Zambia.

National drinks are a source of pride, an emblem of identity, and a window into a country's history. They foster a sense of unity and belonging, connecting people with their roots and traditions. While these drinks differ in taste, they are alike in their ability to evoke a sense of home, a connection to the past, and an appreciation for the present. They remind us that every sip we take is a toast to the heritage and the enduring spirit of a nation, and they bridge the gap between cultures with a shared love for a well-crafted libation.

In conclusion, national drinks are more than just beverages; they are cultural ambassadors, historical artifacts, and symbols of national pride. They encapsulate the essence of a country, offering a taste of its identity and a journey through its history. These drinks have the power to unite people, spark conversations, and kindle a shared sense of belonging. They are a testament to the richness and diversity of the world's cultures, making them an integral part of our global heritage and an essential ingredient in the recipe of life itself.



Mead in Wales



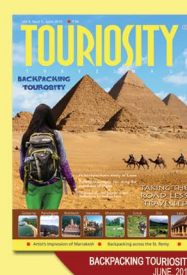
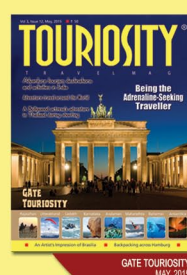
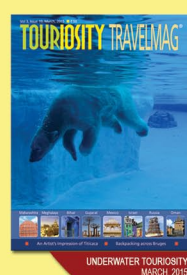
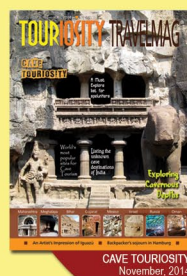
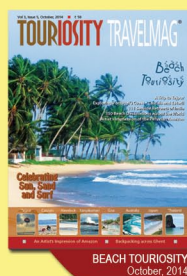
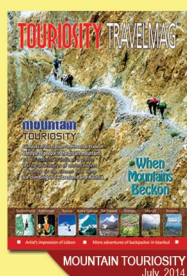
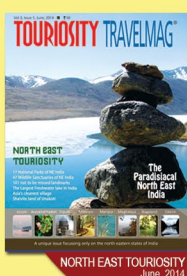
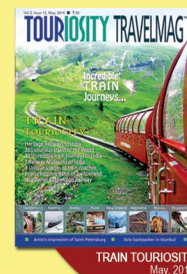
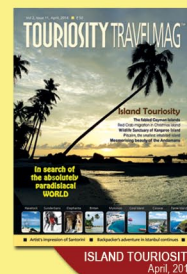
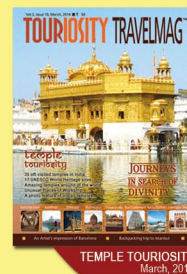
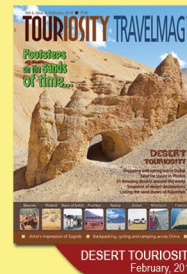
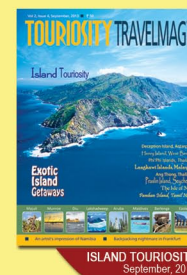
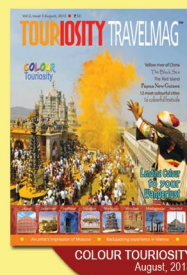
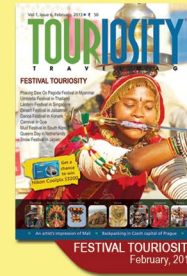
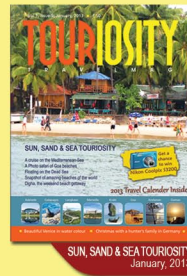
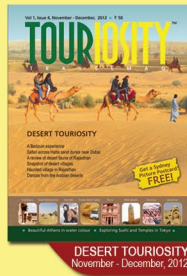
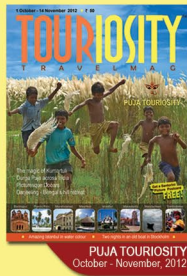
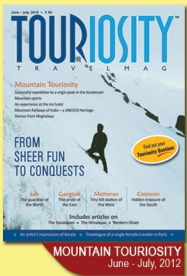
Chocolate Beer in the USA



Wine tasting in the USA

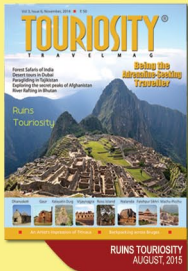
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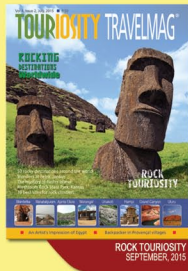


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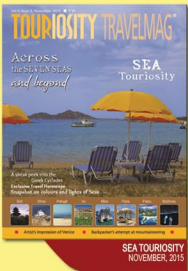
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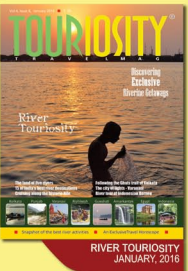
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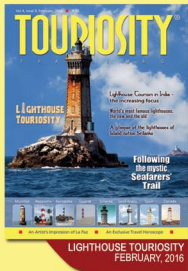
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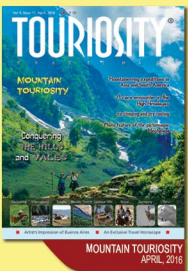
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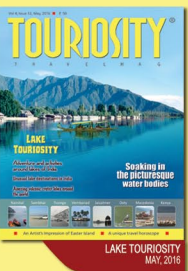
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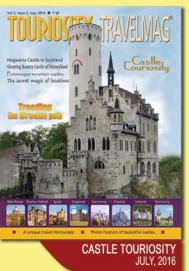
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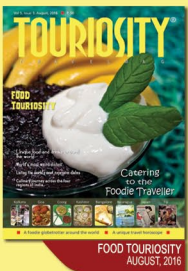
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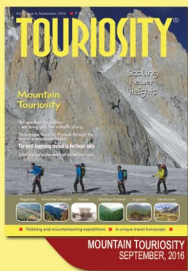
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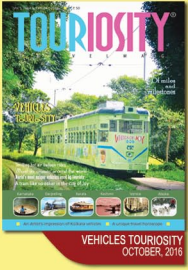
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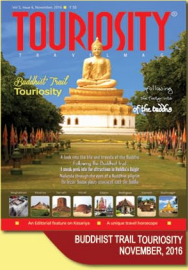
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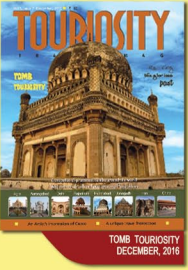
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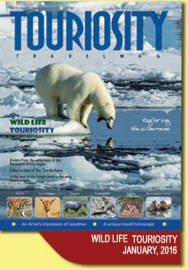
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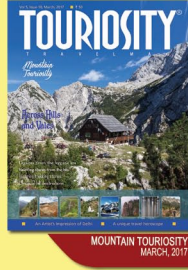
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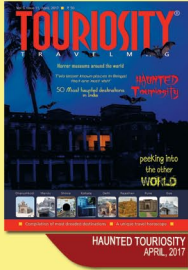
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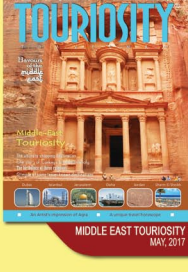
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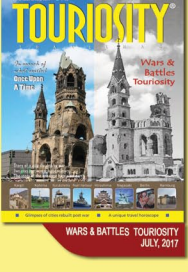
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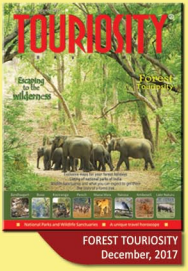
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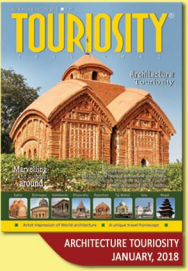
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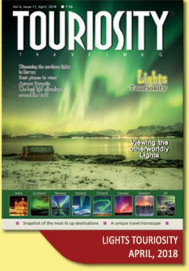
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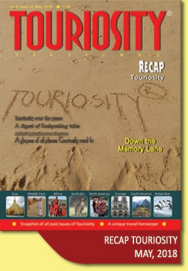
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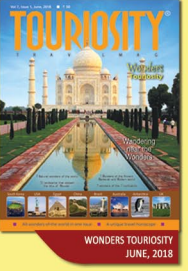
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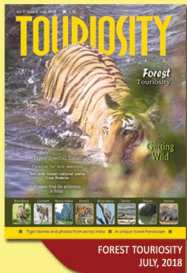


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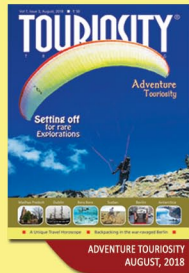


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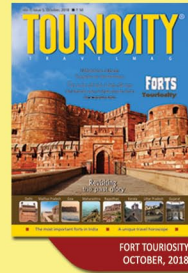
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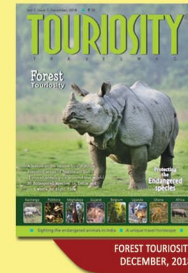
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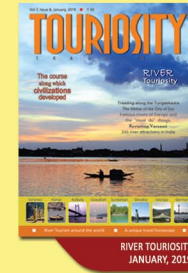
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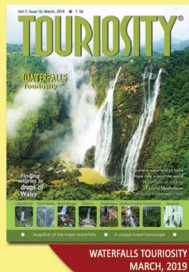
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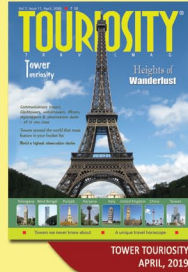
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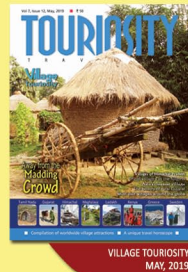
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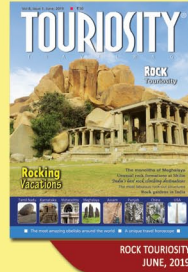
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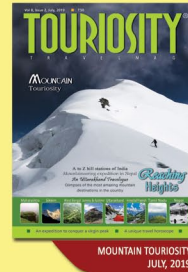
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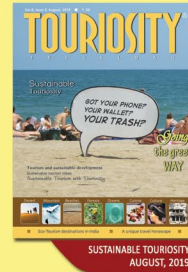
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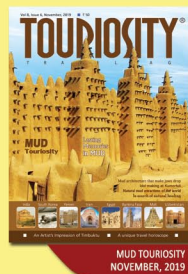
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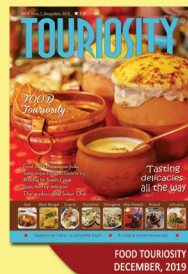
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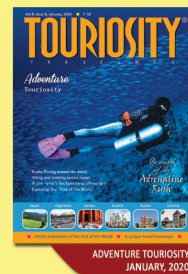
WILDLIFE TOURIOSITY
OCTOBER, 2019



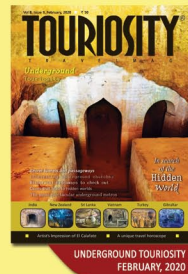
MUD TOURIOSITY
NOVEMBER, 2019



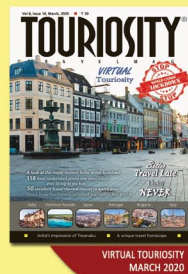
FOOD TOURIOSITY
DECEMBER, 2019



ADVENTURE TOURIOSITY
JANUARY, 2020



UNDERGROUND TOURIOSITY
FEBRUARY, 2020



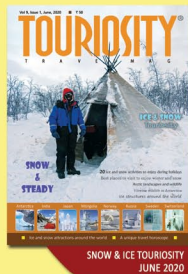
VIRTUAL TOURIOSITY
MARCH, 2020



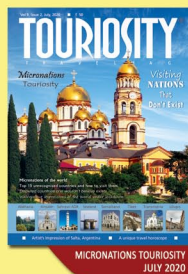
VIRTUAL TOURIOSITY
APRIL, 2020



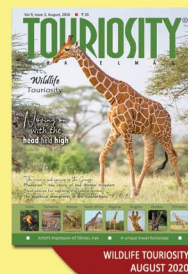
VIRTUAL TOURIOSITY
MAY, 2020



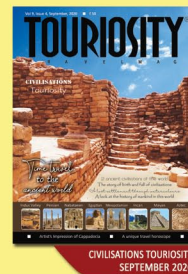
SNOW & ICE TOURIOSITY
JUNE, 2020



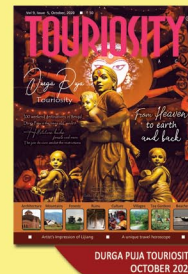
MICRONATIONS TOURIOSITY
JULY, 2020



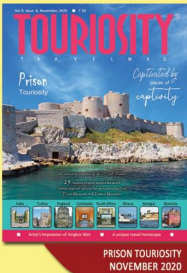
WILDLIFE TOURIOSITY
AUGUST, 2020



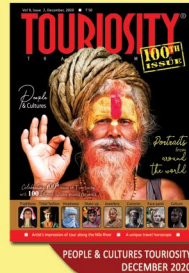
CIVILISATIONS TOURIOSITY
SEPTEMBER, 2020



DURGA PUJA TOURIOSITY
OCTOBER, 2020



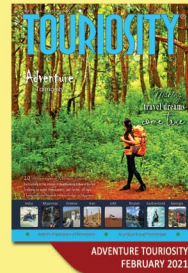
PRISON TOURIOSITY
NOVEMBER, 2020



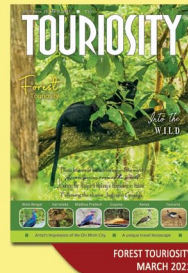
PEOPLE & CULTURES TOURIOSITY
DECEMBER, 2020



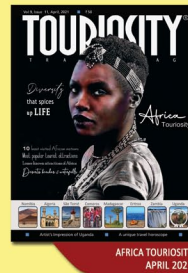
JOURNEYS TOURIOSITY
JANUARY, 2021



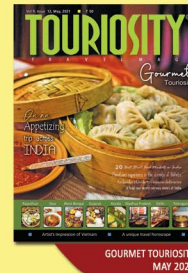
ADVENTURE TOURIOSITY
FEBRUARY, 2021



FOREST TOURIOSITY
MARCH, 2021

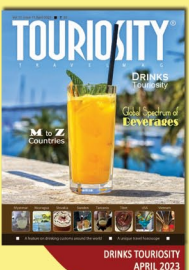
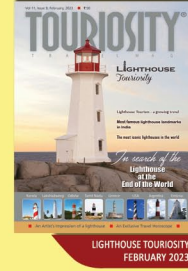
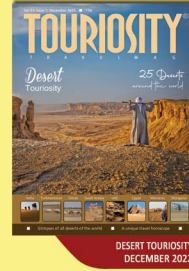
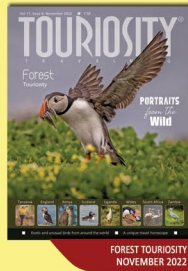
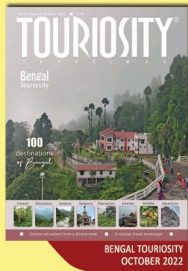
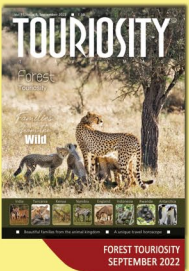
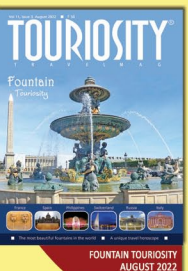
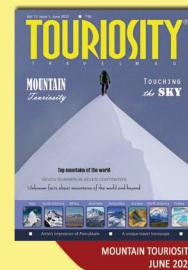
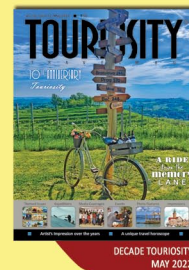
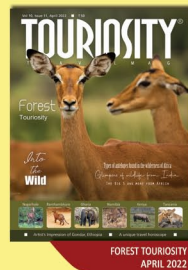
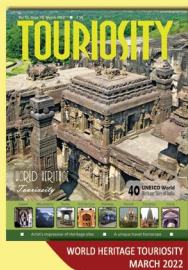
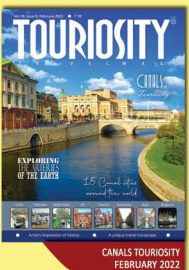
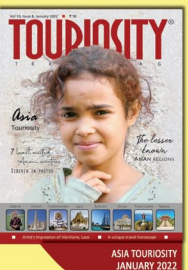
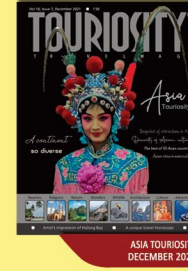
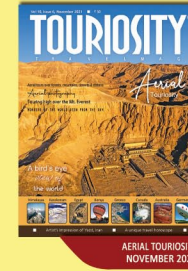
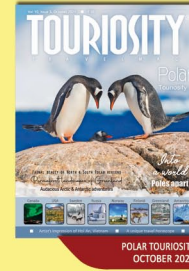
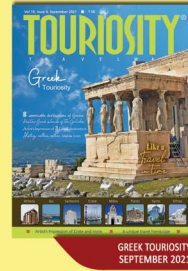
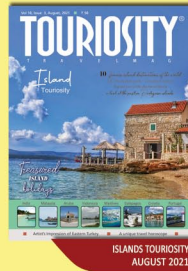
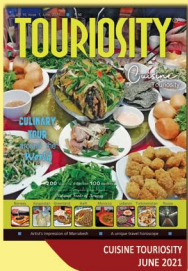


AFRICA TOURIOSITY
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