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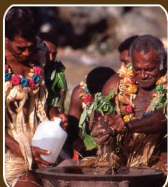
Raising a toast
to celebrate
Travel

A to L
Countries

Armenia



Fiji



India



Iran



Japan



Kazakhstan



Laos



Latvia





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**Touriosity Travelmag
March 2023 Issue**

Dear Reader,

If you would like to share your memorable experiences with us, please feel free to contact us with your write ups, articles, anecdotes, photos and others. Good pictures will be acknowledged and published in the Reader's Click section. For the Travel Humour section, you can send us any travel related funny photos or sketches.

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

Send us your feedback at: touriosity2012@gmail.com or ttmag.english@gmail.com

Photo Contributors:

Grete Howard, Bristol, UK;
Dear Leader Joe, Croatia;
Ananya Das, Bangalore;
Sanghamitra, Kolkata;
Tannistha Nandi, Kolkata;
Rupanjana De, Kolkata;
Dr. Paritosh Nandi, Kolkata;

Illustrations By:

Joaquin Gonzalez Dorao, Spain;

COVER PHOTO:

Refreshing drinks in Egypt.

Photo by Dear Leader Joe, Croatia

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The world of beverages is as diverse as the cultures that produce them. Each country of the world has, over the centuries, developed their own beverages based on the local weather and available ingredients as also the elaborate rituals to go with them. Tourists often love to explore local food and drinks while visiting places. This issue is dedicated to the rich tapestry of global beverage culture. We have included both alcoholic and non-alcoholic beverages in the issue. However, the content being quite exhaustive, we decided to divide the theme into two issues. This issue covers countries in alphabetical order from A to L.

WTN

4 nights
5 days

Malaysia
far-east Asia...

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Genting Highlands K.S Chinese Temple Batu Caves Putrajaya



AN APPEAL TO TOURISTS

Alcohol has been a part of our cultural heritage for millennia, and it continues to play a significant role in our social lives. Drinking, when enjoyed in moderation and with mindfulness, can be a pleasurable social experience. It can help us unwind after a long day, toast to life's milestones, and forge connections with others. Responsible drinking would mean consuming alcohol in moderation. **LET US BE RESPONSIBLE TOURISTS!**

ism, we would like to strictly advise our readers against over-consumption. In exploring the local drinks of a place, one must achieve a balance that allows having the pleasures of drinking while minimizing its negative consequences. Responsible drinking should not be viewed as a restriction on personal freedom but rather as an approach that enhances the well-being of individuals and society as a whole. By fostering a culture of moderation, awareness, and support, we can redefine our relationship with alcohol and create a safer, healthier, and more harmonious world for all.

Of all travel enthusiasts, many also tag themselves as 'foodies'. But what about a huge percentage of those travellers who also like to explore the local booze or beverage? They don't really have a name, or probably the term 'foodie' also includes those who love to explore beverages. A traveller who aspires to explore the local customs, food and beverages during his travels, needs to know about local drinking cultures before setting foot on a new land. This issue explores the fascinating and diverse drinking cultures found around the world, shedding light on how these beverages have been integrated into various societies and shaped their identities.

Since we come up with unique themes every issue, we thought this is also one that we must dedicate a month to. As our research team started to explore the 'world of elixir', we realised that one issue wasn't sufficient. So, we decided to divide the content into two issues. This issue covers all the countries in alphabetical order from A to L. The next issue will cover the remaining countries. Note that this issue is definitely not for the bibulous people, who, obviously, do not enjoy travel. They are drunk all the time. Rather, this issue is aimed at catering only to those travellers who like to explore good food and drinks on their holidays as a means of knowing more about the local culture.

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

The culture of drinking has been deeply ingrained in human societies for centuries, offering moments of celebration, relaxation, and camaraderie. These drinking cultures are deeply rooted in history, geography, social norms and religion and cultures around the world have also developed unique traditions, customs and rituals for drinking.

Different countries also have different attitudes towards alcohol consumption, in some it being totally banned. Most countries also have their signature soft drinks that were invented or curated by the local populace with indigenous ingredients, depending on the season or weather, to be refreshing or for warming up, for providing the necessary nutrition, at the lowest possible cost. These are the local thirst quenchers that not only help you relax, but also give a lot of insight into the local culture.

There is no doubt that alcohol has been a part of our cultural heritage and traditions for millennia, and it continues to play a significant role in our social lives. However, it is essential to recognize that the impact of alcohol consumption extends beyond the individual, affecting families, communities and public health. So it is time to reevaluate our relationship with it and champion responsible drinking as a means of fostering a healthier, safer, and more harmonious society. In this issue, while we focus on drinking local beverages as part of tourism,

Happy sipping!
Rupanjana De
Rupanjana De



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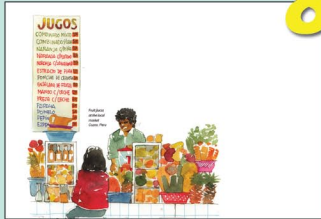
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Exploring drinking cultures

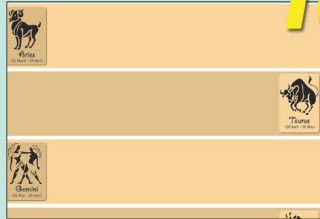
This article explores the signature drinks of various cultures around the world and identifies countries by the popular drinking belts to which they historically belong.



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National drinks of countries

In this unique article readers will find an exhaustive list of the national beverages of various countries of the world. Alcoholic, non-alcoholic as well as medicinal drinks, traditionally associated with different regions, have been included in this article. Countries covered are in alphabetical order (A to L)



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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.

TOURIOSITY
TRAVELMAG

Phone: +91-8902035452
Mobile: +91 9836511995
E-mail: tourosity@envertgroup.com
Website: www.tourositytravel.com

EDITOR Rupanjana De

CONTENT WRITER Sanghamitra

DESIGN DIRECTION Rupanjana De

ADMINISTRATION Dr. Paritosh Nandi

MARKETING Himanshu Biswas

PUBLIC RELATION Piya Banerjee

CIRCULATION MANAGER Piya Banerjee

TEAM TOURIOSITY Dr. Paritosh Nandi
Sanghamitra
Tannistha Nandi

LOGISTIC Himanshu Biswas

ASSISTANCE Prashanta Deb

Owner, Publisher & Printer
Afield Touriosity Pvt. Ltd
#E, B/6, Bapujinagar,
Kolkata - 700092, India

E-mail : ttmag.english@gmail.com

Distributor
K.K. Puri News Distributors Pvt.Ltd.
9, Decares Lane, Kolkata - 700069

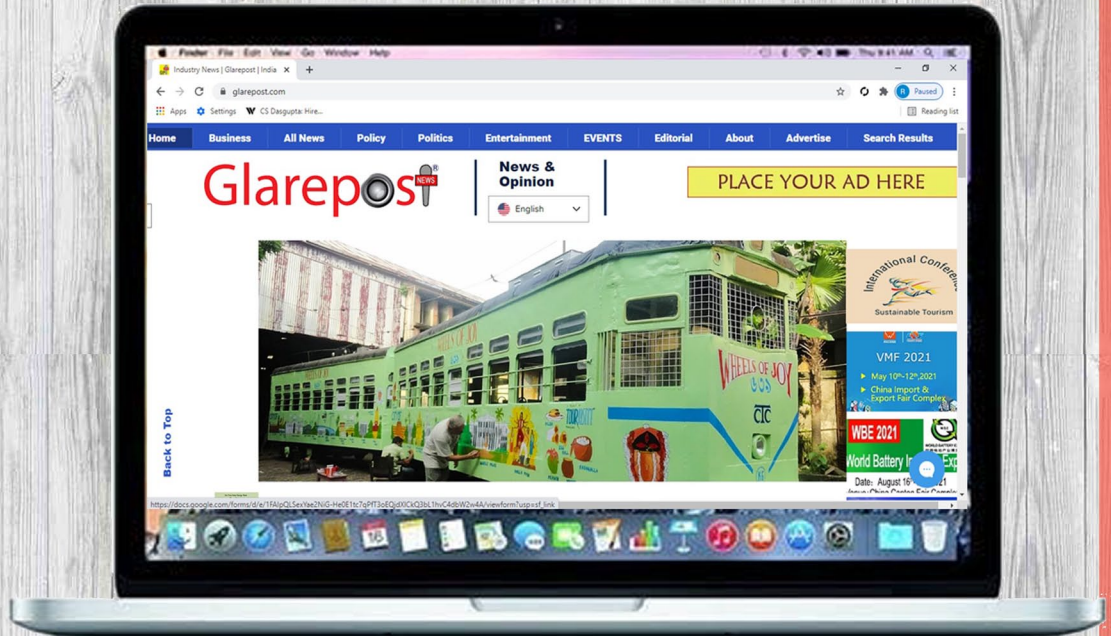
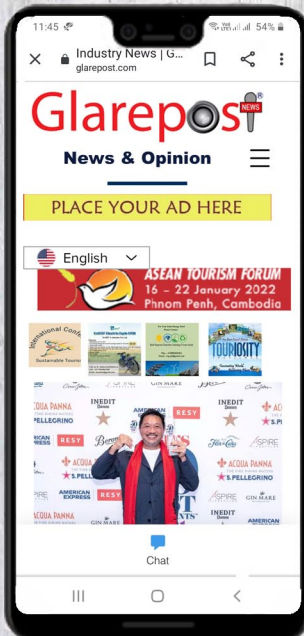
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EXPLORING THE GLOBAL SPECTRUM of Beverages

Illustrations by Joaquin Gonzalez Dorao

Just like the options of food are numerous, there are thousands of drinks to try around the world. Some of these are available all over the world, like tea, coffee, beer, wine etc. Some are unique to the regions of their origin. So, you can try them only if you visit the place. Some others, although available around the world, the experience of having them in their heartland is a memorable one. So, for example, while in Scotland, one must try Whiskey, in France, tasting wine is part of the travel experience, and when in Japan, one must not miss the Sake. There are many others, and in this article, we seek to take our readers on a journey of the same.

The world of beverages is as diverse as the cultures that produce them. While alcoholic beverages often take the spotlight, non-alcoholic drinks also hold a special place in the hearts and traditions of societies worldwide. These drinks, often reflecting local ingredients, flavours and customs, offer a window into the rich tapestry of global beverage culture. In this article, we will discover some fascinating drinks (both alcoholic and non-alcoholic) enjoyed around the world.

Tea

In India, tea is called 'Chai'. It is more than just a beverage in the country; it's a cultural institution. Made from a blend of black tea, sweetened milk and aromatic spices like cardamom, cinnamon and ginger, chai is not only a comforting and invigorating drink but also a symbol of hospitality and social bonding. Street vendors, known as 'chaiwalas' brew fresh chai on every corner, and it's customary to share a cup with friends and guests here.

Come to Morocco and you will find the huge place that mint tea, or 'atay' occupies in the lives of people. It is a refreshing and aromatic blend of green tea, fresh mint leaves and sugar. This sweet and slightly bitter drink is a symbol of Moroccan hospitality and is served in ornate teapots, often accompanied by intricate pouring techniques. Sharing a cup of mint tea is an essential



Fruit juices at the local market Cuzco, Peru



Indian Chai

TOUAREG TEA



Moroccan Mint Tea

part of Moroccan culture, fostering connections and conversations in homes and markets.

Tea has been an important part of the Chinese culture for close to four millennia. It was here that tea was invented, accidentally. Based on the different traditional methods of processing the tea leaves, there are different varieties of Chinese tea.

Japan also has huge presence of tea in its social life. There are elaborate tea ceremony in Japanese houses which serve as a window to their culture.

Tea in Russia can mean an elaborate affair too, even involving huge urns. The use of samovar, a highly decorated tea urn, in tea brewing in Russia is totally unique. It is not just a brewing device, but a part of Russian culture and hospitality. The samovar is a big metal container (varying based on capacity of liquid from 4 to 300+ litres) with a lid at the top and a tap at the bottom and a metal cylinder running through the middle, containing fuel to heat the liquid inside. A pot of Zavarka (concentrated black tea) is brewed separately from which small portions are poured in cups. The Zavarka is 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.

Tea is also identified with the English people. Although the beverage

The typical English Milk Tea



age originated in China, it was the Englishmen that spread the drink worldwide. A cup of typical English milk tea is a 'must have' during a trip to the UK.

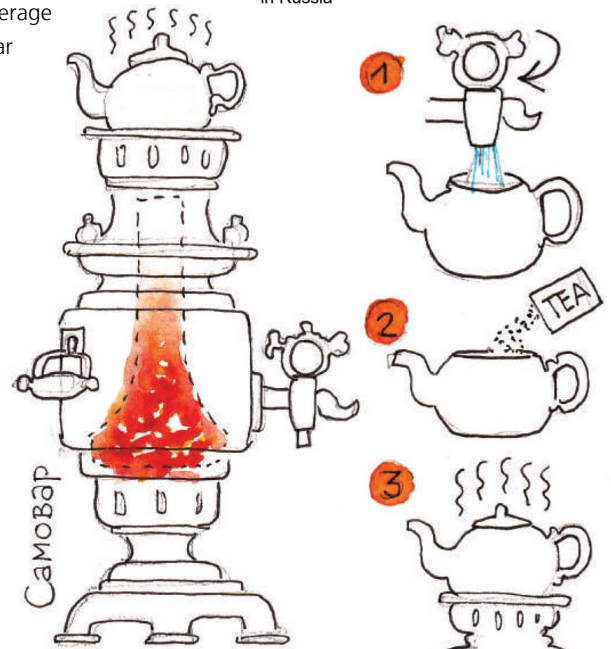
Tea travelled to Malaysia through the Indian migrants. Teh Tarik is the famous 'pulled tea' (generally milk tea) whose elaborate 'pulling' and 'pouring' mechanism makes it a treat for the beholders.

Bubble tea, also known as boba tea, is a modern sensation that originated in Taiwan in the 1980s. This unique drink combines tea (often black or green) with milk or fruit flavours and is characterized by the chewy tapioca pearls at the bottom. Bubble tea shops have gained global popularity.

Coffee

Just like tea, coffee is an important non-alcoholic beverage that is popular around the

The samovar is a must if you like tea in Russia





world. There are many versions of coffee originating from various countries. Of them all cappuccino (from Italy) is the most famous. Frappé from Greece, Dalgona Coffee from South Korea, Espresso from Italy, Americano from the US, Cà phê đá from Vietnam, Kaffeost from Sweden, Yuanyang from Hongkong, Cafezinho from Brazil (the largest coffee grower in the world), Kopi from Malaysia and Singapore, Café de Olla from Mexico, Oliang coffee from Thailand, Café Touba from Senegal, Türk Kahvesi from Turkey and Mazagran from Portugal are some of the distinct national coffee versions that a traveller visiting these places may try. Each of these coffee drinks differ either in ingredients or the procedure of preparing or container in which the same is prepared.



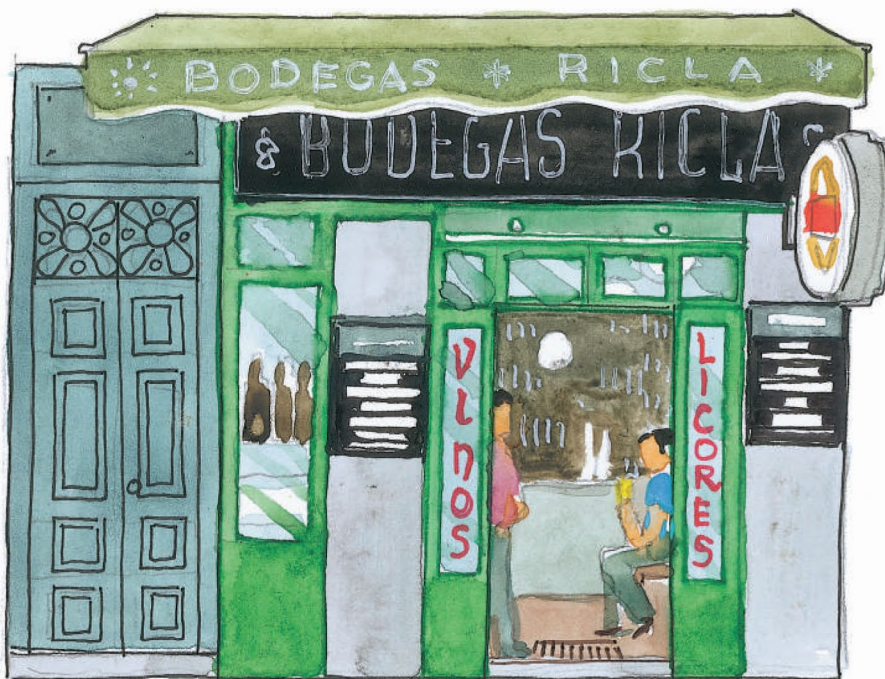
A *café-au-lait* and a croissant is a good way to start a day in Paris

Mate

There are other local drinks that have become the identity of various regions. For example, Mate is popular across South America, where it is more than just a beverage. Sharing mate is a social ritual, promoting connection and conversation among friends and family in countries like Argentina, Uruguay, and Paraguay.

Horchata

Another such drink is Horchata, a sweet and creamy rice-based beverage from Mexico and other Latin American countries. Ingredients used are ground rice, cinnamon, vanilla, almonds and sugar, and the



Local taverns are the perfect place to try the “tapas”, small portions of food to go along with your drink. You can do a meal if you go “tapas hopping” from bar to bar...

Whisky on the glacier rocks



drink is a popular choice to complement spicy dishes. The flavour and texture vary across regions. This refreshing drink is a delightful way to beat the heat.

Kvass

Another traditional Russian beverage is Kvass. It's origin dates back to the medieval times. It is typically made from fermented rye bread, water, sugar, and sometimes fruits or herbs. Kvass has a mildly sour taste and is a popular thirst quencher in Russia and neighbouring countries. Street vendors and stores offer it in various flavours, making it a versatile and widely appreciated drink.

Non-alcoholic drinks from around the world offer more than just refreshment; they provide a glimpse into the cultural, social, and culinary fabric of each region. These beverages are more than just thirst-quenching; they are vessels of tradition, hospitality, and community bonding. We can celebrate the diversity of our world, by raising a glass, or a cup, to the rich tapestry of non-alcoholic drinks that enrich our global culinary landscape.

Alcoholic drinks

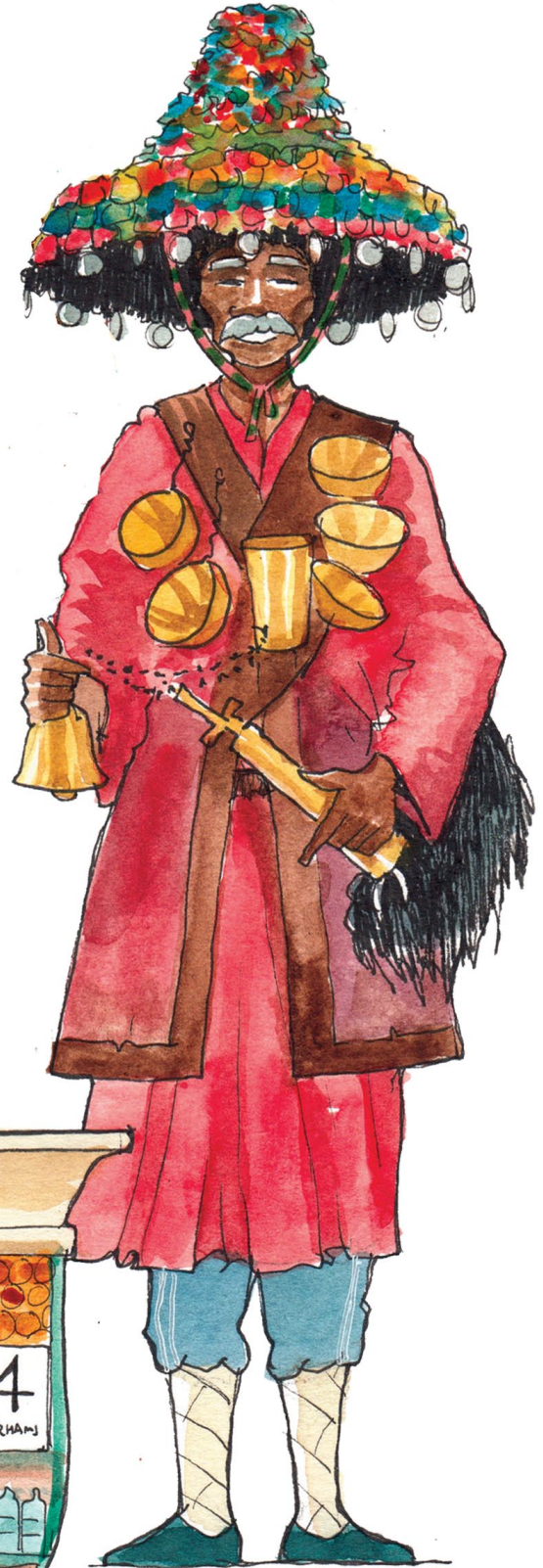
Alcohol preferences vary from country to country and also from continent to continent. Beer, wine and vodka each have

identifiable belts of countries that prefer them. Many things result in geographical preference of liquors, like local produce, weather, historical event, culture, nutritional requirement and so on.

The countries belonging to the vodka belt are Belarus, Estonia, Finland, Iceland, Latvia, Lithuania, Norway, Poland, Russia, Sweden, Slovakia and Ukraine. However, out of these, Poland and Slovakia prefer beer as well. In most of these countries, it is impossible to cultivate grapes, which explains the absence of wine in the local drinking preference list.

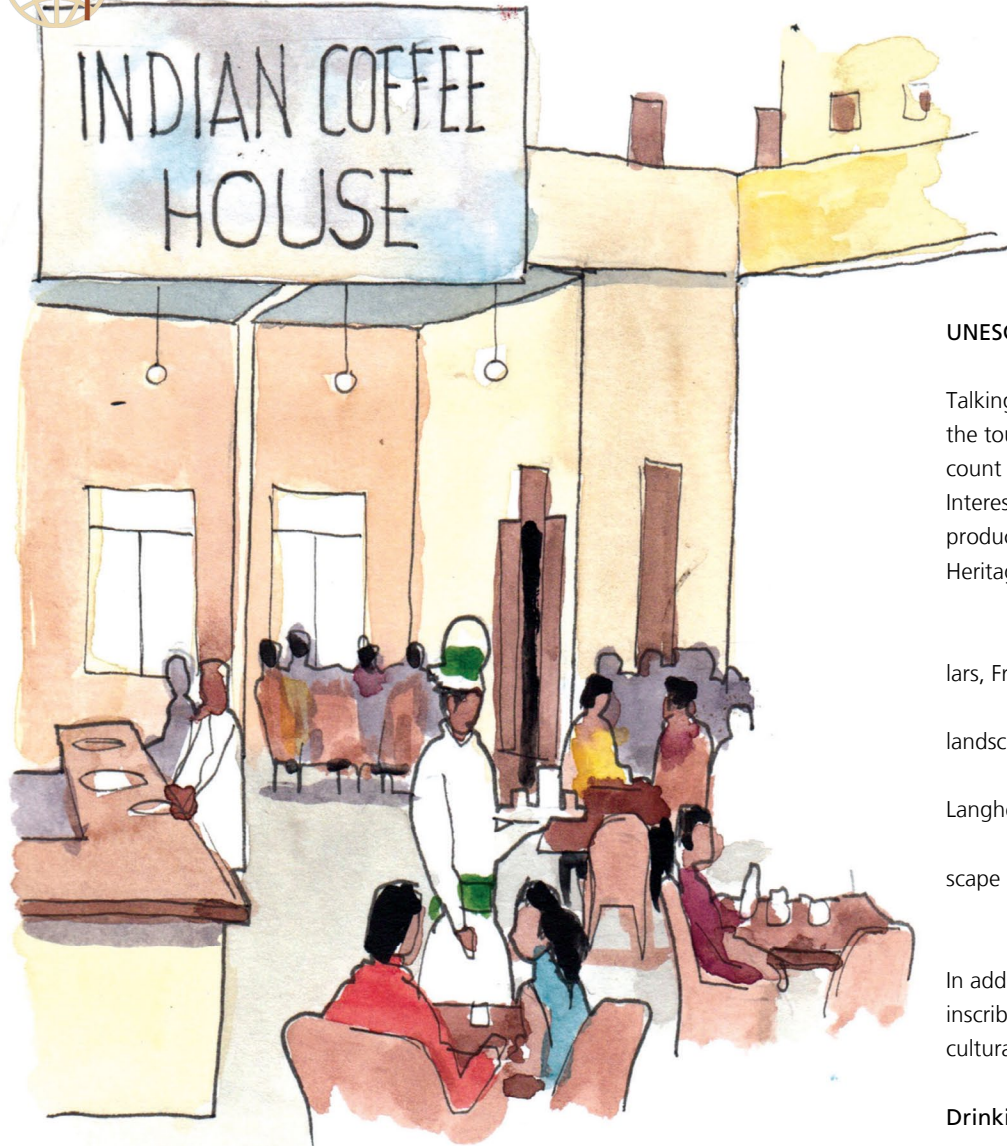
The countries that lie on the beer belt include Belgium, Ireland, the United Kingdom, the Netherlands, Denmark, Germany, parts of Austria, Luxembourg, Czechia, Slovakia, Poland, Slovenia, parts of Russia, German-speaking regions of Switzerland and parts of France (Alsace, Lorraine, Nord-Pas-de-Calais and Ardennes).

Countries that feature in the wine belt are Spain, Portugal, Italy, Greece, Georgia, Cyprus, Albania, Kosovo, North Macedonia, Serbia, Montenegro, Croatia, Bulgaria, San



Some street sellers in Jemaa-el-Fna square





UNESCO inscribed sites

Talking about the importance of beverages from the tourism perspective, we must take into account what the UNESCO has to say in this regard. Interestingly, the UNESCO has declared some wine producing regions around the world as World Heritage Sites. These sites are as follows:

- Champagne hillsides, houses and cellars, France
- Tokaj wine region historic cultural landscape, Hungary
- Vineyard Landscape of Piedmont: Langhe-Roero and Monferrato, Italy
- Alto Douro Wine Region and Landscape of the Pico Island Vineyard Culture, Portugal
- Lavaux vineyard terraces, Switzerland

In addition, the Belgian beer culture has also been inscribed by UNESCO on its list of the intangible cultural heritage of humanity.

Drinking culture by Continent

In the following paragraphs, we take a look at the continent-wise drinking cultures.

European Drinking Cultures

Europe is known for its rich and varied drinking cultures, often centered around wine, beer, and spirits. In countries like France and Italy, wine is not merely a beverage but a symbol of cultural identity. The French have a long-standing tradition of wine appreciation, and wine is an integral part of their daily meals and celebrations. Similarly, Italians take pride in their wine culture, with each region producing unique varieties that reflect their local traditions.

Germany boasts a thriving beer culture, famous for its beer purity laws and Oktoberfest celebrations. In the United Kingdom, pubs are an essential part of the social fabric, where people gather to enjoy a

The Indian Coffee House cafe in Kolkata

Marino, Switzerland, Romania and France.

Countries like Austria, Hungary and Slovenia are producers of some highly-quality wines, but are also great admirers of beer. Hence, they may be regarded as falling on both the wine and beer belt. Similarly, some parts of Russia, Germany, France and Switzerland fall in different belts.

So, it may be said that generally the Central European countries are the beer-drinking ones, the Mediterranean countries prefer wine and the Eastern and Northern European countries prefer Vodka. However, major liquors like beer, wine, vodka, whiskey, brandy, gin etc. have spread worldwide. Also traditional preferences do not necessarily correspond to current drinking habits, as beer has become the most popular alcoholic drink world-wide.

Rum was originally made in Barbados and popularised by Jamaica. So, rum has traditionally played a very important role in the Caribbean culture. But, interestingly, today India is the largest consumer of rum in the world, followed by the Philippines in the second place.

pint of beer and engage in lively conversations. In Eastern Europe, countries like Russia and Poland have strong traditions of vodka consumption, often as part of toasting and bonding rituals.

Asian Drinking Cultures

Asia showcases a wide range of drinking cultures, each with its own distinct practices. In Japan, sake is the traditional rice wine deeply embedded in Shinto rituals and ceremonies. The country has a rich history of sake production, and it continues to hold a special place in Japanese culture.

In China, tea is the most common beverage, but alcohol, especially baijiu and rice wine, plays a crucial role in business negotiations and social gatherings. China's drinking culture involves toasting, with elaborate rituals and hierarchies determining the order of toasts.

South Korea has a unique drinking culture, known for its communal spirit. Drinking soju (a popular Korean spirit) is often accompanied by various drinking games and sharing of food, reinforcing bonds among friends and colleagues.

Middle Eastern and African Drinking Cultures

The Middle East and Africa feature diverse drinking cultures influenced by religious and cultural beliefs. In countries with Islamic majorities, like Saudi Arabia and Iran, alcohol is strictly prohibited due to Islamic law. However, there are exceptions in some regions, such as Lebanon, where wine is produced and enjoyed by certain communities.

In Africa, the production and consumption of traditional alcoholic beverages are common. Palm wine, brewed from palm trees, is a staple in West Africa, while sorghum and millet-based brews are prevalent in East and Southern Africa.



A restaurant in Buenos Aires, Argentina

A small glass of water from the tap is mandatory when you ask for a coffee, you don't even have to ask for it

These beverages are often integral to cultural ceremonies and rituals.

Palm wine is known as 'Ogogoro' in Nigeria, as 'Koutoukou' in Ivory Coast, as 'Emu' or 'Matango' in Cameroon, as 'Sodabe' in Togo and Benin, as 'Mnazi' in Kenya, as 'Nsámhá' in Congo, as 'Lagmi' in Tunisia and as 'Akpeteshi' in Ghana. Normally fermented palm wine contains 2 to 4% of alcohol. But on distillation it acquires stronger alcoholic content, which may go up to 40 to 50%.

Native American Drinking Cultures

Indigenous peoples across North and South America have their own unique drinking cultures, often involving traditional alcoholic beverages. In North America, various tribes produce and consume beverages like corn beer and peyote tea, which are used in spiritual ceremonies and rituals.

In South America, chicha, a fermented maize or cassava beverage, has been central to Andean cultures for centuries. It is used in rituals and celebrations, promoting social cohesion and cultural identity among indigenous communities.



Women Travel Network

ADVERTORIAL

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.

Why Women Travel Network?

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 these days, so maybe 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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Aries

(21 March – 19 April)

Your work can be in the spotlight and you get attention for the good things you've done. You feel romantic, in the mood for love and have an easier time committing yourself to someone.

Places to visit: Ladakh - Lofty mountain passes, lovely lakes and some amazing breathtaking views topped up with simply amazing weather, make Ladakh the go-to place during summers.

Japan - A tour of Japan lets you discover big cities filled with ancient temples and innovative skyscrapers, as well as quiet country landscapes dotted with castles, perfectly manicured gardens, cherry orchards, and primeval forests.

Favourable Dates: April 1, 4, 10, 13, 19, 22 Favourable Colours: White & Red



Taurus

(20 April – 20 May)

You will be more hard-working, grounded and distant. You take your time when making decisions and coming up with new ideas. You can take in new information through your senses, and remember the way everything looks, tastes, sounds, smells, and feels physically.

Places to visit: Rishikesh - The large numbers of yoga centers, ashrams and temples are definitely worth paying a visit. The town proudly hosts India's highest bungee jump.

Kenya - Kenya with the primal drama of lion, leopard and cheetah hungrily following a sea of wildebeest so immense, at times it seems the earth itself is moving

Favourable Dates: April 2, 3, 11, 12, 20, 21 Favourable Colours: Yellow & Blue



Gemini

(21 May – 20 June)

You will be more energetic, adventurous and wandering. You'll be more interested in learning something new with a super-piqued curiosity. You're attracted to ideas that seem kooky and unreal, and are more innovative and inventive with the ideas you come up with.

Places to visit: Munnar - This town is at the confluence of three rivers Kundaly, Madhurapuzha and Nallathani and visitors can also try out trekking, mountaineering, fishing and so on.

Ukraine - Those interested in architecture will be delighted by the massive array on offer, including grand Gothic towers, wooden churches, and looming Stalinist constructions.

Favourable Dates: April 3, 8, 12, 26, 21, 26 Favourable Colours: Yellow & White



Cancer

(21 June – 22 July)

You may not be up for much hard work, a little lazy and indulgent, but if you can force yourself to work, you can get more done with less effort. If in a relationship, you can be more passionate with your partner.

Places to visit: Wayanad is a very serene and silent hill town in God's own country of Kerala. The misty Kerala hills just add to its overall charm.

USA - You can enjoy road trips and big blue skies, restaurants, parks, museums, and innumerable sightseeing opportunities, as well as pristine natural areas.

Favourable Dates: April 2, 9, 11, 18, 20, 27 Favourable Colours: Red & Blue



Leo

(23 July – 22 August)

You're more enthusiastic about the ideas you come up with and may jump at the chance to pursue one of them. This is a very positive time to get out and meet people, something new could start that is very promising in terms of love.

Places to visit: Darjeeling - Surrounded with lush tea plantations that are known across the globe, this scenic hill station is beauty at its best.

Middle East - Most vacations in Middle East include visits to a range of archaeological and religious sites, notably in places like Turkey, Israel, and Jordan.

Favourable Dates: April 3, 6, 12, 15, 21, 24 Favourable Colours: Yellow & Grey



Virgo

(23 August – 22 Sept)

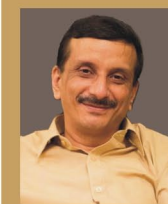
Money is looking to be much more available for you. If you are looking for love to be successful in your relationships, action and intention on your part is necessary. Be willing to talk and really listen, to your beloved and to prospective partners.

Places to visit: Mahabaleshwar - Vacationers can start their day by watching the sunrise and then boating, trekking and then wind off at sunset point!

Africa - Impressively diverse in terms of religions and cultures, the continent is also home to some of the world's most impressive natural sites, including its longest river and tallest freestanding mountain

Favourable Dates: April 1, 3, 10, 12, 19, 21 Favourable Colours: White & Purple

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 want to focus on the lighter aspects of life, and have some fun. You may need to review the way you're budgeting money and where you need to cut back.

Places to visit: Andaman and Nicobar Islands - Andaman and Nicobar is exuberance of the highest order. The ambience, the vast diversity and a top notch marine life along clubbed with some amazing adventure sports enthral the visitors.

Norway - Norway is a heaven for holidaymakers who enjoy the outdoors, with numerous resorts for downhill skiing and snowboarding, as well as countless trails for hiking.

Favourable Dates: April 5, 8, 14, 17, 23, 26 Favourable Colours: White & Green

You should be feeling good about life in general. You get along better with people in a group setting, and feel comfortable in a crowd. If in a relationship, you enjoy being with your partner and want to spend more time with them. If single, you can meet several new people who catch your eye.

Places to visit: Manali - It is absolutely perfect for thrill seekers with the wide range of adventure sports that are on offer in Manali.

Saudi Arabia - A trip to Saudi Arabia opens a world of possibilities for outdoor adventures, which include desert excursions by horse or camel, mountain climbing, cycling, and camping under the starry sky.

Favourable Dates: April 2, 9, 11, 18, 20, 27 Favourable Colours: Red & Blue



Your communications may be geared towards your finances. You could talk to someone about how to handle your finances, getting input and advice on the best ways to handle them, or go over your budget. You're also more concerned with fairness, justice, and equality and get riled up when you don't see that.

Places to visit: Sikkim - The monasteries, cascading waterfalls, treks and the unexplored valleys will definitely cool up with the summer season

Thailand - A visit to Thailand offers a rich culinary heritage, sun-kissed beaches, exotic culture, tropical climate, and stunning landscapes.

Favourable Dates: April 1, 2, 10, 11, 19, 20 Favourable Colours: Red & Purple



A project you've been working on to help your career along or further your life path could come to a close now. You're more romantic and charismatic, and you want your love to transcend.

Places to visit: Hampi, Karnataka - Rock-climbing enthusiasts will adore Hampi, considered the bouldering capital of India, and the city's rocky landscape, dotted with ancient temple ruins, makes for a unique climbing experience.

Iran - A trip to Iran could include visits to cozy teahouses, busy open-air markets, vast deserts dotted with otherworldly oases, and rugged mountains presiding over plains, forests, and meandering rivers

Favourable Dates: April 1, 4, 10, 13, 19, 22 Favourable Colours: Red & Purple



You can be more possessive. You want to experience life through your body and your senses are heightened. You can be more passionate and sensual in love and if you're in a relationship, you want to let your passionate side out. If single, you can attract people to you with your sensuality and are attracted to people who seem secure, practical and earthy.

Places to visit: Udaipur, Rajasthan - Known as the Venice of the East, the beautiful city of Udaipur boasts several sparkling lakes against a backdrop of the Aravalli hills. The Jag Niwas and Jag Mandir palaces situated on islands in the Fateh Sagar Lake, host the Udaipur Solar Observatory and Nehru Garden. The palaces are set against the backdrop of the beautiful Pichola Lake.

Favourable Dates: April 2, 4, 11, 13, 20, 22 Favourable Colours: Orange & Green

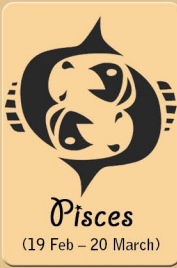


You want to spend more time around other people for the mental stimulation, and you can learn something new on your own or take a class. You will be more curious, intellectual and scattered. You could feel you have the most energy and vitality at home or with family members. You may be more in tune with your emotions as well.

Places to visit: Bulgaria - Visit Bulgaria for its ancient structures like The Valley of the Thracian Kings and Stara Zagora, one of the oldest continuously populated places in Europe.

Bangalore - Visit Vidhana Soudha, Cubbon Park and the Ulsoor Lake of Bangalore, well known for its beautiful locales and boating facilities.

Favourable Dates: April 3, 5, 12, 14, 21, 23 Favourable Colours: White & Green





A waterman in Morocco

Photos by
Grete Howard,
Rupanjana De &
Sanghamitra

Revisiting the world's diversity

THROUGH DRINKING CULTURES

Beverages, alcoholic, non-alcoholic as well as medicinal, have been long associated with the various cultures of the world. They provide an insight into the customs, rituals and lifestyle of a community. While visiting a new country or region, most of us that enjoy food and drinks like to explore the local specialities also. To help our readers gain information about what beverages to find and explore in which country of the world, we have made this master article that brings to you beverages from every nation of the world. We thank Grete Howard for taking us along her experience of drinks around the world which forms a major part of this article. In addition, it also includes some of the most unusual encounters of our Editor, Rupanjana De, when it came to beverages and the strange customs associated with such beverages in various nook and cranny of the world.

This informative guide of national beverages from around the world

will help our readers to enjoy a little more of the local hospitality when they visit different places. The list contains alcoholic as well as non-alcoholic beverages. It is important to note here that Touriosity does not intend to promote alcoholism; rather our objective is to motivate our readers to drink, if at all, only to the extent that the same remains an enjoyment and exploration of the local culture, customs and traditions of a place. At the same time, one must also exercise extreme caution before consuming any beverage as the same may be harmful to the health.

It may be noted here that many of the beverages mentioned against a particular country are available in other parts of the world as well, and this is especially true for popular alcoholic beverages, but the charm of tasting the local tittle when you visit the region of its origin, is a part of the complete cultural experience of the place.

The following is an alphabetical list of countries (A to L only) and listed under each heading is the national alcoholic and non-alcoholic drink as well as the most popular other local beverages that one may like to try.

Afghanistan

There is no official national beverage of the country. But tea and doogh, a refreshing fizzy yogurt drink, are popular. Doogh is a fermented beverage originating in Iran and is a good probiotic.

Albania

Raki, also known as Rakia or Rakija across other parts of Europe and Asia, is the national beverage of Albania. It is a popular fruit brandy.

Algeria

Coffee and tea are popular in Algeria, but alcohol is also available, although not quite popular amongst locals. The Herbal Beverage of Mazagran, a cold, sweetened coffee drink that originated in Mazagran in Algeria and the Algerian Milk Tea are both very popular.

Andorra

Granizado, the local speciality icy sweet beverage made from a variety of fruit juices and sometimes coffee and shaved ice, is a popular drink. Catalan brandy is another popular drink. In addition, aniseed drinks from France and wine-based aperitifs are also local favourites.

Angola

Cuca Beer is a pale lager beer that originated in Angola in 1947. Since then, it has been a favourite. Other popular Angolan beverages include Kapuka, a homemade vodka, Ovingundu, a mead made from honey and Whiskey Kota a homemade whisky. The non-alcoholic drinks of Kissangua is widely used in indigenous healing rituals.

Antigua and Barbuda

This is a Caribbean island-nation that comprises of 2 major islands, Antigua and Barbuda respectively, and many smaller ones. As expected for the Caribbeans, Rum is the major alcoholic drink here. Fresh juices, tea and coffee are popular among non-alcoholic beverages.

Argentina

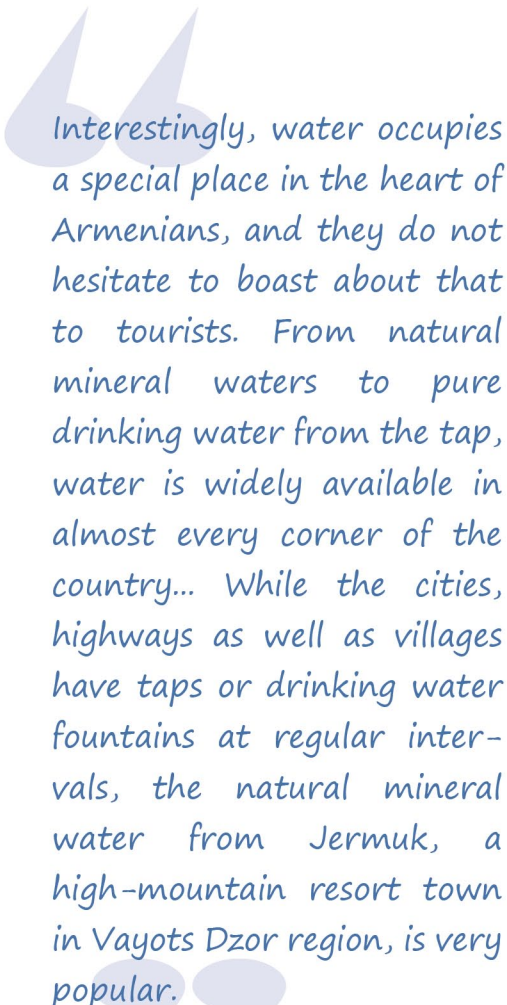
Mate is the national drink of Argentina and it is usually had throughout the day. It is a caffeine-rich drink that is made using leaves and twigs from the yerba mate plant and hot water. Notably Argentina is one of the largest producers of wine in the world; 90% of the same is consumed domestically and 10% of it is exported. It is also the largest producer of Malbec wine (made from purple grapes) in the world. Fernet is another popular drink, and although it is of Italian origin, Argentina is the largest consumer of fernet in the world. Fernet con coca, a cocktail with fernet and cola is a popular drink as well.

Armenia

Armenia is known for many things, and one among those is its clean and free drinking water. Interestingly, water occupies a special place in the heart of Armenians, and they do not hesitate to boast about that to tourists. From natural mineral waters to pure drinking water from the tap, water is widely available in almost every corner of the country, making it useless to buy bottled water or water purifiers. How incredible is that?

While the cities, highways as well as villages have taps or drinking water fountains at regular intervals, the natural mineral water from Jermuk, a high-mountain resort town in Vayots Dzor region, is very popular.

Popular alcoholic drinks are Cognac and Oghi. Made from selected grape varieties from the Ararat Valley, Armenian Cognac is unique in that it got the permission to label the product as Cognac although it is outside France. Some popular



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Armenian cognac brands are Ararat, Great Valley, Mané and Armenika. Oghi is an Armenian spirit distilled from fruits or berries and falls essentially in the category of 'moonshine' (meaning unregulated home-made spirits using home-grown produces). Mulberry vodka 'Artsakh' is also well-known.

Australia

Lemon, lime and bitters, also referred to as LLB, is regarded as Australia's national drink. Made with a mixture of lime cordial, Angostura bitters (herbal alcoholic drink made from gentian, herbs and spices) and lemonade or soda, it has very low alcohol content, and hence, is often treated as a mocktail rather than a cocktail. Beer and wine also enjoy huge popularity in Australia. Foster's is a popular Australian beer. Among non-alcoholic beverages, coffee enjoys the supreme popularity.

Austria

Almdudler is said to be the national drink of Austria. It is a sweetened carbonated beverage made from herbal extracts. When it comes to alcoholic drinks, Nux Alpina Walnut liqueur is something tourists must try. Made from fresh green walnuts, soaked in grape brandy, it is a rich, spicy and aromatic alcoholic beverage that is not too sweet. In Austria, one must also try Schnapps, or distilled fruit brandy with high alcohol content. As compared to the normal brandy made from distilling wine, Schnapps is made from various fruits like cherries, apples etc.. It is sweeter and has a fruit-flavour.



Azerbaijan

Black tea is the national drink of Azerbaijan. Tea brewed in samovar is popular in the country. For more details about samovar, readers may refer to the entry on Russia under the head 'Tea' in the previous article. Ayran, a non-alcoholic yogurt and salt drink is popular too. The local Xirdalan Beer also enjoys some craze.

Bahamas

Switcha, a non-alcoholic drink made from lemon, water and sugar is the national drink of Bahamas. Being a Caribbean island rum is also popular.

Bahrain

Coffee, more particularly Qahwah or Arabic coffee is the national drink of Bahrain. Despite being a Muslim country, alcohol is legal in Bahrain. However, drunken behaviour is illegal and it mind land you in trouble. So visitors must beware; if you drink alcohol, keep it at the minimum level, and don't get drunk!

Bangladesh

Tea or 'Cha' is widely regarded as the national drink of Bangladesh. In recent years a new innovation of tea, called the 'Shat Rong Cha' (seven-layered tea), made headlines. A tea shop owner in Srimongol town in Moulvibazar district of Sylhet region named Romesh Ram Gour devised the unique version of tea. It soon went viral and was replicated in other parts of Bangladesh as well, with varying numbers and colours of layers. The layers are different from each other in not only colour but also taste and density and some of them incorporate herbs and spices. While the original version of Gour had alternating light and dark layers, elsewhere in the country the same tea was also handed out with different-coloured layers altogether.

Barbados

Barbados is often referred to as the 'Rum Island', which only goes to show how popular rum is in the island. That's not surprising given the fact that every island nation in the Caribbeans is known for its rum. However, the national drink of Barbados is Mauby, which is made by boiling the bark of the Mauby tree with cinnamon, orange peel, nutmeg and cloves, and sugar to taste.





1. A glass of doogh, a fizzy yogurt drink from Afghanistan;
2. A glass of Rum, the major alcoholic drink from the Caribbean countries;
3. Saat Rong Cha or seven-layered tea of Bangladesh;
4. Mate, a caffeine-rich drink infused with leaves and twigs from the yerba mate plant, from Argentina;
- 5,6. Drinking water fountains are just about everywhere in Armenia;
7. A 2-litres can of 'Baltika' beer in Armenia;
8. A huge bottle of 'Karas' wine stands in the middle of a road crossing near the Yerevan Airport in Armenia.

Belarus

Vodka has been part of the Belarusian culture since the 15th century. Cranberry vodka is very popular. However, Krambambula is the national alcoholic drink here. Krambambula is a cocktail consisting of red wine and other types of liquor like gin, vodka or rum.

Belize

Being located in the Caribbeans, Rum is the major alcoholic drink here. Rum Punch is the main cocktail.

Benin

Sodabi, a spirit made from the fermented saps of palm trees, is the national drink of Benin. It was a symbol of resistance against the colonists and has become a part of the local culture. It plays an important role in festivities and special occasions like weddings, baptisms or even funerals.

Belgium

Belgium lies in the Beer belt of Europe and is home to numerous breweries and many beer brands. For a tiny country, that is much

smaller in area than the small Indian state of Kerala, having close to 1,400 brands of beer is an incredible thing. An average Belgian person drinks about 68 litres of beer per year (back in 1900 it was 200 litres per year). There are many beer festivals held in different parts of Belgium round the year. It is an important part of Belgian culture. Witbier, Trappist beer, pale ales, lambics, Flemish red ales, sour brown ales, strong ales, stouts, tripel, quadruple and pilsner are some of the most famous types of beer here. Probably the most popular and most 'Belgian' of them all is the Lambic Beer. It is a wild fruity-flavoured sour beer made with naturally occurring yeast from the Senne River Valley.

Bhutan

If Ema Datshi is its national dish, Ara (also Arag) is its national drink. It is a traditional alcoholic beverage made by fermenting or distilling wheat, rice, millet, maize, barley or buckwheat.

Bolivia

The national drink of Bolivia is Singani. It is a fruit brandy produced by distilling from the white Muscat of Alexandria grapes. It is

produced only in the high valleys of Bolivia and vineyards are typically at elevations of 5,250 feet or higher. The quality of the brandy is determined not by age, but by the quality of the grapes used. Singani has been a part of the country's culture since the 16th century when the Spanish arrived in South America and it was first distilled by monastic orders.

Another drink that one must try while in Bolivia is the Huari Beer, the most popular beer in the country. The Huari beer is made using volcanic rocks and tastes slightly salty.

Bosnia and Herzegovina

As in many Balkan countries, Rakija (also Raki or Rakia), an alcoholic beverage similar to brandy and vodka, is the national drink of Bosnia and Herzegovina. Rakija is made by distilling fermented fruits, nuts or plants and contains around 40% alcohol, however homemade rakija may contain up to 80% alcohol. Coffee is also very popular.

Botswana

Chibuku, a traditional beer of Ngunu origin, is a sorghum beer made using malted sorghum and maize, and/or millet. It is



Kopi (coffee), teh Tarik (local tea), various fruit juices and colourful flavoured drinks are popular.

Bulgaria

Another Balkan country, Bulgaria's national drink is Rakia that is made from fruits like plums and apricots.

Boza, a creamy drink made of fermented boiled flour or millet, is also traditionally linked with the Bulgarian culture. It is a very ancient drink and has only about 1% alcohol. So traditionally it has also been served to children. This slightly sweet and sour drink is also said to be a good probiotic. For a cultural experience one might try boza that can be found in most grocery stores across the country.

Burkina Faso

Zoomkoom is the national drink of Burkina Faso, having its roots in the country itself. It is a fermented drink having a sweet taste. The ingredients used are ginger, pepper, cloves, tamarind, selim and millet or guinea corn. Shea butter may also be added. It is used in festivities, ceremonies as well as a welcome drink for guests at home.

Burundi

Across southern Africa Sorghum beer (with alcohol content of 1%-8%) is popular, and Burundi is no exception. It is the preferred drink for special occasions. Another traditional drink of Burundi is urwarwa or banana beer.

Cabo Verde

Grogue is the national alcoholic beverage of Cape Verde. It is closer to rum and is made from sugarcane. Grogue has an alcohol content of 40%.

Cambodia

Fresh coconut water, sugarcane juice and palm juice are some of the drinks you think about when someone mentions Cambodia. Sra or rice wine is one of Cambodia's oldest homemade alcoholic beverages. Today the Sombai rice wine is very popular and is also used for medicinal purposes. It is sold in decorated bottles with a sugarcane stick in them.



made in Umqombothi homemade style. Ginger beer is the favourite non-alcoholic drink. It is also homemade and is popularly served at special occasions.

Brazil

Cachaça, or Brazilian rum, is the national drink of the country. It is a distilled spirit made from fermented sugarcane juice. Known by various names like pinga and caninha and nicknames like heart-opener, holy water and eye-wash, this is the most popular liquor among the distilled spirits in the country. The history of this drink goes back to the 16th century when the Portuguese moved their sugarcane plantations from Madeira to Brazil.

A popular soft drink of Brazil is the Guaraná, a carbonated drink made from a fruit of the same name originating in the Amazon. The country also has many non-alcoholic drinks prepared from the pulp of cocoa fruit, as also many cocktails that feature both Cachaça and cocoa. One of the most famous cocktails to try in Brazil is the Caipirinha; this cocktail features fresh lime juice, sugar and cachaça.

Brunei

This country has no national drink, and alcohol is banned. However.



1. A winery in Belarus;
2. Glasses of wine from the 'Rum Island' of Barbados;
3. Beer bottle caps outside a store in Brussels, Belgium shows the huge popularity of the drink in the tiny country;
4. Millet Beer from Burkina Faso;
5. Rum Punch, a cocktail from Burkina Faso;
6. Colourful fruit juices and soft drinks in a famous food market in the capital city of Brunei;
7. Duvel, the famous Belgian beer brand.

Cameroon

Palm wine, Afofo, Bil-bil and Odontol are the indigenous alcoholic beverages in Cameroon. Bil-bil is a homemade beer that is made from millet, sorghum or corn. Afofo is a firewater distilled from palm sap. Non-alcoholic drinks made from baobab, lemon and ginger are also popular. Odontol is an artisanal liquor made from palm wine, corn, sugar and sometimes plantains. It can have up to 50% alcohol content. The production of odontol is highly unregulated resulting in varying quality, some of which may not be good enough to drink.

Canada

Caesar, that originated in Calgary and is drunk across the country, is the national cocktail of Canada. It is somewhat like the more popular Bloody Mary, and contains vodka, tomato juice, clamato (clam broth), hot sauce, lime and Worcestershire sauce. It is served with ice in a

salt-rimmed glass.

Central African Republic

The popular alcoholic drinks of this country are Palm wine, made from the sap of palm trees, Banana wine, made from ripe bananas and the locally brewed beer. Amongst non-alcoholic drinks the popular ones are ginger beer and coffee.

Chad

While in Chad, one must try the Jus de Fruit. As the name indicates, it is a fruit juice, with a difference. It is made with milk, ice, cardamom, nutmeg and one's fruit of choice. The popular drink is also widely sold from carts on the streets of Chad.

Chile

Pisco is an unaged brandy distilled from fermented grapes and has an alcohol content in the range of 38% to 48%. Pisco

tastes somewhat like tequila as both have similar herbal taste and earthy flavours. Pisco sour is the national drink of Chile. It is a cocktail made from Pisco, lime juice, egg white, sugar and bitter ingredients making it taste sweet, tangy, bitter and herbaceous at the same time. It must be noted here that both Peru and Chile lay claims over the Pisco.

China

Tea is an important part of the Chinese culture for close to four millennia. Legend has it that in 2737 BC, the Chinese Emperor Shen Nung, who was also a herbalist, was sitting under a tree as his servant was boiling some drinking water. Unnoticed, some leaves from the tree blew into the water and it changed colour. The Emperor loved the smell and out of curiosity, wanted to taste the accidentally created beverage. Voilà, that's how tea came to be invented in China.

Since then, it has been part of the country's culture. Based on the different traditional methods of processing the tea leaves, Chinese tea can be of many types, including Oolong tea, White tea, Black tea, Green tea, Yellow tea, Longjing tea, Tieguanyin tea, Keemun tea and fermented tea.

The national drink of China is Baijiu (also called Shaojiu), a colourless distilled alcoholic beverage with alcohol content in the range of 35% to 60%. It is made from fermented sorghum or various types of grains, like rice, glutinous rice, wheat, barley and millet. The history of Baijiu goes farther back than that of the tea. It is reported to have been first made 5000 years back, making it the world's oldest hard liquor. Baijiu comes in various aromas and may be strong, light, saucy, umami, or savoury. Maotai, produced in the town of the same name, is a type of Baijiu that is also quite popular.



Congo

Lotoko is the local 'moonshine', meaning the unregulated home-distilled alcoholic drink, in Congo. It is also often referred to as 'pétrole'. Being an unregulated one, it may be risky to drink.

Cook Islands

It is an island country in the Southern Pacific Ocean comprising of 15 individual islands. Coconut is widely grown here and as such coconut water is a popular drink. The country also has any tropical fruit juices and cocktails to offer. Bush Beer brewed from oranges, bananas, pawpaws or hop are very popular. Tumunu, a bush beer brewed from fermented oranges is especially a local favourite.

Costa Rica

Guaro is the national drink of Costa Rica. Made from sugarcane, guaro is a sweet and clear liquor similar to vodka but low in alcohol content. The most popular brand of Guaro is Cacique.

Côte d'Ivoire

Akpeteshie or palm wine, is the national drink. Produced by distilling palm wine or sugarcane, it is popular across Africa, although known by different names in different countries.

Croatia

Rakija or Rakia, is a drink popular in the entire Balkan region. It is a type of fruit brandy, that can be made from a variety of distilled fermented fruits including plums, grapes, apricots, peaches, mulberries, apples, pears, figs and cherries. It is the national drink of Croatia. The Croatian version of Rakija is made from grapes. It is also locally called trapa or grappa.

Pelinkovac, a bitter liqueur with alcohol content of 28–35%, is another popular drink. Pelinkovac is a medicinal herb drink based on wormwood and is also popular in Serbia, Montenegro, Bosnia and Herzegovina, North Macedonia, Bulgaria and Slovenia. The by volume.

Croatia is a wine-producing country. Its most popular grape is Grasevina, which is used to produce Riesling-like white wines.

Cuba

The island nation of Cuba is known for its rum. There are many rum distilleries that together produce more than 60 brands of rum. And when it comes to famous cocktails, Cuba can lay claim to many of them. Mojito, Cuba Libre and Daiquiri are some of the most famous cocktails associated with the country.

The famous mojito originated in Havana, the capital city of Cuba.



Colombia

Aguardiente, literally translated to 'fire water', is an anise-flavoured distilled alcoholic beverage made from fermented sugarcane juice. It is a strong liquor containing between 29% and 60% alcohol. Similar to vodka, Aguardiente can be best described as Colombian version of tequila. Aguardiente is also popular in many other countries of South America like Spain, Portugal etc.

Comoros

95% of the population of the country being devout Sunni Muslims in this island nation, consumption of alcohol is generally less. But liquor is available in big markets. What is more popular in the country are infusions and fruit juices. In Comorian cuisine thé doesn't mean tea, rather it refers to infusions of native herbs like cinnamon leaves, lemongrass etc. Juices of fruits like red guava, jackfruit, papaya and mango are delicious and more popular.



4

A little sour, a bit sweet, bubbly and minty with a punch of rum – this makes the cocktail popular with people with a wide variety of tastes. While the date of its origin is shrouded in mystery, with some claiming it to be from the 16th century and others associating the 19th century as the beginning of its timeline, one fact that holds true without any doubt is that it was famous writer Ernest Hemingway who made it popular in the 1930s.

Daiquiri is another famous Cuban cocktail that is also made with rum. The Cuba Libre, yet another popular Cuban cocktail for more than a century, is made with lime juice, cola and rum. It's history is associated with Cuban battle for independence and the name originated as a rallying cry during the Spanish American war of 1898.

Curaçao

Curaçao is a semi-autonomous island country under the Dutch. It is known for the Curaçao liqueur made with the dried peels of a bitter orange variety called the Laraha. The liqueur is distilled and then blue or orange colour is added for an exotic appearance.

Cyprus

Zivania is considered to be the national drink of Cyprus. It is a firewater with an alcohol content of 40% - 99%. The origin of the drink dates back to the

14th century when the island country was under Venetian rule. Brandy Sour is the unofficial national drink. It is a cocktail made by combining a few ingredients like Cypriot brandy, lemon juice, soda and bitters.

Czech Republic

Becherovka, a herb-based liquor, is the national alcoholic beverage in Czech Republic. It is made from a secret recipe comprising of around 32 herbs and spices, spring water, spirit and sugar. The drink tastes bitter and is drunk as a digestif. The alcohol content is around 38%. With anise and cinnamon in the ingredients, it is often said to taste like Christmas. One can have an idea about the popularity of the drink from the fact that it even has a museum dedicated to itself in the country.

Amongst soft drinks, the most popular is Kofola, a carbonated soft drink that gives a tough competition to Coca-Cola and Pepsi in the Czech Republic and Slovakia.

Denmark

Although Denmark is not really a destination known for its beverages, it has a long history and culture of drinks. Drinking in Denmark goes back to the Viking times. It was from beverages that they drew their strength from during their conquest of different places. Akvavit is the national drink of Denmark. Tasting somewhat like vodka, it is a distilled spirit that is mainly produced in the countries of Scandinavia and is also popular in Northern Germany. Akvavit has been produced in

these countries since the 15th century. The liquor is distilled from grain or potatoes, and is flavoured with herbs including caraway. Akvavit is also referred to as 'snaps' in Denmark, and the most popular variety is known as Ålborg after the city where it is produced.

Brännvin, a Swedish liquor is also popular in Denmark. Gammel Dansk is a herbal alcoholic bitter that is also popular in Denmark.

Djibouti

Djibouti being predominantly a Muslim country, drinking alcohol is discouraged, and drunken behaviour may even land you in jail. Kabisa is a popular non-alcoholic Djiboutian energy drink that one may try.

Dominican Republic

Dominican Republic is a tiny Caribbean island known for its rum production. Their national drink is Mama Juana, a concoction of rum, red wine, honey, tree bark and medicinal herbs soaked in a bottle. It is considered an aphrodisiac that is used to treat flu and indigestion as also help in blood circulation, and curing kidney and liver diseases. But it is also consumed just to embrace the national heritage. While in the country, one may also try the various seamoss drinks that range from milk shakes to wine.

1. The production of Grogue, a fire water in Cape Verde;
2. A bottle of Pelinkovac from Croatia;
3. Bee wine, a type of fire water from China;
4. Sugarcane drink in Cuba;
5. A bottle of Brannvinn popular in Denmark;
6. Iced coffee in Croatia.



6



Ecuador

Chicha is a popular Ecuadorian drink. It is drink made from fermented or non-fermented fruits or corn and is popular in the Andes and Amazonian regions. Another drink popular in the Andean region is the Canelazo. It is a hot drink made with aguardiente or rum and water boiled with cinnamon.

Another popular Ecuadorian drink is Sinchicara, a cane brandy fused with the bark of indigenous rainforest plants. This drink is unique to Sucumbios province in Ecuador and is popular among many Amazonian communities. Commercial version of the drink is also available in stores. Sinchicara is also believed to have medicinal value and is used as an aphrodisiac, or to soothe rheumatoid arthritis or boost libido.

Egypt

Black tea, coffee and Sugarcane juice are the most popular drinks in Egypt. Being a Muslim country, alcohol is discouraged, but it is available, and beer is the most popular one in the category. Tea and coffee are served traditionally to welcome guests. Another local favourite is Karkadeh, a drink made from boiling dried red hibiscus flowers, chilling the water and adding sugar.

El Salvador

While beer is the most popular alcoholic drink in El Salvador, Tic Táck, a multi-distilled cane



vodka is its national spirit. It forms part of cocktails and is also enjoyed straight on the rocks. Popular non-alcoholic beverages include horchata, Kolachampan soda, Ensalada and coconut water.

England

Englishmen are known for their love for tea, which is, without a doubt, its national drink. Despite originating in China, tea is largely considered as an English beverage. Tea definitely owes its worldwide popularity to the Englishmen who spread it around the world.

When it comes to alcoholic beverages the national drink of England would definitely be gin and tonic. Although gin did not originate in England, rather it was introduced in the 13th century in the region of current day Netherlands and Belgium. Nevertheless, Gin is regarded as an epitome of 'Englishness'. The history of gin in its current form in England goes back to the 17th century. Cheers!

Equatorial Guinea

Malamba, an alcoholic drink produced by fermenting distilled sugarcane juice and Osang, an African tea, are the popular here. Palm wine produced from the sap of various species of palm tree such as the Palmyra and coconut palms are also local favourites.

Eritrea

Eritrea being a Muslim nation, alcohol is rare,



but is available. Coffee and tea are more popular. Siwa or Suwa is a homemade alcohol made from water and bread. Tej or Mes is a type of honey wine, like mead with an alcohol content of 7% to 11%, brewed and consumed both in Ethiopia and Eritrea.

Estonia

Beer is quite popular with the locals, however the national drink is Vana Tallinn, meaning Old Tallinn. It is rum-based liqueur produced only in the Baltic country since



1960. Vana Tallinn is known for its dark brown colour and velvety taste. It contains Jamaican rum and a variety of herbs and spices and is flavoured by citrus, cinnamon and vanilla. It can be drunk straight and is also often mixed with coffee.

Eswatini

Eswatini (formerly Swaziland), does not have a national drink. However, the Swazi beer Sibebe, named after the Sibebe rock, a nature reserve in the country, is its most famous beer.

Ethiopia

The national drink of Ethiopia, Tej, is a type of mead (with an alcohol content of 7-11%) made with honey, water and yeast. The drink is an important part of Ethiopian culture and is consumed during festivals and special occasions.

Fiji

Kava, also called grog, is traditionally linked with the Fijian society. It is popular alcoholic drink across the Pacific Ocean regions of Polynesia, including Hawaii, Vanuatu, Melanesia and Micronesia. It is the unofficial national drink of the country. It is drunk at homes as well as during festivities. The kava ceremony is an elaborate and festive one and getting to take part in one is a unique opportunity. The main ingredient of Kava is an intoxicating pepper plant common in these regions. The plant is pounded into a powdery consistency and mixed with water. Because of its psychoactive elements, Kava is banned in many countries. So, one must try it only with caution.

Finland

Lonkero is Finland's national beverage, and is also known as 'long drink'. The cocktail is made with gin, distilled from Finland's Juniper

berries, and grapefruit soda.

Koskenkorva Viina (also called Kossu) is the Finnish vodka and is produced through a long 200-step distillation process. The highly pure industrial ethanol is then diluted with spring water and a sugar. Salmiakki Koskenkorva, also called Salmari, is a popular vodka cocktail in Finland. This black-coloured alcoholic beverage is a mix of salted Turkish pepper licorice and Koskenkorva Viina. Kippis!

France

France is often thought to be a land of wines, but to think that this drink is a national drink here, will be a mistake. Instead, Pastis, the quintessential anise-flavoured Provençal drink from the south of France has got the recognition of being the national drink. It is similar in taste to absinthe and raki and ouzo from Turkey and Greece respectively.

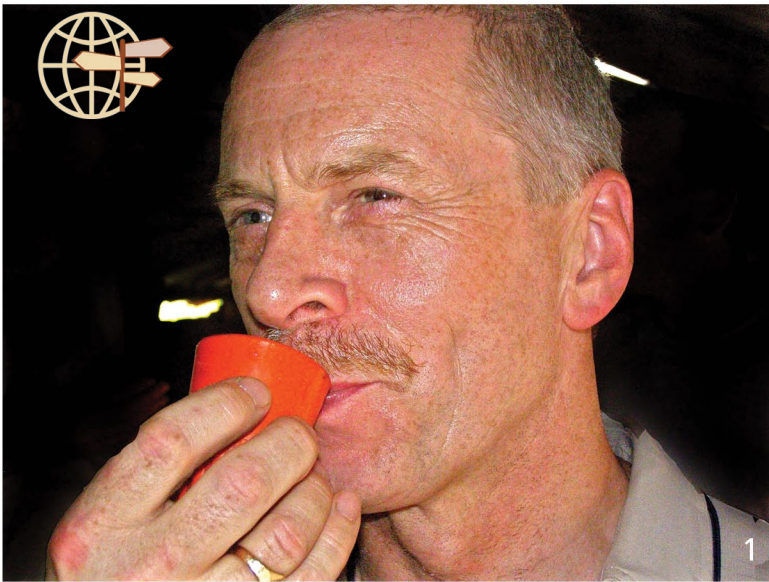
Wine may not be officially recognised as the national drink of France but it is deeply rooted in French culture. One can trace the beginning of French winemaking to the 6th century BC after the Greek settlers colonized the Southern Gaul (encompassing a large part of present-day France). The Romans came thereafter and annexed France in 125 BC. The credit for planting the vines in France goes to the Romans who did the same around 300 AD. France produces many grape varieties including Cabernet Sauvignon, Chardonnay, Pinot noir, Sauvignon Blanc and Syrah. Today wine is produced all throughout France resulting in about 8 billion

bottles per year. This makes France the third largest producer of wine in the world after Italy and Spain. Bordeaux and Champagne are the most famous wine producing regions of France and provide many tours as well.

French wine can be of the following types: Red wines from dark-coloured grapes like Pinot Noir, Cabernet Sauvignon, Merlot and Zinfandel, Rosé wines from the Provençal region, White wines like Chardonnay, Riesling and Sauvignon Blanc and Sparkling wines from Champagne and Vouvray regions. Champagne produces many of the world's most best-known sparkling wine brands. In order to be named 'Champagne', the wine must have been produced and bottled within 100 miles of Cham-



1. A bottle of Rum Brugal from the Dominican Republic;
2. Kava ceremony in Fiji;
3. Chicha, the popular Ecuadorian drink;
4. A bottle of Vana Tallinn from Estonia;
5. Enjoying fresh cranberry juice in Finland;
6. Cider in a tea cup in France.



Gambia most of the popular drinks are non-alcoholic. Ginger beer, attaya (a strong and sweet home-brewed tea), baobab juice (made from the fruit of the giant baobab tree) and Wonjo juice (made from dried hibiscus flowers) are the most popular ones.

Germany

Germany lies on the Beer belt and Germans are known for their love for 'bier'. Pilsner, a type of lager beer, is the national drink of Germany.

After beer, Jägermeister is the next most popular alcoholic beverage. It is a herbal liqueur that combines the benefits of 56 herbs. Together, they are believed to give Jägermeister medicinal properties.

Schnapps is another popular traditional alcoholic drink made by fermenting fruit.

Come Christmas time, one finds Glühwein everywhere, in departmental stores, kiosks, shops at the Christmas market, bars, cafés and restaurants. Glühwein is a mulled wine. It is the most favourite wintertime drink for the Germans. It consists of red wine mixed with spices like cinnamon, cloves, anise and sugar. Sometimes a shot of schnaps or rum is also added to give an extra kick. All the ingredients are slowly heated so that differ-

pagne, France, which located just outside of Paris. Red wine is best served with cheese and red meat.

Cognac is another important drink in France. It is a brandy named after the Cognac region of France.

For non-alcoholic drink, the best one to try while in France is Perrier, a bottled natural mineral water. This refreshing carbonated water is natural spring water collected from the French village of Vergèze. Gas and water from the spring are collected separately and the gas is added back to the water during the bottling process.

French Polynesia

Kava, a beverage made from the Piper methysticum plant, is a popular drink in

homes and in ceremonies. In addition, Tahitian Vanilla Punch, made with fresh juices, dark rum, light rum, lime and vanilla, is a famous cocktail from this island. French wine and champagne are also popular.

Gabon

Régab, a beer brewed in Gabon since 1966, is the national drink of Gabon. This is often described as one of Africa's best beers.

Gambia

Islamic law prohibits alcohol and as such in





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A non-alcoholic version of the Glühwein is the Kinderpunsch. It is also served during festive times like the Christmas. It consists of cherry or orange juice mixed with tea, cinnamon, clove and other spices.

Georgia

Chacha is the national drink of Georgia. The country is known for its wide grape cultivation and wine production. Chacha is a by-product resulting from wine production. It is a strong brandy made from pomace, the pulpy residue that remains after fruit is pressed to make wine.

Ghana

Palm wine or Akpeteshie, produced by distilling palm wine or sugarcane, is the national alcoholic drink of Ghana. The same liquor is also popular across Africa, but is known by

different names in different countries.

When it comes to availability of alcohol in Ghana, the options are quite wide, starting from small pouches of rum to wine in bottled cola and many more.

Greece

Stunning beaches, idyllic scenery, picturesque islands, colourful historical architecture and great food is what an ideal vacation in Greece seems to consist of. Add to that great sipping experience. Greece is home to some great beverages, both alcoholic and non-alcoholic. Drinking has been traditionally an integral part of Greek culture. Legend has it that it was Bacchus, the Greek God of wine who taught humanity how to cultivate grapevines and make wine.

Ouzo, a strong grape-based anise-flavoured beverage is the national drink of Greece and also popular in Cyprus. It was first concocted

in Greece's Thessaly region in 1856. Today there are more than 300 brands of ouzo made in Greece, each with a unique recipe. The translucent ouzo is best had chilled with olives or cheese.

Frappe is a non-alcoholic drink that has its origin in Greece, though it was purely by accident.

Grenada

Rum Punch is the national drink of Grenada.

1. Tasting fire water in Ghana;
2. The production process of firewater in Ghana;
3. Wine and cola in a bottle in Ghana;
4. Ouzo from Greece;
5. Malamba juice from Guinea;
6. Rum in a small disposable pouch in Ghana;
7. A bottle of Glühwein from the supermarket in Germany;
8. Water from an iron spring in Georgia;
9. A glass of beer in Germany.



Being a Caribbean Island nation, rum is produced in plenty from the abundant sugarcane crops that grow in the region. There are many rum varieties, from light to dark, to suit every taste. Rum punch is a popular cocktail in the Caribbeans. It contains rum and fruit juices.

Guatemala

Guatemalans love beer and their most favourite brand is Gallo. It is the national beer of Guatemala. It is a pale lager beer with 5% alcohol that has been produced in Guatemala since 1896. Another favourite alcoholic drink in the country is Guaro liquor. Among non-alcoholic beverages, Limonada con soda is popular. It is a refreshing drink made from freshly squeezed lemon and soda water.

Guinea

Malamba Juice is the most popular alcoholic drink in Guinea. To produce it, sugarcane juice is fermented for about two weeks. Sometimes the bark from the Garcinia kola tree is added to the juice for faster fermentation and corn is added to increase the alcohol content.

Guinea-Bissau

Cana de Cajeu or rum made from the fruit of the cashew nut is the national drink of the West African country. Apart from this, palm wine also enjoys popularity in the rural areas.

Guyana

Being culturally connected to the Caribbean region, rum is the favourite alcohol in this country. However, the national drink is Mauby. It is made by boiling the bark of a local tree, and then straining and adding sugar. Traditionally mauby

has been a fermented beverage, but now it is also marketed as a commercial non-fermented soft drink that is popular across many countries in the Caribbean. Banks Beer is the national beer of Guyana.

Haiti

Rhum Barbancourt is famously produced in Haiti by the Société du Rhum Barbancourt. It is made by distilling fermented sugarcane juice giving it a distinct flavour that has resulted in its popularity around the world.

Crémas is a popular Haitian cocktail that is served at special occasions like weddings and birthdays. The drink contains coconut milk, sweetened condensed milk, lemon juice, lime zest, dark rum and spices like nutmeg, cinnamon and vanilla.

Clairin, the Haitian version of rum Agricole, is made from local sugarcane. The rustic rum tastes herbal, earthy and grassy. It is produced mostly by small, craft distilleries across Haiti. It has become a signature of Haiti across the world.

Honduras

Rum, being the eternal favourite in the Caribbeans, no wonder it plays an important role in Honduras also. However, Pinol is the national drink of this central American country. It is traditionally made with ground maize, cocoa, agave, honey, cinnamon and other spices and vanilla.

As for non-alcoholic drinks, Aguas or refrescos are popular. These are fruit juices mixed with water. Horchata is another traditionally popular drink. It is a sweet drink prepared from milk and rice.

1. Rum punch in Haiti;
2. A glass of cocktail against a beautiful backdrop in Haiti;
3. Coconut water with rum in Haiti;
4. Soursop juice in Haiti;
5. Persian tea in traditional crockery in Iran;
6. Tea in a Qashqai Nomad Camp in Iran.



Hong Kong

Thanks to the fact that Hong Kong is one of the last British colonies to gain independence, the place is a unique blend of Eastern and Western culinary influences, much to the amazement of a traveller. From a variety of teas to a range of cocktails and exotic drinks, Hong Kong has much to offer to a thirsty traveller. Like the Chai in India, the Hong Kong-style milk tea is a must try item when you are there. From roadside vendors to slick cafés, milk tea is available everywhere. An interesting version of tea in HK is the Pantyhose Tea. Don't worry, it's not made with a real pantyhose; the milk tea is strained through a sieve that looks like a long sock, hence the name.

If you are looking for an alcoholic drink, go for Baijiu. It is a clear grain Chinese alcohol much like the popular Korean Soju and can have up to 60% alcohol content. The Honk Kong Baijiu is a little different from the traditional Baijiu and combines the East and West.

Hungary

Pálinka, a strong spirit traditionally made of different types of fruit, and Unicum, a herbal digestif having more than 40 herbs, are the national drinks of Hungary.

Iceland

Also referred to as 'Black Death', Brennivín is the Icelandic gin and its national spirit. It is a caraway liquor infused with cumin and angelica. It is usually taken chilled as a shot, or used in cocktails or with beer. Appelsín is the national fruit flavoured soft drink of the country.

India

Tea, or Chai, is undoubtedly the most popular beverage in India. Following closely are Lassi, a yogurt-based drink, jaljeera, coconut water and sugarcane juice. Fruit juices of different types are also quite popular across the country. Come to southern India, and tea is almost replaced by Kaapi, or the Indian filter coffee. Other

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popular traditional non-alcoholic drinks to try in India are Falooda drink and Goli Soda.

Experiencing tea in India can be a diverse one. Masala tea, ginger tea, lemon tea, green tea and black tea are the common varieties of tea one gets to taste in India. When it comes to choosing the type of tea leaves, in India one has three choices based on the regions of tea cultivation – Assam, Darjeeling and Nilgiri. Also in a diverse nation like India, one gets to choose a variety of sipping experiences, from the standard ceramic or bone China tea cups at restaurants or homes, to small tea glasses, terracotta cups, plastic or paper cups mainly at roadside tea stalls or the typical South Indian Dabara set which come in twos with a steel narrow glass-shaped container for the tea and a flat base bowl-type bottom part to pour and cool the piping hot tea, which is often identified as a typical Indian way of drinking hot beverages.

India has a great diversity even in its drinks and it is also possible to list the popular drinks in the country by their respective states. So, let us have a look. The famous drink of Lassi is from Punjab, while its close cousin Chaach is from Haryana and Gujarat, Panna is from Maharashtra and Gujarat, Solkadhi is from Goa and Maharashtra, Thandai from Uttar Pradesh, Ghol from West Bengal, Mandia Pej from Odisha, Paanakam and Jigarthanda from Tamil Nadu, Sattu Sharbat from Bihar, Qahvah and Sheer Chai from Jammu and Kashmir, Buttermilk from Andhra Pradesh, Sambaram from Kerala, Shikanji from Rajasthan and Madhya Pradesh, Gulab Sharbat and Rabdi from Rajasthan, Buransh from Uttarakhand. There are many more!

Photos: Diverse drinking experience in India, starting from the quintessential 'Chai', to the delicious lassi, bhang, cocktails and an alcohol offering to a specific deity in Madhya Pradesh.

Bhaang, Kallu and many varieties of rice beer or rice wine are popular across India as traditional alcoholic drinks. Among such tipples the widely prevalent ones across various states are Mahua in Jharkhand and Chattisgarh, Fenny in Goa, Kallu in Kerala, Chaang, Raksi and Tongba in Sikkim, Handia in Madhya Pradesh, Xaj from Assam, Zutho from Nagaland, Apong from Arunachal Pradesh, Kyat from Meghalaya, Yu from Manipur, Zawलाई from Mizoram, Ghanti, Chulli, Lugdi and Jhol in Himachal Pradesh and so on.

Coming to the non-traditional stuff, if you are looking for the iconic Indian Rum, Old Monk is a must. Kingfisher beer and many varieties of wine and world class whiskey produced in the country may also be tried.

Indonesia

Indonesia is a very popular destination known mainly for its idyllic beaches, islands, volcanoes, Komodo Dragons and jungles. The country has a number of non-alcoholic beverages, some of which are tea and coffee preparations. The following is a list of drinks that one might explore while vacationing in the country.

Wedang Jahe is a popular aromatic ginger drink made from shredded ginger boiled in sugar water. Bajigur, a traditional Sundanese hot drink is made from palm sugar, coconut milk, ginger and vanilla essence. It is generally served with traditional snacks like boiled peanuts or boiled sweet potato.

Another popular ginger drink is Bir Pletok that is made from ginger, lemongrass, cardamoms, cinnamon, sappan wood and sugar.

Teh Botol or 'bottled tea' is almost the National Drink of Indonesia. It is sweetened jasmine tea sole in bottles and served chilled. Teh talua (meaning egg tea) is another tea-based drink from West Sumatra. It consists of brewed black tea and sugar, and additionally egg yolk is added to make it creamy and frothy.

The most popular coffee drink is the thick and rich kopi tubruk. Another coffee drink,

kopi luwak, is generally on the bucket list of most tourists. It is the most expensive coffee in the world due to the process of its production. Coffee beans are digested and excreted by the civet cat are washed, ground and roasted to produce the final product. By passing through the civet cat's digestive tract, the coffee beans become softer and less bitter.

Batavia arrack is made from sugarcane molasses, red rice cakes and palm toddy. The drink is aromatic and spicy. Tuak is a traditional Indonesian alcoholic beverage prepared from fermented rice and is available across the country. Locally Tuak is believed to be a healthy drink.

Iraq

Coffee, mint tea and Arak are the main beverages of Iraq. 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.

Iran

Doogh and black tea are the most popular beverages of the country of Iran. Doogh is a refreshing yogurt drink that originated in Iran and is considered to be a good probiotic. Being a Muslim country, alcohol is prohibited in Iran.

Ireland

Guinness, a draught beer, has been part of Irish history for over three hundred years now, and can rightly be said to be the national drink of Ireland. So said, Irish whiskey is also popular. Ireland lies on the beer belt and is known for its beer drinking culture, which in turn makes Irish pubs famous all around the world.

Irish drinking culture has made quite a name for itself and today one can find Irish pubs in the streets of Brooklyn to the lanes in

India is such a diverse nation even in its drinks that one can also list the popular drinks in the country by its respective states. So, Lassi is from Punjab, while Chaach is from Haryana and Gujarat, Panna is from Maharashtra and Gujarat, Solkadhi is from Goa and Maharashtra, Thandai from Uttar Pradesh, Ghol from West Bengal, Mandia Pej from Odisha, Paanakam and Jigar-thanda from Tamil Nadu, Sattu Sharbat from Bihar, Qahvah and Sheer Chai from Jammu and Kashmir, Buttermilk from Andhra Pradesh, Sambaram from Kerala, Shikanji from Rajasthan and Madhya Pradesh, Gulab Sharbat and Rabdi from Rajasthan, Buransh from Uttarakhand.



1

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Bangkok.

Israel

Arak is the national drink of Israel. [Refer to entry under Iraq]. A popular cocktail is Limonana. It is made from Arak, lemonade and mint.

Italy

Italian red wines, white wines and sparkling wines are some of the drinks to try when in Italy. Grappa is a strong and fragrant, grape-based pomace brandy from Italy with an alcohol content of 35% to 60%. Although generally served in small flute glasses, a traditional way to enjoy grappa is by rubbing it on the back of the hand and sniffing.

Campari is another popular Italian alcoholic liqueur that belongs to the category of dark red bitter spirits. It is the most important ingredient of iconic cocktails like the Negroni and the Americano. Campari is obtained from the infusion of herbs and fruit in alcohol and water. Negroni is perhaps the most popular Italian cocktail. It is made of one part gin, one part vermouth rosso and one part Campari and is garnished with orange peel.

Chinotto is a popular carbonated soft drink produced from the juice of the fruit of the myrtle-leaved orange tree. Other obvious choice of non-alcoholic drinks

while visiting Italy are Espresso, Caffè d'Orzo, Caffè Moka, Caffè Latte, Macchiato, Granita di Caffè and Cappuccino. Shakerato is the Italian Ice coffee.

Jamaica

Jamaica is known as the birthplace of reggae, and also for Bob Marley, the world's fastest runners like Usain Bolt, famous cricketers like Courtney Walsh and Chris Gayle, Jamaican rum, beautiful beaches and luxurious resorts.

While in reality Barbados is the birthplace of rum, the world knows Jamaica as the origin and hub of rum. Jamaica did definitely play a big role in making rum popular around the world. So in Jamaica, one must definitely give their rum a try.

The island is also popular for many cocktails like Bob Marley cocktail and Dirty Banana. The former, a tribute to legendary Jamaican reggae musician, has vibrant red, yellow and green layers made with frozen layers of mango and strawberry daiquiri. The drink is extremely popular across Jamaica. Dirty Banana is made with Tia Maria, rum, milk and a ripe banana.

Japan

Sake is the national alcoholic drink of Japan and is made from fermented rice. However, in Japan, the word 'sake' can refer to any type of alcohol. So it is safer to call the rice wine 'nihonshu'. This Sake enjoys widespread popularity in Japan and is served in all types of restaurants and pubs. With



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1. Grete Howard sipping fire water in Indonesia;
2. Fire Water - Brennevin and Hákarl in Iceland;
3. The iconic Guinness beer in Ireland;
4. Rum in Appleton factory in Jamaica;
5. Having coconut water in Jamaica;
6. An elaborate tea ceremony in Japan.

Japan has a very strong tea culture that draws many tourists to the country. The tea ceremony in Japanese households are elaborate and serve as a window to the unique culture of the island nation. No wonder, the national non-alcoholic drink in the country is green tea. Its history goes back to the 12th century AD. Believed to be replete in antioxidants, and therefore extremely good for health, green tea has gradually surged in popularity across the world.

growing interest in Japanese cuisine around the world, Sake is also found today in many Japanese restaurants around the world. Nihonshu contains about 16% alcohol and can be served both hot or cold. With a history spanning beyond a thousand years, it is often referred to as the 'oldest spirit in the world.'

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Jordan

Arabic coffee, mint lemonade and Arak are the main beverages to look for in Jordan. For more about Arak refer to entry under Iraq.

Kazakhstan

Kumis or Kumys is the national drink of Kazakhstan. It is made by fermenting mare's milk by constantly stirring or churning. This fermented drink is very low on alcohol content and is popular across the Asian steppe. It tastes like salty milk. Kazakh tea or 'chai' is a popular non-alcoholic drink and the best place to taste them are the Chaikhanas (or tea-rooms). Kazakh tea is typically very strong and is had with cream.

Kenya

Milk tea is widely drunk in the morning as well as at any time



during the day. Soft drinks like Coca Cola is also quite popular. Among alcohols, beer and wine are popular. The most famous cocktail is Dawa; it is identified as the national drink of Kenya thanks to the popularity given to it by the famous Carnivore restaurant in Nairobi. The main ingredient of this cocktail is honey, lime, white sugar, ice and vodka. Tusker beer as the most popular beer in Kenya. Mnazi, the local palm wine, is also well loved.

Kiribati

Karewe is the national drink of Kiribati. It is palm wine made from the sap of coconut palm. The juice of palm is collected and stored for some time for fermentation. Most restaurants and bars in this

Kumis or Kumys is the national drink of Kazakhstan. It is made by fermenting mare's milk by constantly stirring or churning. This fermented drink is very low on alcohol content and is popular across the Asian steppe. It tastes like salty milk.



tiny island nation of Oceania serve this palm wine.

Kosovo

Rakia, a fruit brandy, is popular in the Balkan region, and Kosovo is no exception. Rakia can be made from a variety of distilled fermented fruits including plums, grapes, apricots, peaches, mulberries, apples, pears, figs and cherries. The alcohol content is generally 40% but home produced variteies can have up to 80% alcohol. Also Rasoj, a non-alcoholic fermented cabbage juice, is popular in the country.

Kuwait

Arabic coffee or Qahwah is the national drink of Kuwait and is served as a welcome drink at homes. Being a strict Muslim country, alcohol is banned.

Kyrgyzstan

Maksym, a sour drink made from barley, wheat, millet and corn, is the national drink of Kyrgyzstan.

Kymyz, also known as Koumis in other Central Asian countries, is a fermented dairy product traditionally made from mare's milk, and is also popular in Kyrgyzstan. It is an alcoholic drink popular in the Asian steppes.

Laos

Lao-Lao, Beerlao and Lao Hai are the three popular alcoholic drinks in the Laos. While Lao-Lao is a rice whisky, Lao Hai is the rice wine. Beerlao is the prominent local beer. Among non-alcoholic drinks are grilled coconut juice, tea and coffee.

If you are looking for a very unusual experience of drinking in Laos, go for the Silkworm poo tea. Yes, you read it right, it is a tea made with the excrement of the silkworm. The local farmers not only harvest the worms for the silk but also collect their poo which is then wrapped in cloth and steeped in boiling water. Silkworms live on mulberries; hence their excrement has the aroma of berries. This is a delicacy in the country.

Latvia

Riga Black Balsam, a traditional Latvian balsam (an herbal liqueur), is the unofficial national drink of Latvia. It is said that only the Head Liquor Master and two of his apprentices know

1. David Howard with Fire Water - 'Vodka' from Kyrgyzstan;
2. 'Elephant Mudbath' Cocktails in Kenya;
3. Milk Kumis in Kazakhstan;
4. Fire water 'Raki' in Kosovo;
- 5,6. The very unusual Silkworm Poo tea in Laos.

the exact recipe of this balsam. The bitter-sweet balsam has an alcohol content of about 45%. It is a pride of Latvia and the entire Baltic region.

Lebanon

Arak, the anise-flavoured spirit is the national drink of Lebanon. For more about Arak refer to entry under Iraq.

Lesotho

Lesotho is an almost unheard-of country in southern Africa. It is a high-altitude, landlocked country encircled by South Africa on all side. Beer, including Ginger beer, is very popular locally. Tholoana, a fizzy drink, the first local production of the country has become very popular recently.

Liberia

Being a Muslim country alcohol is not consumed much in the country. Palm wine made from fermenting palm tree sap is popular here. However, the most popular drink in Liberia is ginger beer.

Libya

Libya, being a Muslim country, has banned alcohol. In fact, it is one of the only three African countries that has completely banned alcohol, the other two being Mauritania and Sudan. Libyan tea and Arabic coffee are the most popular beverages in Libya.

Liechtenstein

The tiny German-speaking European nation of Liechtenstein has a lot to offer, including great drinks. It is a wine-producing country, with an incredible 100 plus winegrowers. Pinot Noir is one of the grape varieties that is cultivated here and winemaking has been here since the last two millennia at least. Beer is also popular here. Liechtenstein is often described as a peaceful kingdom where citizens can go and drink a beer alongside their monarch. The country has its own microbrewery since 2007. A trip to Liechtenstein is not complete without tasting their coffee. The cafés here are crowded with people throughout the day.

Lithuania

Lithuanians have been drinking mead since time immemorial, making the drink its national beverage. Mead is said to be the world's oldest alcoholic beverage, and the Lithuanian mead goes back 6,000 years. There are also a few varieties of local firewater like the Starka. Gira is a popular non-alcoholic drink made from rye bread and Kisielius is a popular cranberry drink.



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Luxembourg

Luxembourg may be tiny in size, but in this European country grows many grape varieties, naturally making it a wine-producing nation. Crémant de Luxembourg, a sparkling wine, is a new addition in the list of local produces. The locals also love beer and the country has had a history of 700+ years of beer production.

With this, we come to an end of our listing of the most popular drinks and national beverages from the countries alphabetically up to L. In our upcoming issue of April 2023, we will be covering the same theme and a list of national and popular beverages of countries (alphabetically from M to Z) will be provided for our readers.

1. Garlic beer in Latvia;

2. Coffee liqueur - Liqueur with Kahlua (known as Mexcian Coffee) in Latvia;

3. Cocktails 'Cassa Noisette' in Latvia.

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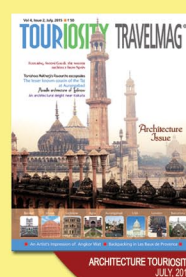
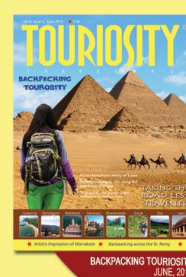
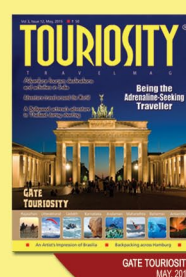
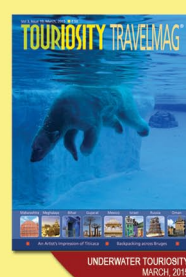
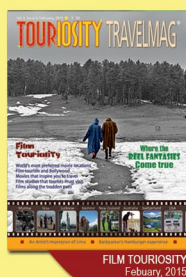
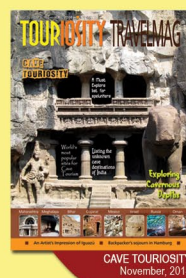
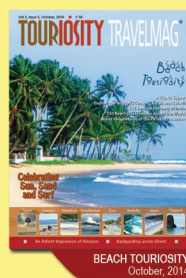
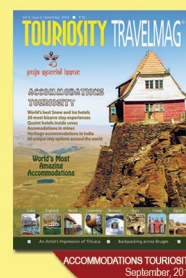
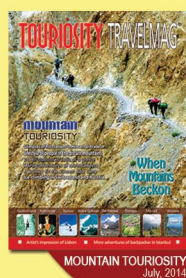
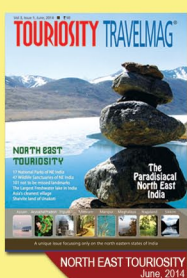
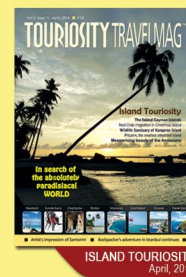
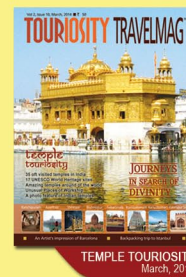
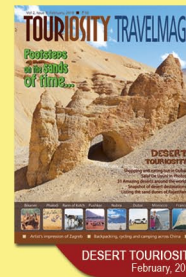
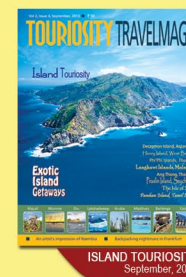
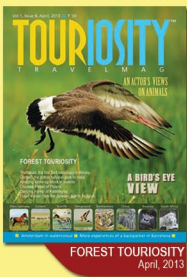
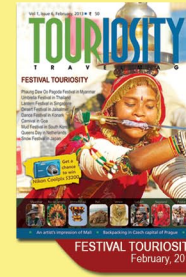
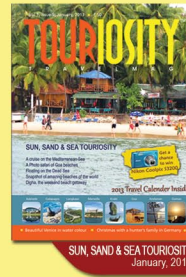
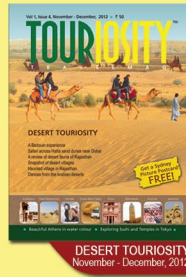
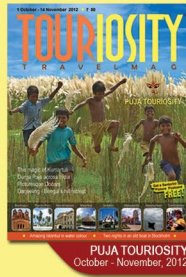
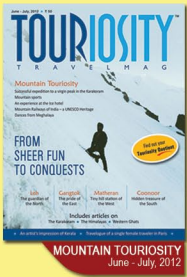
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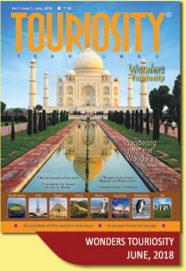
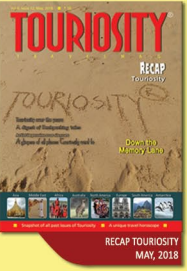
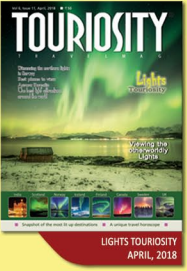
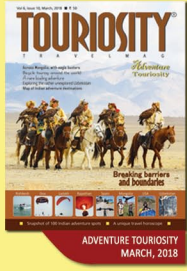
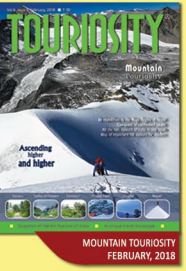
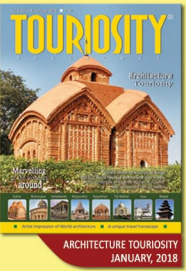
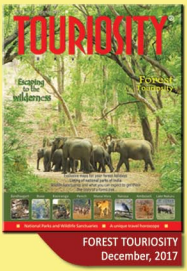
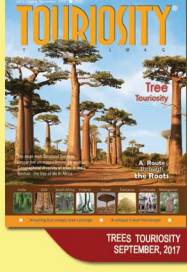
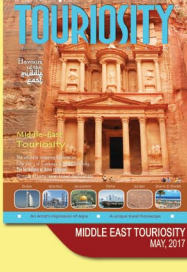
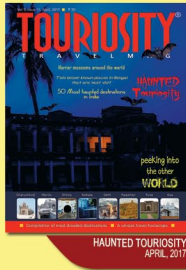
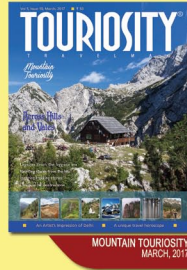
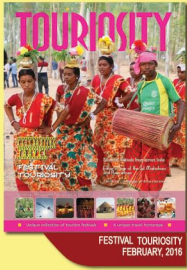
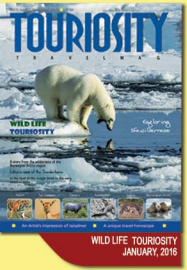
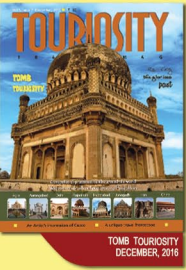
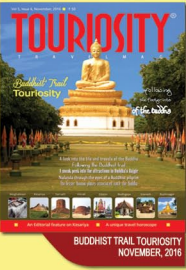
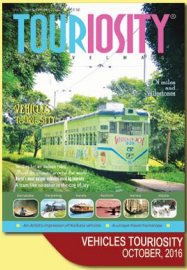
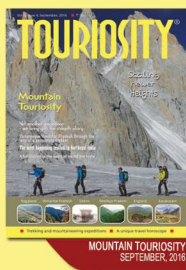
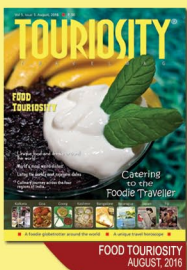
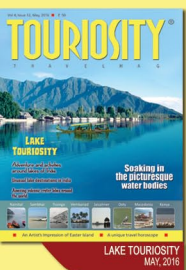
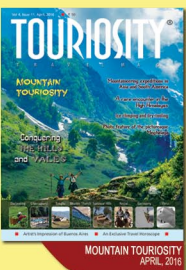
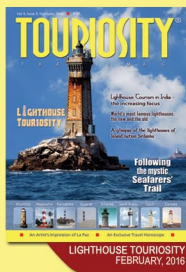
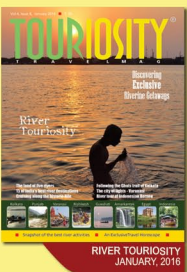
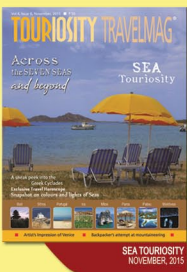
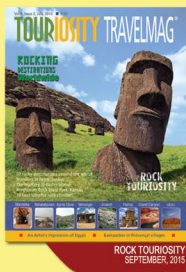
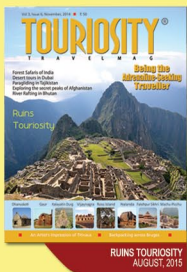
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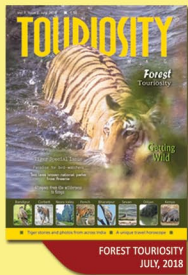


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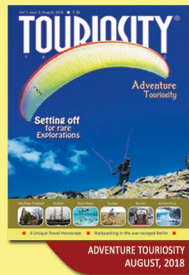
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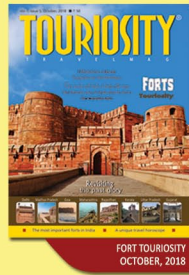
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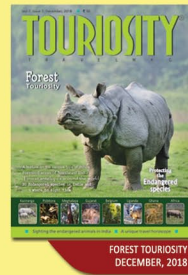
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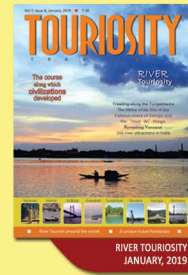
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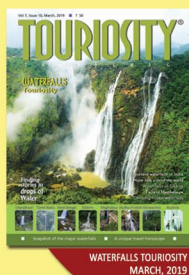
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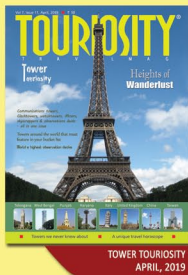
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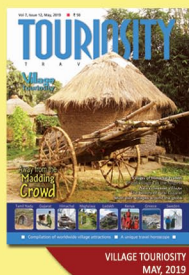
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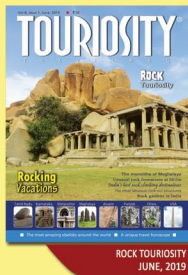
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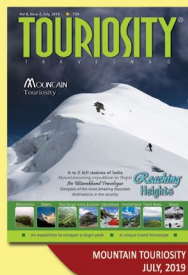
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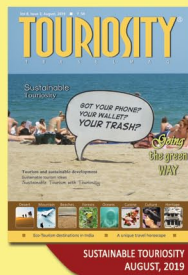
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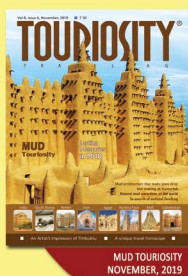
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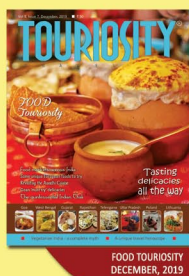
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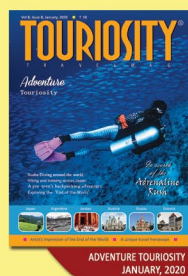
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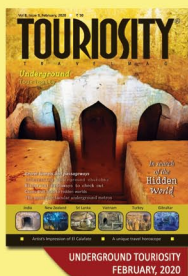
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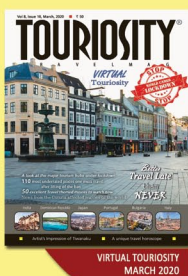
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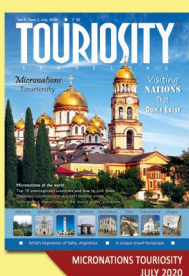
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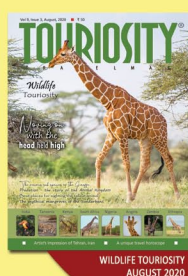
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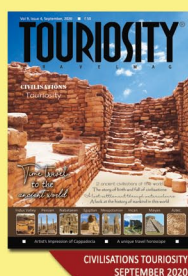
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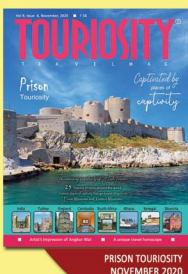
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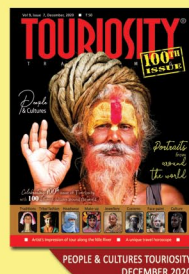
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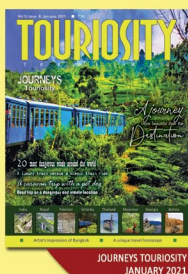
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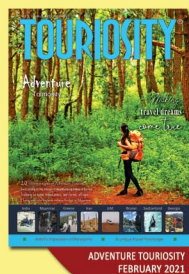
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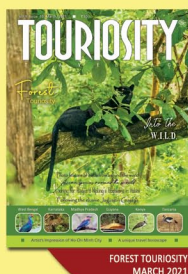
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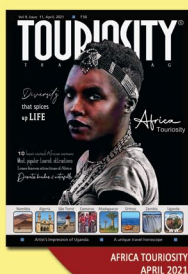
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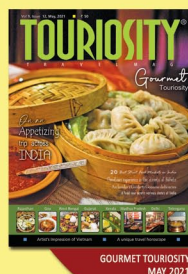
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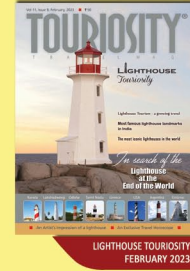
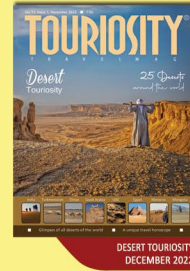
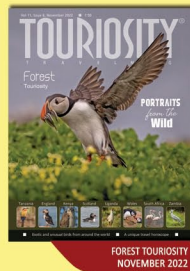
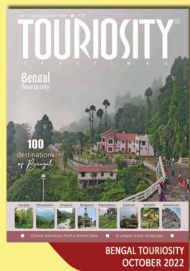
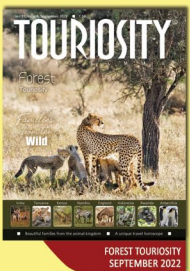
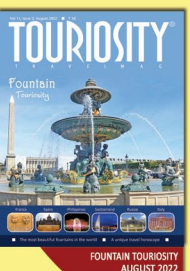
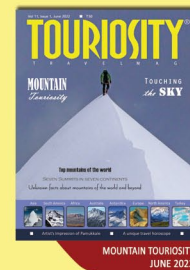
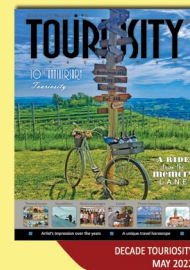
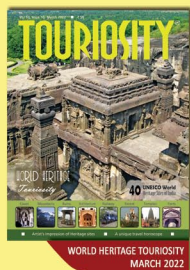
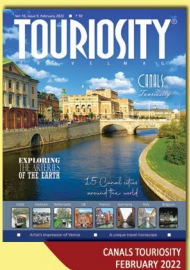
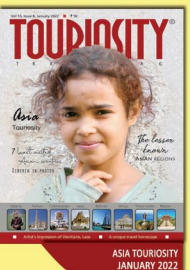
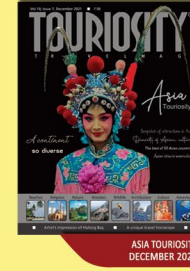
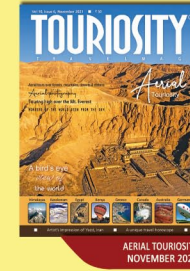
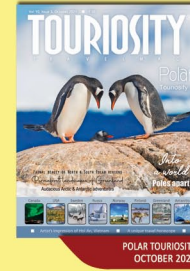
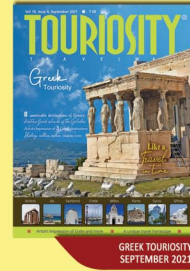
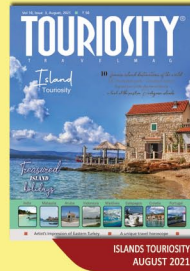
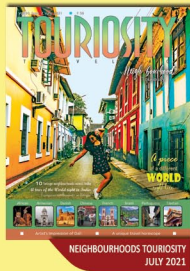
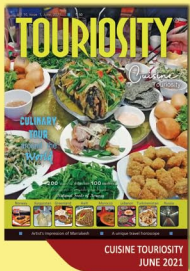


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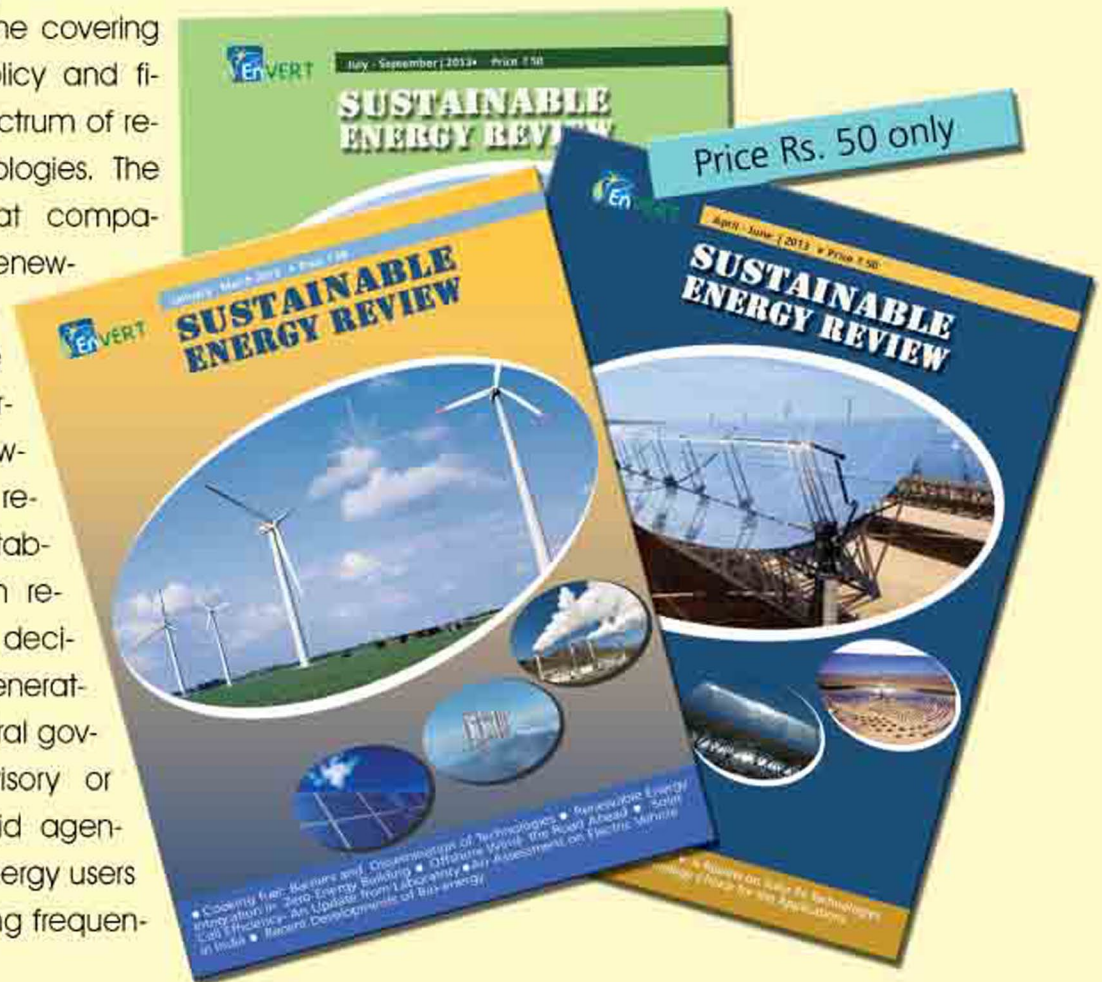
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Flat E, B/6 Bapujinagar
PO-Regent Estate
Kolkata 7000 92
Tel: +91-33-32613664;
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