

REBUILDING: TRADITION AND INNOVATION IN THE MUSEUM

KARACHI AND MANCHESTER SAWDA PROJECT

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FOUNDING DIRECTOR
STATE BANK MUSEUM, ARCHIVES &
ART GALLERY DEPT.
STATE BANK OF PAKISTAN, KARACHI

In 2021 Karachi University Department of Visual Studies collaborated with the State Bank Museum in Karachi in partnership with the British Council to identify innovative ways of engaging young people with the museum as part of the OSCH programme (Our Shared Cultural Heritage).

- Seventy-five students from the departments of Fine Art, Graphic Design, Film and Animation worked on a series of projects in response to the displays, collections, interpretation and visitor offer at State Bank Museum.
- This assignment formed part of the students' credited courses. Amongst these projects is *Sawda*, which was inspired by an item in the museum's collection; the grocery list drawn up by the cook for Quaide Azam Muhammad Ali Jinnah, Pakistan's first Governor General.

For Sawda Project:

- Karachi University Department of Visual Studies' students created an exhibition of present day grocery lists collected from families, friends, domestic staff.
- This digital archive documented consumption as a cultural, economic, environmental and sociological indicator of our present time.
- To give audiences a chance to compare how our living habits/consumption have evolved with time and also shape a new way of experiencing the exhibit at the State Bank Museum.
- Sawda along with other projects generated by the students was exhibited under the title Chalta Phirta at the State Bank Museum in March 2022.

Elaborating on the original *Sawda* idea, Karachi University and Manchester Museum were keen to partner together to connect the youth in Karachi and Manchester to investigate the lives of families in the two cities and to document personal histories and shared traditions in the form of a recipe book.

chlta_phirta_museum

Message



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Chalta Phirta Museum

Art Museum

OPEN CALL Submission till 18 June

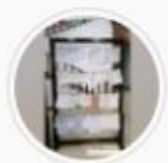
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workshop 02



THE EXHIBIT



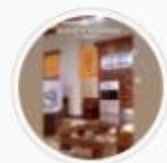
counterfeit



WIP



THE ZINE



board game



paintings

Youth-led Project by Manchester Museum apprentices & Karachi University

Concept: The Manchester team trip to Karachi and Karachi team trip to Manchester followed the Sawda - grocery list and tracked down the staple ingredients that are used in UK South Asian diaspora and Pakistani cooking and vice versa via a physical exchange.

Research: The exchange trip allowed both countries to research how staple ingredients are used in everyday cooking and how they have evolved and passed down through generations. The trip also looked at different cooking styles and techniques. Research work included interviewing local people, oral history, photography, and art.

Production of recipe book:

- Both exchange helped in the production of an international recipe book based on the Sawda - grocery list.
- The recipe book consist of recipes of dishes from both Pakistan and the UK South Asian diaspora communities, oral histories of recipe traditions, tales about migration and movement, photography and art of dishes created from the recipe book.

Food festival: A food festival was organised both in Manchester and Karachi

The food festival was held to launch the recipe book and create some of the dishes from the recipe book. The festival consisted of artists, storytelling and poetry.

Aims:

- 1. Exchange of information:** skill sharing between each organization and staff members in Manchester and Karachi
& Promote paid youth led opportunities
- 2. Partnership and networking:** create long-term relationship building and networks between Karachi and Manchester in order to collaborate and drive artistic opportunities and talent
- 3. Collaboration:** holding future workshops between Manchester and Karachi
4. Create an understanding between cultures
Gathering content for the recipe book and potential content for the programming of the South Asia Gallery (SAG)
5. Creating institutional links between Karachi University Department of Visual Studies, State Bank Museum and Manchester Museum.
6. Enabling South Asian youth as leaders and decision makers.
7. A deeper understanding of diverse personal histories and exchange mechanisms.

Karachi Trip: A 7 day trip was held,

- For Research and photography
- collecting oral histories of the history of food/recipe stories done together with students and apprentices
- Networking, skills-sharing, knowledge-sharing between the partners and young people in the project
- for physical presence for relationship building, brainstorming, doing workshops and allocating roles together.
- Bring research from Manchester beforehand e.g., groceries / cooking utensils and then compare.
Potential for filming/recording of stories
- Organize talks in Karachi, Manchester and online about diaspora communities, changing food scene in Manchester due to migration, multiculturalism and globalization
- Panel discussion with key artists, writers, young people on themes of food, history and diaspora
- Collaborate and work together with Karachi team on the recipe book

Manchester Trip: duration approximately 7 days

- Karachi partners to attend book launch and food festival - potentially coincide with reopening of Manchester Museum and connected to the newly established South Asia Gallery (SAG)
- Karachi partners to take part in talks, opening events, and meet faculty members and students of the Manchester University Art Gallery and Museum Studies course.
- Potential exchange and sharing of ideas for future collaboration with members of OSCH Manchester Youth Collective.
- Parallel book launch in Karachi at Karachi University or State Bank Museum.

Output from project

- **Recipe book:** a creative collaboration between Karachi University students and young alumni, apprentices, OSCH collective members in Manchester.
- Panel discussions/speakers between different cities based around themes pulled from the recipe stories e.g., themes about identity and place and the way South Asians within the UK create their own spaces for themselves with corner shops/local Asian shops etc.
- International exchange and dialogue through exchange trips between Manchester and Karachi.
- Food festival and book launch

Creating international paid opportunities for young people in Manchester and Karachi

Funding from recipe book selling and food festival to possibly go towards more paid opportunities for young people in Karachi.

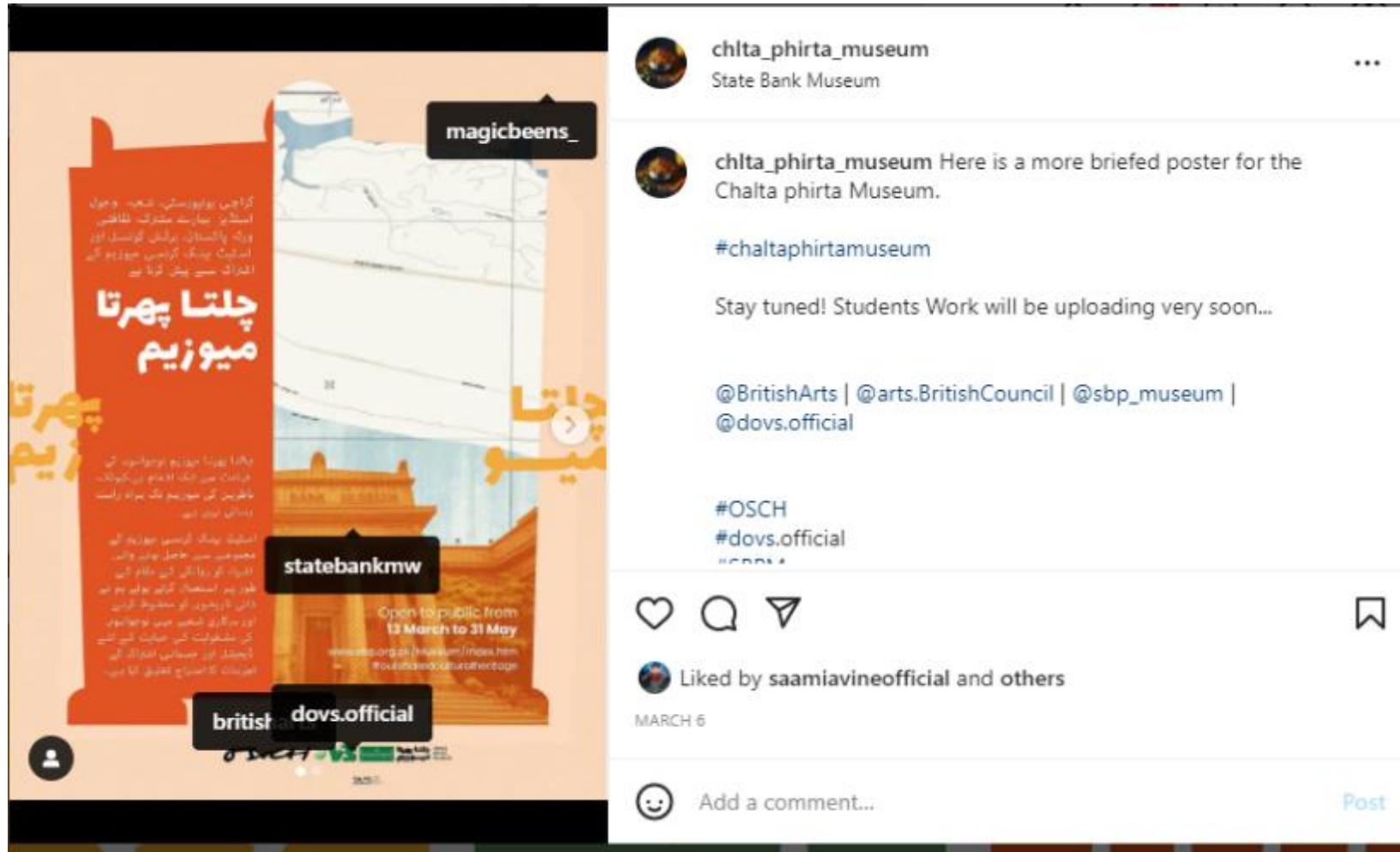
CHALTA PHIRTA MUSEUM

Chalta Phirta Museum to reach audiences that do not have direct access to the museum itself.

Various solutions were discussed:

●A combination of virtual and physical (pop ups/happenings accompanied with a design/social media campaign)

●Identifying and archiving the cultural history and significance of everyday spaces and experiences.



CHALTA PHIRTA MUSEUM

Chalta Phirta Museum will allow us to reach audiences that do not have direct access to the museum itself.

Chalta Phirta Museum is a youth-led initiative, to reach audiences that do not have direct access to the museum. Using objects from the collection of the State Bank Currency Museum, we have created a combination of digital and physical sharing experiences.



#chaltaphirtamuseum
#OurSharedCulturalHeritage

چلتا پھرتا
میوزیم
chalta
phirta
museum



chlt_a_phirta_museum
State Bank Museum



chlt_a_phirta_museum Curious about Chalta phirta Museum? 😊

#chaltaphirtamuseum

Stay tuned! Artists are pulling of some really good work!!

@BritishArts | @arts.BritishCouncil | @sbp_museum |
@dovs.official

#OSCH
#dovs.official
#SBPMuseum



Liked by saamiavineofficial and others

MARCH 6



Add a comment...

Post

MATRIARCHS OF TIME takes its inspiration from Dr Asma's research on coins of female rulers. Students will add personal stories of strong women and their struggles. This could include a small audio library. Interviews of households that are run primarily by women. (Bilquis Edhi, Mrs Gufran Qureshi of siraat ul jannah orphanage, nani/dadis from around us).

TALES FROM THE MUSEUM is a series of zines/books/simple animations illustrating stories about interesting objects in the museum.

These projects have the possibility of partnering with a youth organization in UK

Work distribution				
SEPT-NOV	SCMB	Interns	FA team	Design team

	<i>Title</i>	<i>Onsite installation</i>	<i>Design work</i>	<i>Printing</i>	<i>Social media (Insta/FB) Online weekly events</i>	<i>Website</i>	<i>Other</i>
1	Chalta Phirta Museum		-Campaign -Logo -Poster (for print and social media/website)	Campaign poster	Create Insta and FB accounts	Chalta Phirta museum/OSCH tab on SBCM website	
2	Sawda	Drop box at supermarkets	-Poster -Dropbox design (for print and social media/website)	Poster Drop box design	Sept 28 Create and upload content	Upload to SBCM website	Get drop boxes made. Install at selected sites
3	Matriarchs of time	Audio booth at SBCM	Poster (for print and social media/website)	Poster	Oct 5 Create and upload content	Upload to SBCM website	*-Transcription of audios -Design Audio booths
4	Noton kay haar	Nov: Workshop at SBCM/ KUVS -Exhibition SBCM	Poster (for print and social media/website)	Poster	9 Nov Create and upload content	Upload to SBCM website	Photo documentation of workshop
*5	Museum of the Future						
6	Film projects x4	Projection At SBCM			12 Oct Upload teasers on Social media	Upload to SBCM website	*Transcription/ translation

T

7	Painting projects x4	Exhibition at SBCM			19 Oct Create and upload content	Upload exhibition to SBCM website	Photo documentation of exhibit
8	+Tactual Art	Install at SCBM <u>Sadequain gallery</u>	Text and Braille design	Text and Braille			Installation
9	Animation projects x4	Projection At SBCM			26 Oct Upload clips on social media	Upload to SBCM website	*Transcription/translation
	Design projects:						
10	+Mapping and signage	Install at SCBM	Recommended changes	All			
11	+Board game	Install at SCBM		All			SCBM may print for souvenir shop
12	+Debunking money	Install at SCBM		All	2 Nov Upload to social media		
13	+Coinage zine	Install at SCBM		All			SCBM may print for souvenir shop
14	Final Event (Date unconfirmed)		---Invite design	Print invite	16 Nov Upload to social media ---Volunteer for opening event		---Send invite to guest list/e---invites ---Hosting final event ---Refreshments

- shelved for future project collaboration/exhibition as needed





chlt_a_phirta_museum
Department of Visual Studies, University of Karachi

chlt_a_phirta_museum Phase 1 Workshop no3 : Discussion and exchange of ideas with youth.

#foodfestivals #foodworkshop #southasian #karachieatfestival #artistcollab #foodheritage #foodblogger #instafeeds ❤️ #manchestermuseum #youth #dovs

15w

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JUNE 26

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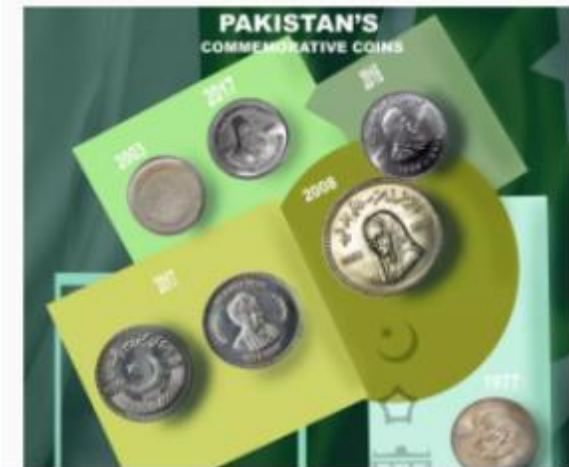
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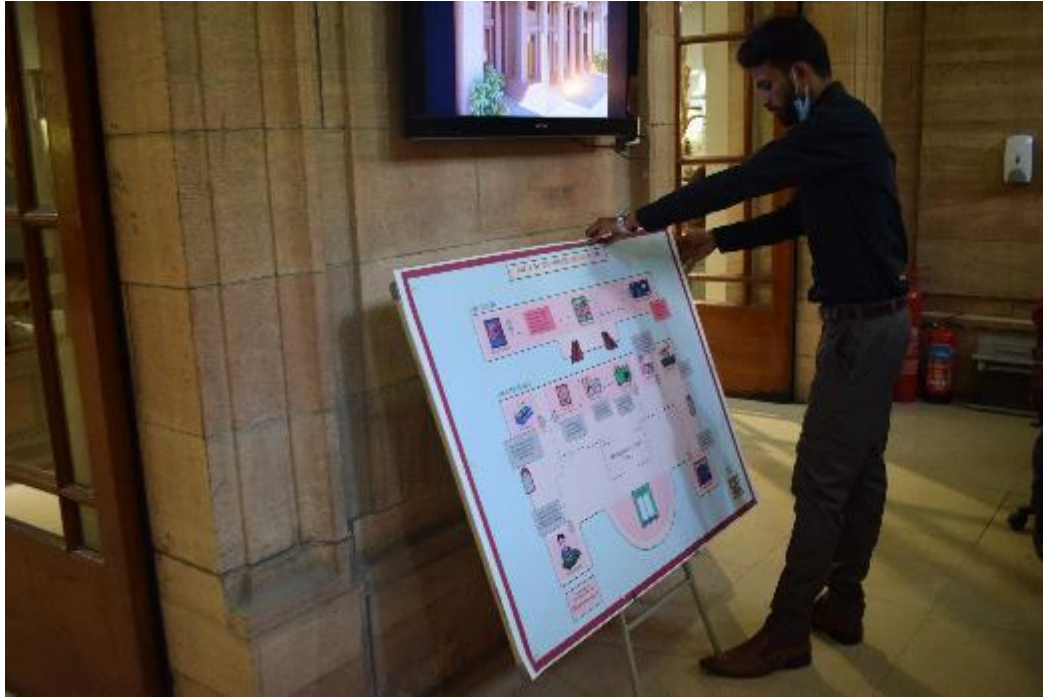
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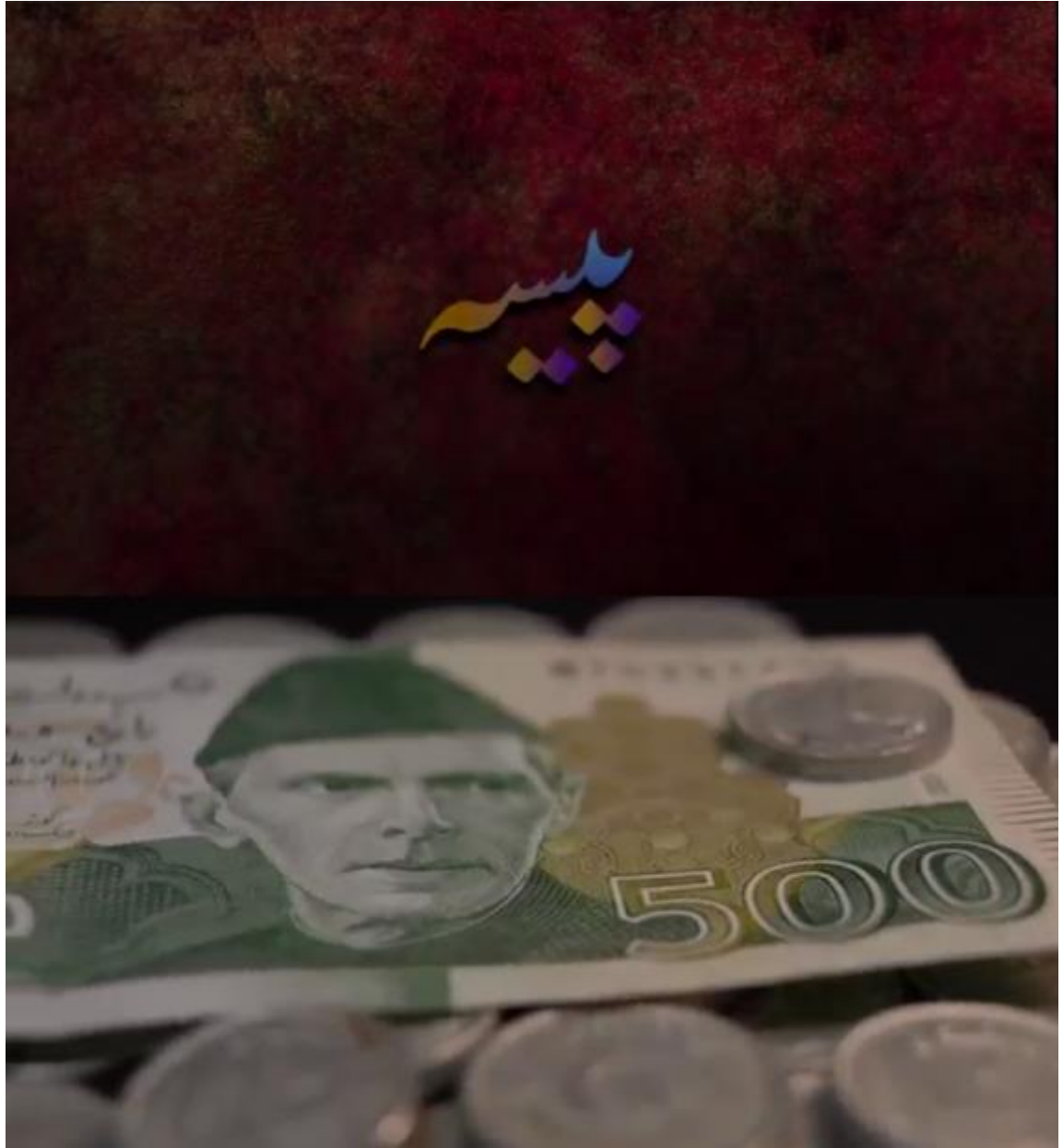
<https://forms.gle/ZsKjdZAnrctP9jSu5>











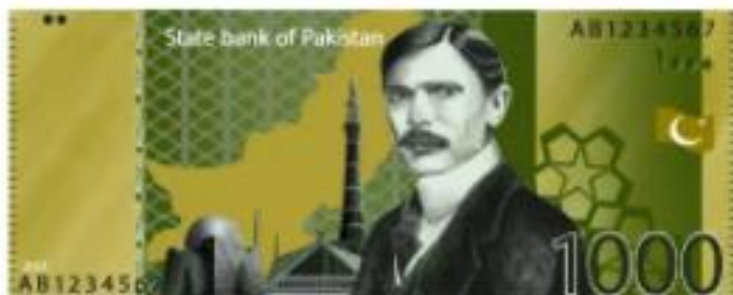


Pakota
FLAVOURED
MILK

FLAVOURED
MILK
1.2 x 250ml

1000





Coins & Stamps



EVOLUTION OF MONEY



پیسوں کی ارتقاء

Shaziya Kazmi -
Coin & Stamp Collection holder









Manachi

These Kingdoms Never Slept

A Creative Food Anthology Collaboration by
Our Shared Cultural Heritage

/man·achi/

Manachi is an amalgamation of Manchester and Karachi. It is derived from the Hindi word “Manachitr” (मानचित्र) which means map maker. Manachi is our attempt at mapping together stories of food, culture and the love we share over shared meals.



Our Shared Cultural Heritage (OSCH) experiments with new ways for museums and heritage organisations to work better for young people. The project is led by young people aged 11-25 and looks at how museums and heritage organisations can become more relevant and engaging places to explore identity, connect with others and create new opportunities for young people. Our focus is on working with young people from the South Asian diaspora in the UK and with young people in India, Pakistan and Bangladesh.

The project is managed by the British Council in partnership with Glasgow Life, Manchester Museum and UK Youth. It is funded by the National Lottery Heritage Fund's Kick the Dust programme. In addition to our work in the UK, OSCH works in collaboration with museums, youth and heritage organisations in India, Pakistan and Bangladesh.



Manachi: These Kingdoms Never Slept

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SAWDA SAWDA SAWDA SAWDA SAWDA SAWDA

Quaide Azams cook would create a grocery list for the kitchen expenses. His budget was RS 10. A copy of his notebook with the grocery list is displayed @sbp_museum

Reply to chlt_a_phirta_museum...



FOOD HERITAGE ANTHOLOGY

ILLUSTRATORS WANTED!

Create scrumptious illustrations and drawings exploring the South Asian cuisines and get a chance for you to be published internationally!

ILLUSTRATION/ COMICS/DRAWING & PAINTING

Send us your entries at
@osch.creatives@gmail.com



MANCHESTER MUSEUM

OSCH

Our Shared
Cultural Heritage

BRITISH
COUNCIL

THE MUSEUM OF
INDIAN CIVILIZATION

W3



chhta_phirta_museum



chhta_phirta_museum OPEN CALL 📣

A great opportunity for you to showcase your Illustration / Comic / Drawing / Painting skills.

Create scrumptious Illustration and Drawings exploring South Asian cuisines and get a chance for you to publish your work internationally!

Send us your submissions at @osch.creatives@gmail.com

Collaborated with:

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⋮



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JUNE 8



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Post

FOOD HERITAGE ANTHOLOGY

A great opportunity for you to showcase your photography skills.

"CAPTURE THE RICH AND DIVERSE FOOD CULTURE OF KARACHI."

Send us your flavourful submissions
osch.creatives@gmail.com

MANCHESTER MUSEUM

OSCH

Our Shared Cultural Heritage

BRITISH COUNCIL



chlta_phirta_museum



chlta_phirta_museum OPEN CALL 📣

A great opportunity for you to showcase your photography skills.

"Capture the rich and diverse food culture of Karachi"

Send us your flavourful submissions [@osch.creatives@gmail.com](mailto:osch.creatives@gmail.com)

Collaborated with:

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[@dovs.official](#) [@britisharts](#)

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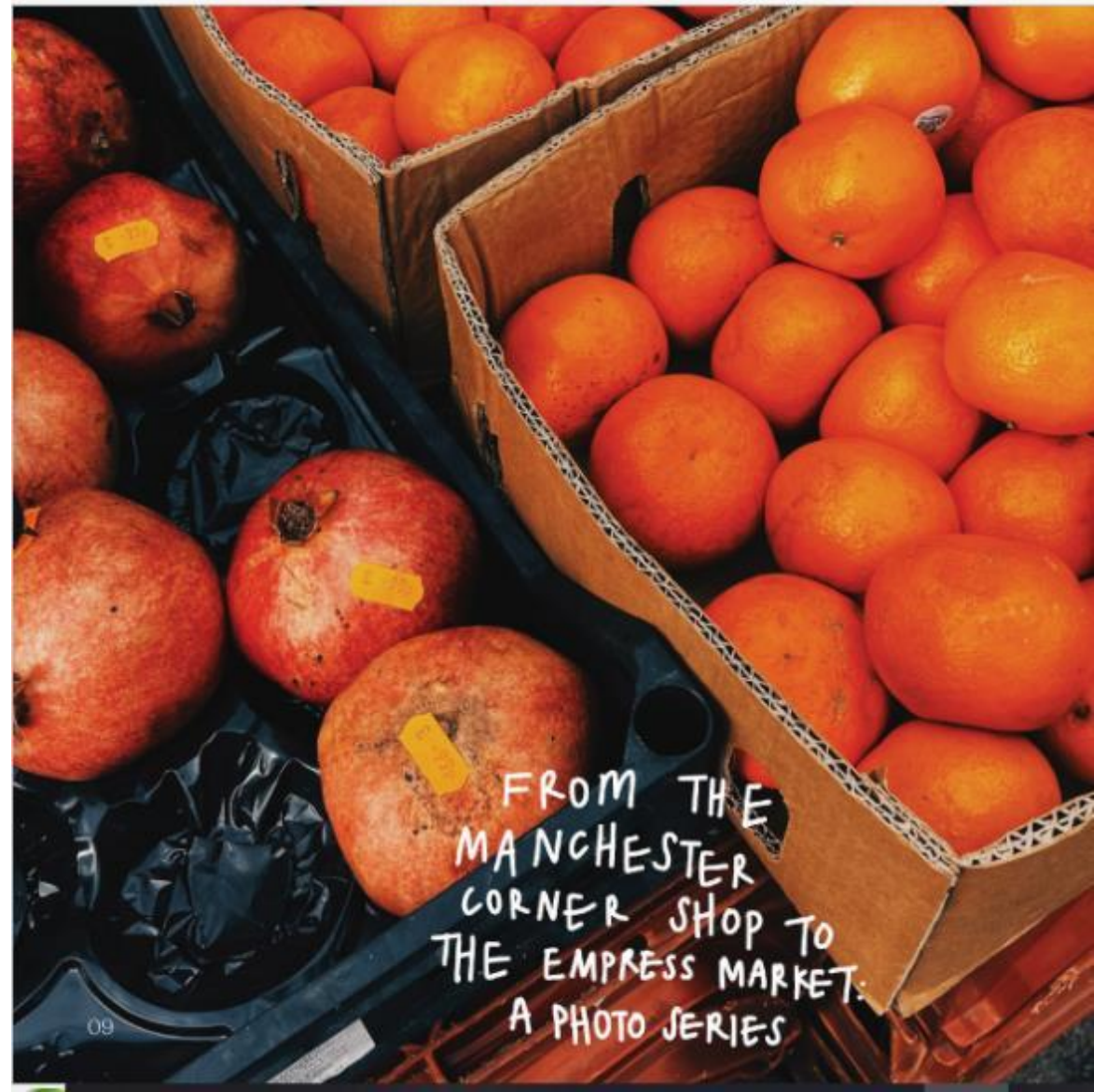
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MAY 17



Add a comment...

Post



The Empress Market

Photography
Wajih Ali

Constructed between 1884-89 during the British Colonial Era, Empress Market is one of the busiest marketplaces of Karachi where you can find a range of things from vegetables to pets.

Scan to hear the sounds captured on site.



Emporium of Memories: Yaadon ke Bazaar

Wajih
Binna Ali

29.08.1979

اسلام علیہ السلام بابا جان .

آپ کو تو یہ ہے کہ وہاں پہلے سری گی بوشن ہو گئی تھی اور اب میں کوئی کھوپڑا کاروبار کرنا نہیں چاہتا۔ یہ سارا کھٹ متوجہ کارکن ہے پورے پاکستان کے لوگ، ہر نسل کے لوگ آپ کو یہاں ملیں گے، اس سارا کھٹ کی گھنٹی میں نہ صرف جانی چلو بلکہ اس دور کی ٹیٹ لوگ ملیں گے۔ یہاں ہر طرح کا بڑا سا ہے۔ ایرا گٹا ہے جیسے یہ بڑا سوتا ہی نہیں ہے۔ اور سی کھٹ نہیں ہوگا نہ ایرا گٹا ہے جیسے یہ بڑا سوتا ہی نہیں ہے۔ اور سی کھٹ نہیں ہوگا نہ صرف توکانی کھانے کے شے یہاں لوگ طرح طرح کے کھانوں کا طعم لیتے ہیں، اور ساتھ ہی یہاں پینے کے لئے کئی طرح کے مشروبات بھی موجود ہوتے ہیں۔ پچھرائی طور پر ہالے کا شرت، برا محمد کا، بابا جان، کم چاب کے ایک چوٹے سے گھلا سے میں ہر دن یہاں بٹاری شے میں ہوتا ہے اتاری تو یہاں کے چور کا ٹول پر ہوتا ہے۔ سر سے پیر جو اب ہر دن ہے تھے لیکن سارا کھٹ شتم نہیں ہو رہی تھی اور ابھی دکھیں کہ انکھیں نہیں پر چاہی نہیں رہی تھی، میں گولی کھیں سو سے ہاتھ بے تیرہ۔ کھٹی دوری طرف سر گھومتا تو گھر میں آگے جا کر کبھی کھلے نہ لیتے بھی بڑا سنگھڑا کامیاب کا سالان۔ اتنا سب گھومنا میرے لئے بہت ناخوشا ہے تو مصالحوں کے بڑا نہ اپنی طرف کھینچ لیا۔ کی خوشبو تھی اور کیا ساوٹ ایرا گٹا تھا ہی تو وہی در میں ہولی شروع ہو جانے کی یہ رنگت اور طرف تھا۔ بابا جان ایسے صاف کہ میں نے تو کبھی دیکھ ہی نہیں تھے جیسے چوٹی سو کھی جھیلیاں میں تھی ہی، ہاں بابا یہ بھی مصالحوں میں شاد ہو رہی تھی جہاں لال مصالحوں میں تھیر شہر اور تاجا کمال کمال سے لائی ہوئی تھی میں موجود تھی۔ ایرا گٹا تھا یہ دکھ درات ہوتے ہی کھتیل پر لک جاتے تھے۔ شتم مصالحوں کی کھوج پر اور مصالحوں کے خزانے ڈھونڈنے لگے تھے۔ یہاں کچھ کھوں تو بابا جان میں میں اب یہ خزانے ڈھونڈنے کی خواہش رکھتا ہوں میں میں اپنی مصالحوں کی دکان گانا چاہتا ہوں اس بڑا میں اپنی دکان میں بادر کھینچے گا۔

گھنٹی

The letter is written by Messam to his father, sharing his dream to open up a spice shop in the diverse Bolton Market of Karachi.



38

80 - زعفران ملو	1230 - - کھجکي (15)
40 - دالبر بادام	2160 - (5) (17) زعفران
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	280 - کھجکي
	80 - ميو
	100 - ميو

8200

સુરતી ઘારી

Surati-Ghari & Bhusu


Artist
Devarshi Jariwala

Surati Ghari is from the city of Surat from Gujarat, India. It adds twice the flavour to the festival of Chandli Padvo. This dish holds the true spirit of "Khat -pi ney hulas" which means "Eat, drink & have tons of fun."

INGREDIENTS


- Ghee, Gram Flour, Maida, All Purpose Flour, Water, Sugar, Almond & Pistachio pieces.

Step 1: Roast Gram flour with Ghee
- Roast maida with Ghee separately.




Step 2: Add the roasted besant to maida.

Step 3:




- Make dough with maida.


Step 4:



- Fold Ghari with filling inside



Step 5: Fry Ghari & cool it.
Coat with Ghee on top.



Step 6: Eat them with Bhusu.

*Maida is made with cooked milk. Besan is chickpeas flour.

27

Artist
Shumail Rizvi

افغانستان کی

حرفاتی غذائیں

برادر خواهر

SOUL FOOD OF
AFGHANISTAN

۲۰۰۲/۳

۱۹۸۵-۶

مادر

Perfect Match

Photography
Anusha Aazar



Daal Chawal + Carrie Achaar
 Slow-cooked Moong lentils with white rice paired with Carrie Achaar will have you licking your fingers.



Besan Roti + Nimboo Achaar
 A monsoon season delight. Besan (chickpea flour) roti paired with Nimboo (lemon) achaar with yogurt feels just right.



Kaali Daal + Pickled Onions
 A tangy bang with black gram lentils with pickled onions.



Halwa Puri + Mixed Carrot Achaar
 A perfect way to start your Sunday. Loved by all, paired with mixed carrot achaar.

Illustration
Javeria Shah



Circa 2022

Now, a 20-year old-University-going-me, spotted fresh Carries at the market.



Humming to Spotify, I started my own Achaar making adventures.



This time, the three of us ate it again. The only difference? It was me who witnessed the smiles on their faces.

What a journey, and besides, who doesn't love Achaar anyway!
wink

Achaar: Tany Tale of Three

Storyteller
Anusha Aazar



Circa 2004

I knew that Nana was upto some magic in the kitchen by the sound of her hustle-bustle!



Nanu, a traditionalist, finely chopped the spices and prepared the utensils.



Once ready, Nana made me taste her most magical creation: Achaar.



Circa 2016

One day, I asked Amma to make the Achaar that Nana used to make.



Amma; a strict teacher, entertained my request. But, with her own modern spin on it.



YUM YUM



A week later, Amma made prepared lunch and served it with Achaar. This time, I made my own little bite and felt right at home.

Shahi Chutney Nama: A Royal Saga

Artist
Behram Farooqui



In 17th century, Mughal Emperor Shah Jahan fell ill. A Hakim advised him to eat something spicy, full of flavour yet, easy to digest which led to the invention of Chutney made of mint.

Chutney (chutney) comes from the Sanskrit word "chut" meaning "to lick".

Grind Down The Memory Lane

Artist
Rida Nasir



35000
BC

Mortar & Pestle

During the Stone Age, people discovered grinded food is easier to digest.



14TH
CENTURY

Bronze Mortar & Pestle

They were hard in structure, easy to cast and light in weight. But, dangerous to health.



1922

Electric Blender

Polish-American Stephen Poplawski created spinning blades and attached them to electric motors. It was placed in a clear glass container. And that's how we got blenders.



17TH
CENTURY

Porcelain Mortar

Glazed Porcelain Mortars became very useful since they were not treated with chemicals and were easy to clean.



1500
BC

Sil-Batta

Some years later, around 1500 BC came the flat mortar & pestle grinder called Sil-Batta or Pata- Varvanta made of Makrana marble.



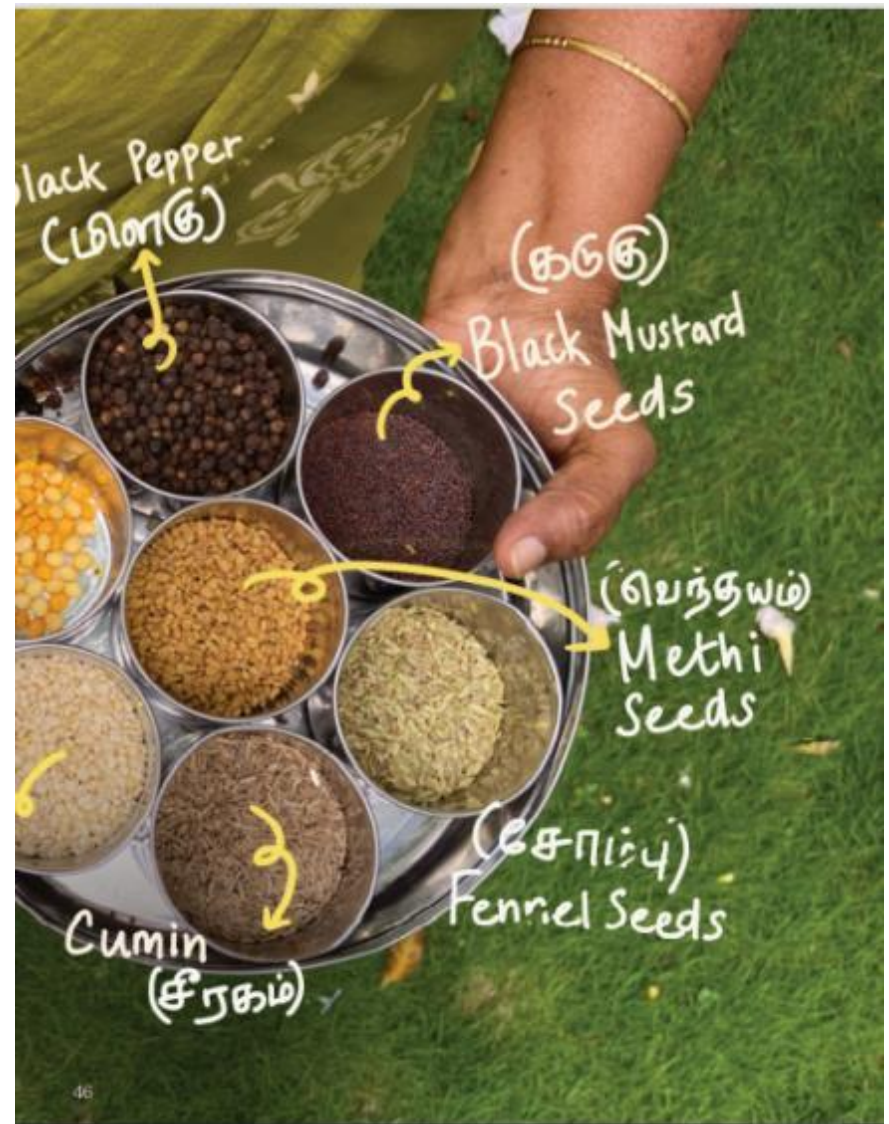
1950

Hand Blender

Invented by Roger Perrinjacquet in Switzerland. He called it "Bambik"; a blend of "battre et mixer".



Fun Fact: Pounding spices & herbs on traditional mortar & pestle makes it more flavourful!



#Chaltaphirtamuseum

Instagram

<https://www.instagram.com/chaltaphirtamuseum12/>

Facebook

<https://www.facebook.com/search/top/?q=chaltaphirtamuseum>

Twitter

<https://twitter.com/ChaltaphirtaM>

<https://www.instagram.com/stories/highlights/17893220480596610/>