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Sangye Shamoo-hunting

Pg 1 to3



Ministry's Week

Pg 6

Of Sangye Shamoo-hunting

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Matsutake Mushroom- sangye shamoo

I planned to attend the renowned mushroom festival of Ura, Bumthang of 23-24th August. However, it would have been an incomplete journey if I would not have gone for mushroom hunting. I planned the night before and looked for two ladies, an experienced mushroom-gatherer. We reached the mushroom habitat at 10 am. I was told that it was a good mushroom

habitat. I was only interested in looking for sangye shamoo; the most priced fungus. I will never forget this mushroom because the shape looks so funny to me and also Uraps consider this as their assets.

Three of us combed the forest. I was definitely so excited to see that funny fungus growing at its place. I only saw this mushroom at Centenary Farmers

Market, Thimphu and one time in a shop called Arya Zomla in Ura. Hardy fern clad them, maybe they do this to protect the fungus or improve its shelf life.

Cont.. on Pg 2



Cont.. from Pg 1

Of Sangye Shamoo-hunting



Aii-shamoo or literal translation as Mother-mushroom (Plate 1)



Searching for mushroom (Plate 2)

The first edible mushroom I was Aii-shamoo or literal translation as Mother-mushroom (Plate 1). I took a picture with it. I thought today would be a great day and I would collect a good quantity of mushrooms. I enjoyed and kept following my two companions. However, it was wrong on my part because they were picking before me and I just appreciated their mushroom-locating eyes. Then I decided not to follow them but to tread on a different trail. Can you imagine the mushroom collectors

had made a traceable path?

I made loud non-sense noises because people tell this is how we scare away bears. Mushrooms are their favourite, I heard, but I do not know if it is true. Also, I did not read if their scats were analysed to see their dietary habits. I looked carefully, and my friends told me that it is found in basal area of fir or spruce trees. Moreover, the ground should be covered by leaf mould; half decayed. I looked for this signs, and I felt as if I was looking for my

lost engagement ring; with that zeal to locate my precious belonging (Plate 2).

I saw a big tree, and it was thoroughly disturbed at its basal area. I told myself that the wild pigs came here before to locate tubers. I took out my mobile from inside a plastic bag because my friend had it in a plastic bag and I thought it was a good idea to save my mobile from drizzles. I was engrossed in taking pictures and then I sensed a figure behind me. I thought the bear got me. I was terrified and saw two tall men in black with a bamboo basket at their backs.

They asked me, "Are there forest around?". I said to myself, that is where they are standing, but I knew what they were asking. The park office has issued orders that people will not collect mushroom for few days before the festival. I said I am a forester. But I said I came not to apprehend them but to experience what it is like sangye shamoo picking.

Wished them good luck and we parted with a group selfie (Plate 3).



Companion while experiencing mushroom picking (Plate 3)

Cont.. on Pg 3

Cont.. from Pg 2

Of Sangye Shamoo-hunting



*sangye shamoo- covered by moss
(Plate 4)*

My eyes got tired and felt nausea because my eyesight was fixed on the ground. It was worse than a day long watching on laptop in the office. I told my friends that this mushroom-picking was not easy as I thought and it was not for my eyes. I said I am rather convinced to pay the high price (that is what I thought) for the sangye shamoo. I did not give up and thought I would spend some more time to look for it because this was what I came for. Alas, I saw one, on the ground covered by moss (Plate 4). I could not believe my eyes. Its colour is a bit brownish, and it is camouflaged. It was my dream come true. However, by then one of my friends has spotted six of them already. The other lady did not get one (unlucky lady).

She told me I was luckier than her. I was content that I got one. My friends kept collecting other edible mushrooms, for they want to save for Ura's cold winter. I saw more of inedible mushrooms than edible ones. I gave up the hunt. Followed them after that to beautiful meadows and barbed-wire fenced it. People have kept unproductive cattle and horses here. I told them this is one reason people call Bumthang; Switzerland. I loved this place and captured the moments on my mobile (Plate 5).



Top: a landscape of the area of collection (Plate 5)

Above: little more than a kg....at days end (plate 6)

I wanted to climb up to the road point. We had climbed down at the base of the valley. When we reached the road, we have walked for three hours. The lady with sangye shamoo-spotting-eyes (I named her) had picked nearly one kilogram of it. She too had collected many other edible mushrooms. The other lady managed to get a single sangye shamoo and many other edible mushrooms too. We sat down to eat out raw Koka on the road and drove back to our base station.

We have combed the forest for 4 hours. It was a wonderful experience. At the mushroom festival, I saw people complaining that sangye shamoo sellers have hiked their price

to Nu 650 a kilogram from normal Nu 450 (existing seasonal market price). I said that it was a very good price for they have walked in rains and forest with the highest level of concentration to locate one and that too with so many competitors. My day ended perfectly because the lady with sangye shamoo-spotting-eyes gave me all of her sangye shamoo. It was little more than a kilogram (Plate 6).

In the evening it was the feast of mushrooms; sangye-shamoo soup, shila-shamoo ezay, grilled sangay shamoo and ngangla-shamoo datshi. I will cherish this experience forever.



Executive Order

In-line with the directives from the Royal Government of Bhutan and further as per the recommendation of Organizational Development (OD) Exercise conducted by RCSC, Information and Communication Services (ICS) under the Ministry of Agriculture and Forests is now renamed as Information & Communication Technology Division (ICTD). ICTD under the Directorate Services shall cater to the following support services:

- Provide coherent view of ICT within Ministry
- Coordinate, identify and prioritize ICT initiatives within Ministry that support its mission and vision
- Responsible for ICT planning and budgeting for the Ministry
- Ensure effective ICT governance within Ministry
- Set policies and standards for the use of ICT in the Ministry;
- Ensure greater integration of data/information across the Ministry (including with regional offices)
- Ensure better connectivity/sharing of information with other agencies
- Ensure quality delivery of ICT systems
- Design, develop and publish IEC materials to promote RNR activities
- Provide media coverage on RNR events for wider dissemination and archive for future reference
- Focal point for Dzongkha related activities
- Liaise with external media agencies on media request, press release and outsourcing.

In order to ensure smooth functioning of ICTD, all the IT & Communication related works including any IT procurement through RGoB or Project shall be routed through ICTD henceforth, to ensure compliance to standard.

Further, due to staff shortage at ICTD, all are requested to provide prior information for media coverage at least a week before so that ICTD can plan accordingly. ICTD shall not entertain any last-minute request.

Therefore, all departments and agencies under MoAF are advised to cooperate and support ICTD for the effective service delivery and better management of ICT service.

This is issued for information and compliance of all concerned.

– ICTD , Directorate Services

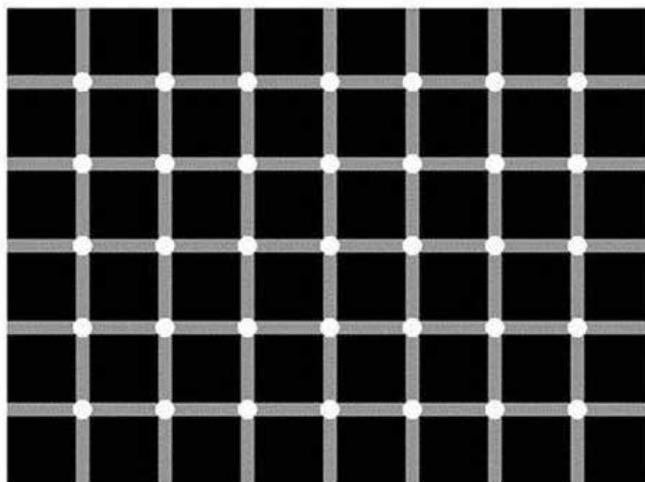
Leisure

Mushroom

- Q: Why did the Fungi leave the party?
A: There wasn't mushroom.
- Q: Why did the Mushroom get invited to all the parties?
A: 'Cuz he's a fungi!
- Q: Why do Toadstools grow so close together?
A: They don't need Mushroom.
- Q: What would a mushroom car say?
A: Shroom shroom!
- Q: Which vegetable goes best with jacket potatoes?
A: Button Mushrooms
- Q: What room has no doors, no walls, no floor and no ceiling?
A: A mushroom.
- Q: What room can be eaten?
A: A mushroom!
- Q: What's an airplanes favorite mushroom?
A: Air-portabela.
- Q: Why does Ms. Mushroom go out with Mr. Mushroom?
A: Because he is a fungi (fun guy)!
- Q: What did the fungi say when he was offered seconds at dinner?
A: "No thanks, I don't have mushroom left in my stomach."
- Q: Where do mushrooms come from?
A: Mushy rooms.
- Q: What's the only room you can't have in your house?
A: A mushroom.
- Q: What did the mushroom say to the other mushroom?
A: There's not that mush room in here.

source: <http://www.jokes4us.com/miscellaneousjokes/foodjokes/mushroomjokes.html>

Try to count the number of black dots on the image below...



Look carefully at the center circles on both the left and right.
Which circle is bigger?

RNR Extension Manual 2018

The RNR Extension Manual (Diary) 2018 is ready for distribution. Therefore, all Departments/Agencies/Central and Dzongkhag offices under the Ministry are requested to collect the Manual from ICTD during office hours along with the staff list (with designation) please.

The list can be submitted to ictd@moaf.gov.bt.

For any queries, kindly contact ICTD office at #323765/321142.

– ICTD

Submit articles for
RNR-Newsletter
to
tandindorji@moaf.gov.bt



The Ministry's week

Livestock field officials of West-central region trained

The Regional Livestock Development Centre (RLDC), Wangdue conducted a training themed “ Gearing towards 12th FYP and Standardizing Animal Health Service Delivery” for about 45 field staff under Department of Livestock, Ministry of Agriculture and Forests. The training was conducted for a week at Khuruthang. The objectives of the training were to prepare the participants for the launch

of 12th Five Year Plan, familiarise them on various Standard Operating Procedures (SOPs) for animal health care, disease prevention and control and prevention guidelines and other policy documents that were recently introduced. The first two days of the training were focused on conveying the 12th FYP of the Department of Livestock and discussions on their implementation mechanisms.



Zhemgang promotes production of winter vegetables

The Dzongkhag Agriculture Sector initiated the production of winter vegetables such as cabbage, broccoli, radish and cauliflower in its potential gewogs to supplement the nutritional value and household income. In 2017, the Dzongkhag and gewog administrations focused the production in Goshing and Ngangla gewogs. In Ngangla, the production was taken up by farmers group of Kagtong village while in Goshing, the

production was initiated by the newly formed group of every chiwog. The two gewogs covers an area of 5.14 acres under vegetables cultivation supported through the Department of Agriculture. The sector is expecting production of 9300kgs of cabbage, 3600kgs of radish, 490kgs of broccoli and 200kgs of cauliflower. The sector conducted a field day on January 12 and 18 in Kagtong and Lingmapong respectively.



Seventy seven new graduates join RNR Sector

Seventy seven new graduates joined the RNR Sector this year. Out of 77, two has been placed under the Directorate Services, one in RDTC, 28 in DoA, 20 in DoFPS, 24 in DoL and two in BAFRA. Prior to the joining, the graduates attended an orientation program from January 10-12. Besides introduction to the

cultural and organisational values, the graduates were briefed on the Ministry's overall vision, mission, mandates, plans, policies and issues under the various Departments and Agencies. Hon'ble Sanam Lyponpo shared ‘You will have to play a central role in the delivery of services to the people at the grass root level’,



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