

GRAND HOTEL

Calcutta's Icon

Calcutta
CHRONICLE



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Sarsat Bose Road

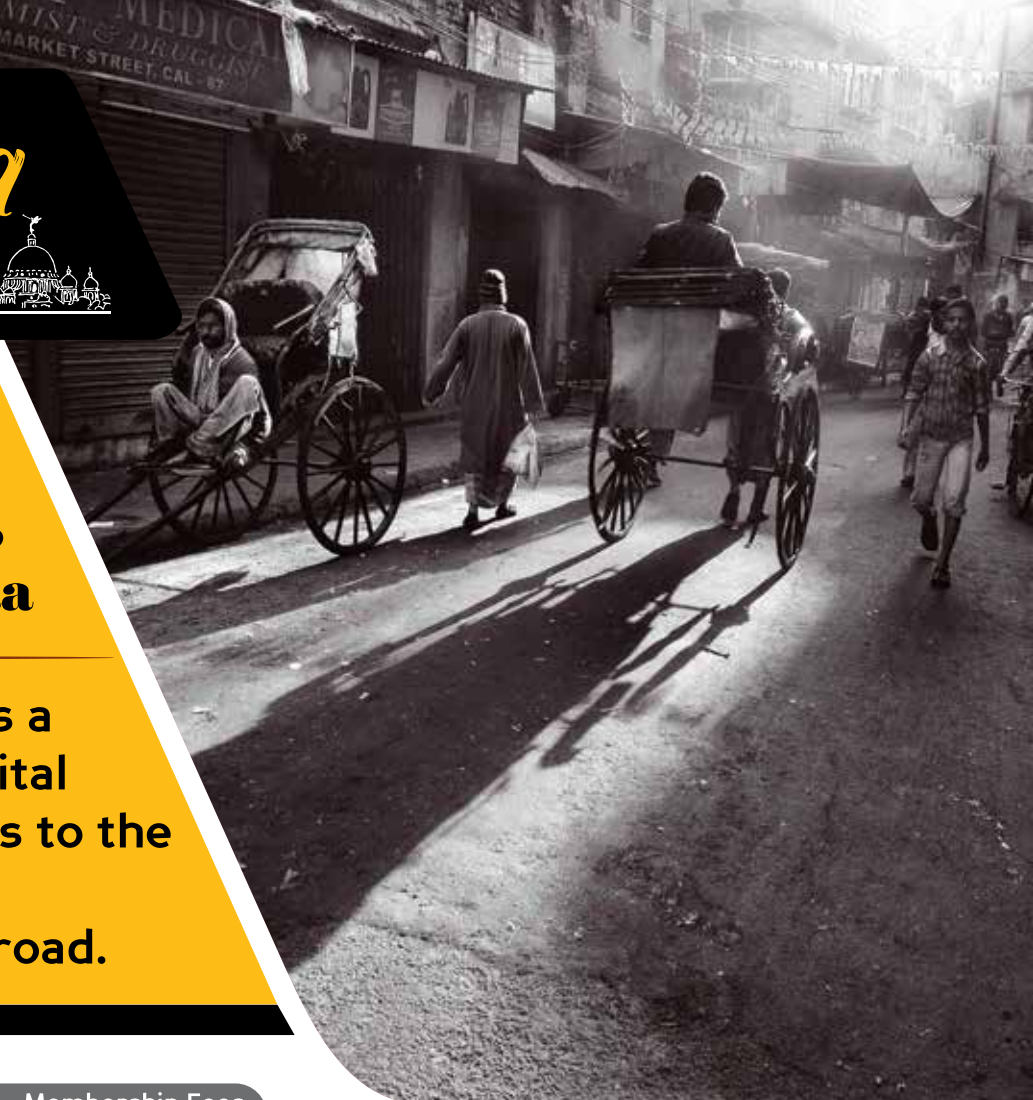
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EDIT ORIAL

A few minutes before the bells rang in the New Year, a waiter or two brought in a dozen piglets - one for each month and set them free in the brightly-lit ballroom. The tables were laden with lavish festive gifts like porcelain, perfume, silver, gold and iced champagne, the last one catalysing the wildness of pursuit as the guests ran after the squealing piglets, since it was believed that the rotund creature brought good luck. If you could catch one before the old year ran out it was all yours to keep. No wonder it was this kind of extravagant entertainment that gave Armenian tycoon, Arathoon Stephen's Grand Hotel an iconic stature in Colonial Calcutta's social circles. To read the fascinating tale of Grand Hotel, turn to this edition's 'Nostalgia' column.

Nabin Chandra Das earned the title of being the "Columbus" of Bengali sweetmeat industry after he stumbled upon the recipe of making rasogolla - the uncrowned king of Bengali sweets. Hailing from a family of rich sugar baron, Nabin Chandra was forced to open a sweetmeat shop, initially at Jorasanko and then at Bagbazar to eke out a living after his father died at a young age. By then the sweet industry had discovered the chhena or casein, quite accidentally when the milk had turned sour. Instead of throwing it away as a waste the more innovative ones had added sugar to the kneaded chhena to come up with sandesh. More on that in this edition's 'Do You Know' column.

Joydip Sur
Editor



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Editor	Joydip Sur
Associate Editors	Rahul Ray Swapna Ray
Editorial Advisors	Tarun Goswami Basudev Ghosh
Consultants	Anjana Mullick Kasturi Ghosh
Photographer	Pooshan Deb Mallick
Art Direction	Kamil Das
Graphic Design	Bappa Das
Finance	Prasenjit Basak
Circulation	Shreya Ganguly Subhankar Pal Jayati Roy Ram Shankar Shaw
Technical Team	Websparks Technologies
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GRAND HOTEL

Calcutta's Icon

Anindita Mazumder

A few minutes before the bells rang in the New Year, a waiter or two brought in a dozen piglets - one for each month and set them free in the brightly-lit ballroom. The tables were laden with lavish festive gifts like porcelain, perfume, silver, gold and iced champagne, the last one catalysing the wildness of pursuit as the guests ran after the squealing piglets, since it was believed that the rotund creature brought good luck. If you could



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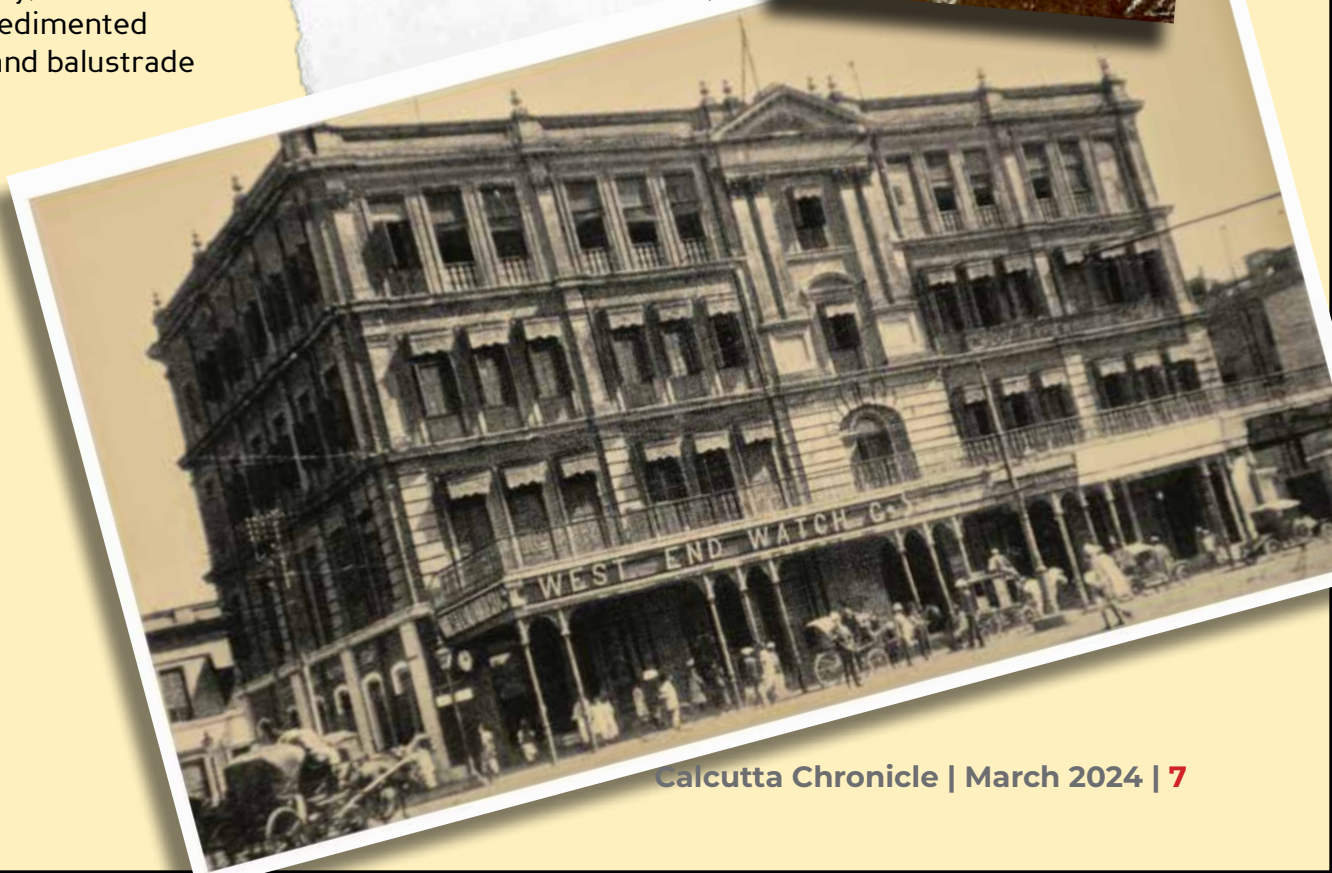
No wonder it was this kind of extravagant entertainment that gave Armenian tycoon, Arathoon Stephen's Grand Hotel an iconic stature in Colonial Calcutta's social circles. It upheld the rich tradition maintained by Harmonic or London Tavern in the early days of Colonialism, followed by Spence's Hotel before 1830s and Wilson Hotel later renamed as Great Eastern, set up by the great confectioner, David Wilson in 1840s.

Located in Chowringhee which was the new centre of growth with the coming up of the new fort, it was one of the new houses that lined up the street, usually square or rectangular blocks, having two or three storey, of Italianate designs, pedimented windows and balustrade

roof parapets. The view overlooking the wide open Esplanade and beyond it the river bank was undoubtedly spectacular. The site belonged to Colonel Grand who won the plot in a lottery and had built a Sussex-inspired country house.

By the time Mrs Annie Monk acquired the property on plot number 13 in 1870s in order to set up her own boarding house it was in an ill-kempt state. Though there were complaints of general uncleanness, chipped and cracked crockery and cobwebs Mrs Monk made quite a tidy sum enough to acquire four other properties. Before the end of the Century she returned to Ireland having enough to live a comfortable retired life and her property passed on to the Armenian baron,

Arathoon Stephen. One of the properties included a rundown theatre which continued to exist till it was burnt down in a fire in 1911. It provided Arathoon Stephen a perfect opportunity for redevelopment after



■ CALCUTTA'S EDIFICE ■

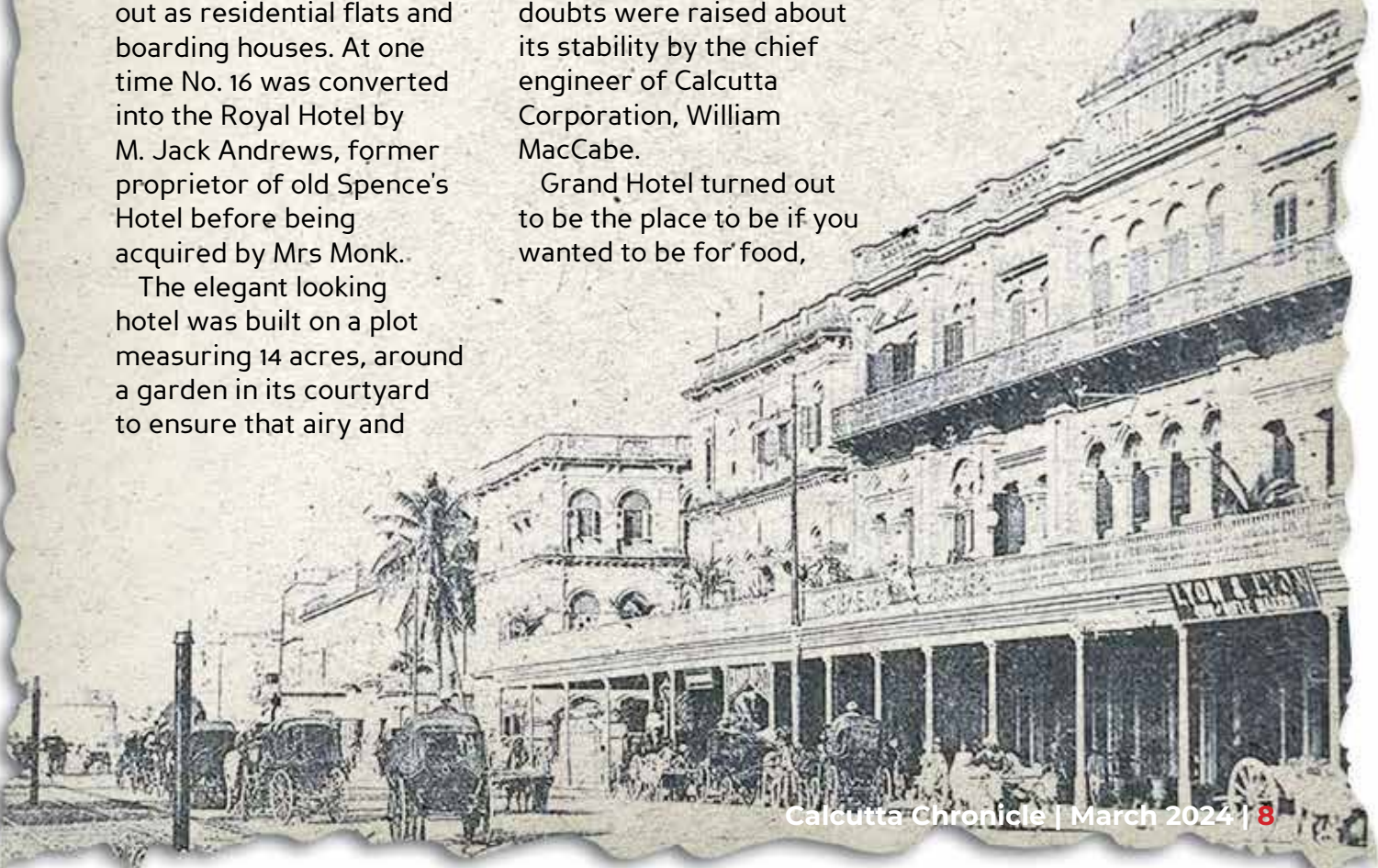
acquiring the properties of Monk.

The nucleus of the imposing structure consisted of five houses facing Chowringhee; No. 16 formed main entrance to the hotel along with a billiard saloon, bar and lounge for the convenience of people attending the nearby Theatre Royal while No. 17 stood at the extreme south-west end of the hotel. Montague Massey recollected that these two houses were once occupied by an institution called the Calcutta Club, connected by a plank bridge. The members of the club were merchants, brokers, public service men and sundry. Eventually, it was wound up and the houses were let out as residential flats and boarding houses. At one time No. 16 was converted into the Royal Hotel by M. Jack Andrews, former proprietor of old Spence's Hotel before being acquired by Mrs Monk.

The elegant looking hotel was built on a plot measuring 14 acres, around a garden in its courtyard to ensure that airy and

well-ventilated effect. It was designed by an English architect-Wilkinson who also designed the Mount Everest Hotel in Darjeeling for Stephen. The design was essentially Neo-Classical with baroque touches. There were rusticated quoins and pediments broken at the lintel level to accommodate heavy keystones. Initially, there were three storeys in the building whose frontage extended along the Chowringhee Road and by 1918 a further storey was added with heavily corbelled balcony and a wide front verandah at pavement level which gave shades to the ground floor shops. It was a popular viewing point for first floor guests though doubts were raised about its stability by the chief engineer of Calcutta Corporation, William MacCabe.

Grand Hotel turned out to be the place to be if you wanted to be for food,



■ CALCUTTA'S EDIFICE ■

drink or to dance. Stephen managed the other property, Empire Theatre and the drinks during interval were served from Grand's bar. Globe was run by Arathoon Martin, another family member which primarily offered boxing and wrestling as chief entertainment. No wonder Grand reigned in the lively social circles of Calcutta in those decade till the death of Arathoon Stephen in 1927. Typhoid and enteric diseases struck resulting in six deaths among guests while many family members were also afflicted. The hotel's drainage system was suspected and it resulted

in its closing down in 1937.

Fortune stepped in, this time in the form of the enterprising Mohan Singh Oberoi who had risen from a clerical post in Cecil Hotel, Simla to become first the manager and then lessee of Carlton Hotel in Simla later renamed as Clarke's. He negotiated a lease with Mercantile Bank, the official liquidator of Stephen. The bank wanted a European manager and Oberoi appointed DW Grove who gave him his first job in 1922. Together they refurbished the plumbing and drainage and brought back the experienced staff.

After running the hotel successfully for some years he finally bought the property in 1943.

As the Second World War spread to the Eastern Frontiers, Oberoi Grand was requisitioned by the army and nearly 4,000 personnel, primarily American and British were housed here and partied every day.

Even today the century old Oberoi Grand remains one of the finest gems in the luxury chain of Oberoi Hotels spread throughout the globe. And it is easily-recognised colonnaded arcade makes it an iconic landmark of Calcutta.



SWARALIPI

► a Rabindra Sangeet Academy of music in Wayland, Massachusetts ◀



Swaralipi Academy is a singing school that was founded in 2005 by Swapna Ray. Swapna is the disciple of Sm. Suchitra Mitra (doyen of Rabindra Sangeet) and Sm. Sumitra Chatterjee. Swapna is carrying on the tradition of Rabindra Sangeet as an academic and cultural practice in the United States and has graduated numerous students who have attained mastery of the style. The school also helps to connect American-born and immigrant Bengalis to their mother culture.

CONTACT INFORMATION

swapnaray2000@yahoo.com

(+1) | 774 | 270 | 0955

British Deputy High Commission Hosts Photography Exhibition On The Role Of Voluntary Work In The Indian Sundarbans

Joydip Sur

The British Deputy High Commission hosted a photography exhibition and the launch of a bilingual photobook showcasing the findings of research on the role of voluntary work in meeting the challenges of climate change in the Indian Sundarbans at the British Club on Wednesday, March 6, 2024.

The research and photo exhibition challenges the usual narrative on volunteering by those who are well-off through its focus on the voluntary work of marginalised communities. This work often goes unrecognised, but is a critically important part of many people's lives, and of communities' strategies for coping with climate change in the Sundarbans.



■ SPECIAL FEATURE ■

A cluster of low-lying islands found in the Bay of Bengal, the Sundarbans is spread across India and Bangladesh, and is famous for its unique mangrove forests. The active delta region is among the largest in the world, measuring about 40,000 square kilometres.

The research has been conducted as part of Living Deltas, a transdisciplinary research Hub funded by the UK Government's Research and Innovation Fund and Global Challenges Research Fund.

The research team, led by Professor Matt Baillie Smith (Northumbria University, UK) and Sumana Banerjee (Jadavpur University, India) used participatory approaches, including photography and diary writing, to prioritise the voices and experiences of community members in the Sundarbans. This provides unique and important insights into the ways those community members think about and participate in voluntary work.

The book and exhibition share images and diary entries produced by community members in the Sundarbans, illustrating the role that voluntary work plays in adapting and responding to climate-related disaster, and maintaining the region's delicate eco-system. They show how it can help challenge social norms and play a critical role in maintaining and protecting infrastructures, such as embankments. But they also show that this work does not come without challenges.

The exhibition and book call for recognition of the importance of voluntary work by marginalised communities in meeting the challenges of the climate crisis. They also aim to prompt change through the creation of more inclusive and fair approaches to volunteer mobilisation.



Dr Andrew Fleming, British Deputy High Commissioner to East & Northeast India, said:

“I am proud to introduce what is both a powerful and beautiful book, but also an important piece of research built on a strong UK/India collaboration. I hope the insights shared here can be widely disseminated and contribute to ensuring we do all we can to protect fragile but vital ecosystems such as the Indian Sundarbans.”

Matt Baillie Smith, Professor of Global Development and Dean of Research Culture at Northumbria University, said:

“Working in partnership with Jadavpur University and with organisations and communities in the Sundarbans has enabled us to do research that really requires us to think differently about the role of voluntary work and the challenges of climate change. The work that communities do cannot be taken for granted. It can bring important benefits, but stakeholders need to come together to make sure that it is recognised and supported effectively and fairly.”



Nurseries

on Eastern Metropolitan Bypass



Team Chronicle

From adding colour to our dull offices or a touch of Zen to our homes, plants are an integral part of urban decor. With the cityscape undergoing a major facelift and plant-scaping taking centre stage in urban households, the demand for indoor plants in Calcutta is increasing rapidly.

Of late there has been a boom in private nurseries initiated by several horticulturists and nurserymen on the Eastern Metropolitan Bypass. If you are a regular on this road, you cannot miss the two huge green patches near Ruby and Patuli that soothe your eyes and comfort your senses. With several nurseries near Ruby and many more at Patuli, opposite the Floating Market, the residents around the Bypass are getting a highly-desired break from the concrete jungles.



Plants

While the nurseries of Patuli have a variety of flowering and decorative plants, those near Ruby have a large number of fruit and medicinal plants. Enter these nurseries and you will be dazzled by a riot of colours. The plants are generally sourced from Baruipur and Aamtala areas.

Petunia, lily, dahlia, dianthus, bougainvillea and rose are a huge hit among the buyers. These flowers, with their delicate aroma and pastel shades, would add a soothing touch to your verandas and drawing rooms. If you are looking for flowers for auspicious occasions, you can choose among genda, rajanigandha, jasmine, nayantara, tagar, madhabilata and hibiscus.

Decorative plants with attractive foliage fit seamlessly during landscaping and designing of modern offices and houses. Erica, keya, money plant, benzonja jamaica,

kalashpatra, tropic snow, aglaonema, green desina, cardoon and jhau are some of the popular decorative plants.

Fruit plants include litchi, mango, guava, lime, jackfruit and Chinese orange, which are tiny but remarkably sour, and make a beautiful sight. The common medicinal plants include neem, tulsi, amla, pudina and clove.



Price

While the tiny saplings cost as little as Rs 10, the bigger-sized potted plants cost between Rs 30 to Rs 500. Some rare varieties also cost between Rs 900 to Rs 1200. The attractively coloured varieties come at Rs 15 to Rs 280. Other products such as the right kind of soil for the plants to stay anchored, manure, medicine and so on are also available. Manures and fertilisers range from Rs 15 to Rs 100 per kg while the medicines cost from Rs 30 to Rs 700 per bottle.



Nurseries

Though land and water supply is not a problem, it's not easy to run a nursery since sourcing rare plants and maintaining them in a healthy, disease-free condition is a big challenge. At least two labourers are appointed in each of these nurseries who are constantly watering the plants, adding the right amount of manure to the soil and taking good care of the plant health by spraying medicines.

The labourers are sourced from suburban areas such as Diamond Harbour, Amtala, Bongaa, Habra, Lakshmikantapur, etc., and are provided with cooking and lodging facilities inside the nursery premises along with a stipend.

During the peak season of winter, the nurseries make decent money by selling the plants. But during off season, when there are very few plants which blossom and there are hardly any clients, they resort to landscaping contracts for the local urbanites, lawn mowing and door-to-door sale of plants. Some at that time are fortunate to get involved in landscaping with big projects.



Cost

Running a nursery is no child's play. "The cost is too much to bear," says a frustrated Khokon Adhikary, who has been running his nursery for more than ten years. "After paying a stipend of Rs 400 to Rs 500 per day to the labourers and bearing the cost of manure and medicines, we manage to just stay

afloat." According to Palash Paul, "Local goons demolish our plants and create nuisance and we have nowhere to go to."

Next time you wish to add a dash of green to your balcony, rush to EM Bypass and you will be spoilt for choice.



■ DO YOU KNOW ■

Nabin Chandra Das

Columbus of Bengali Sweetmeat Industry

Team Chronicle

Nabin Chandra Das earned the title of being the "Columbus" of Bengali sweetmeat industry after he stumbled upon the recipe of making rasogolla - the uncrowned king of Bengali sweets. Hailing from a family of rich sugar baron, Nabin Chandra was forced to open a sweetmeat shop, initially at Jorasanko and then at Bagbazar to eke out a living after his father died at a young age. By then the sweet industry had discovered the chhena or casein, quite accidentally when the milk had turned sour. Instead of throwing it away as a waste the more innovative ones had added sugar to the kneaded chhena to come up with sandesh.

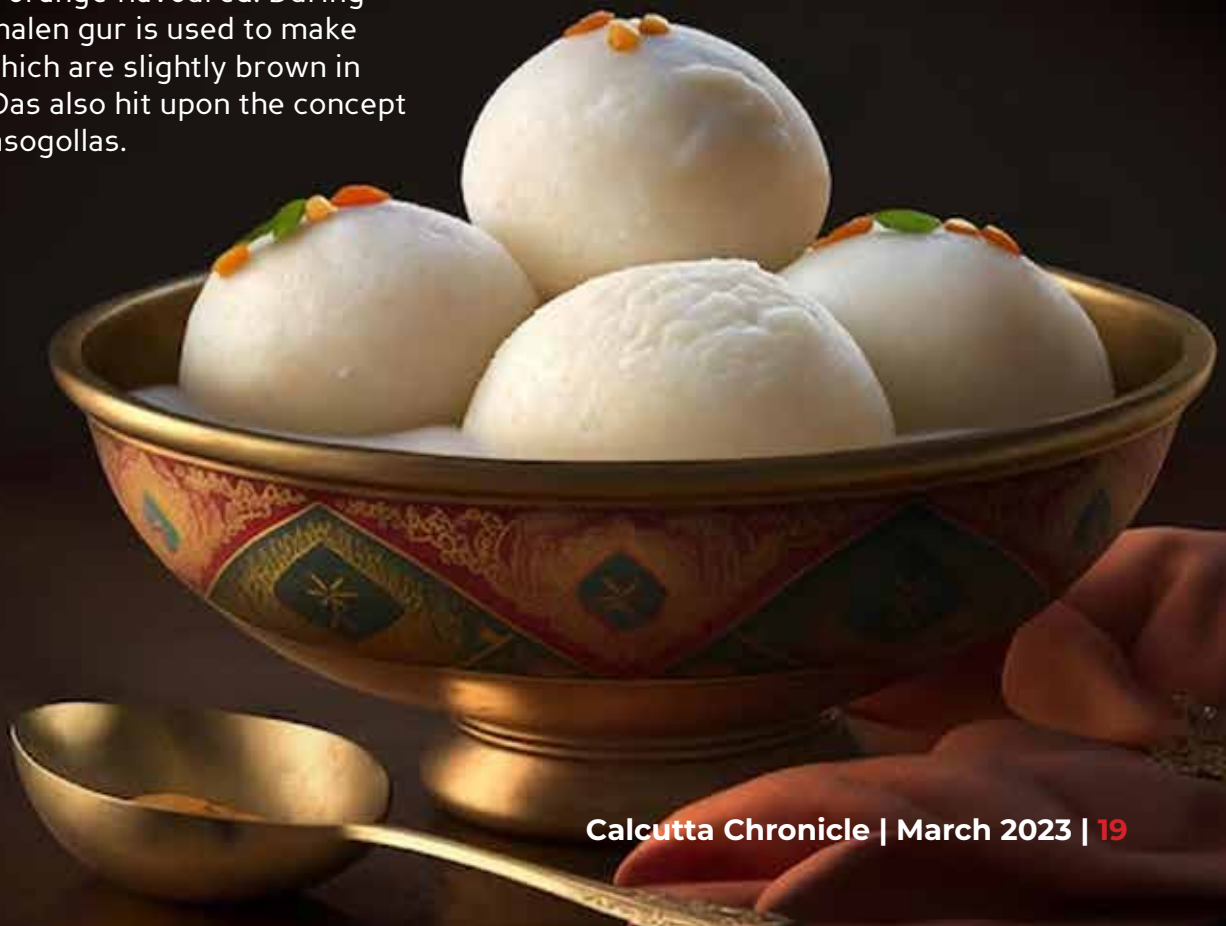


DO YOU KNOW

It is not known how exactly the idea of making small casein balls and soaking them in a light syrup came to his mind, but Nabin Chandra was successful in creating a sweet in 1868 which did not have the dryness of sandesh and was instead spongy. Initially, the casein balls dissipated when left to soak in the hot syrup but the innovative confectioner was able to overcome the problem. However, the story of its gaining popularity goes like this. A wealthy businessman, Bhagabandas Bagala accompanied by his little children had stopped his landau near Nabin's as one of his young children was thirsty. He was offered water along with Nabin's unique invention. The child was delighted by the spongy, sweet flavour of the white balls and impressed upon his father to buy more.

Once rasogolla was invented it spawned many more varieties. KC Das, Nabin's son then went on to make rasomalai which contain small sized casein balls in thickened milk. Other varieties include the royal sized rajbhog with kheer in the centre and kamalabhog where the rasogolla is orange flavoured. During winter the nalen gur is used to make rasogolla which are slightly brown in colour. KC Das also hit upon the concept of tinned rasogollas.

Nabin Moira (confectioner) obviously had many patrons, including Tagore. A close aide of the poet who resided in Bagbazar was often told to bring the spongy rasogollas whenever he visited the city from Santiniketan. Once the shop was closed and he bought the sweets from another establishment but Tagore was able to discern the difference. Later when a word over some good tidings was sent to him along with some rasogollas he wrote back: "Your messenger did not give me the opportunity to send back some sweet words in lieu of the rasogolla from Bagbazar and hence I had to consume them without another word." However, the strict prohibition on milk products in the 1965 led to the closure of the original shop but the plaque still stands reminding us of the achievements of a great innovator.



FOOD PUMP

Saktigraha *Land of* Langcha

Team Chronicle



FOOD PUMP

As you drive on NH-19 you don't need a milestone to tell you that you have arrived at Saktigarh. The long rows of shops on both sides of the highway selling the local signature item langcha are enough to indicate your arrival at the 'Land of Langcha'.

The shops on NH-19 were originally located on GT Road, where Saktigarh is actually situated. Since the construction of the new NH-19 bypassed the original Saktigarh, the shops shifted to this village called Amrah, popularly known as Saktigarh.

So, when the sales dipped

with the newly-built highway, enterprising sweetmeat makers thought of shifting here to cater to those frequenting NH-19. And going by the way their businesses have grown – there are some 30 shops in this 250 metre long stretch – a judicious move by all means. Coupled with the promise of clean toilets on a highway which does not have a single restroom, this has become an unofficial stopover for all vehicles, be it the state run long distance buses or chauffeur driven luxury cars or the self-driven smaller ones.

As far as names are concerned, each one is

preceded by the signature sweet, langcha followed by either Ghar, Bhavan, Mahal, Haat or Bazaar. However, they do sell other sweets too along with Sitabhog, Mihidana or cold drinks, like any other establishment on the roadside but true to their names the elongated syrupy langcha easily takes precedence. Coming to the actual sweet, this

deep-fried, dipped in syrup delicacy is said to have been named after a crippled British officer just like another deep fried sweet-Ladikeni owes its name to Lady Canning.



Procedure

Langcha is made of dough of chhena (cottage cheese), khoya (thickened milk) and maida (flour). The langchas are then fried in batches in ghee for about 30 minutes. After it gains the right tinge of brown upon frying, it is poured in a sugar syrup just thick enough to absorb it and this renders the langcha tender and soft till it's very core.

Prices

The langcha sold in these shops are priced according to their sizes. The regular one, priced at Rs 10 is said to be of lower category and made of less chhena mixed with maida and khoya. The medium sized ones, priced at Rs 15 is of better quality and made of more chhena and ghee. The largest, available at Rs 20 each, has greater quantity of chhena and ghee.



Saktigarh's Speciality

The unique feature of langchas from Saktigarh is its texture. While the sweet is hard on the outer shell, it is tender inside. Much like the primary ingredient in all forms of food across the world, water is a very important factor in the process of making langchas. And majority of shop owners say that the ground water available at Saktigarh is ideal for the preparation of langchas which makes the taste unique.

Shops

While there are many shops boasting originality, 'Langcha Mahal' is the original and the oldest shop here, located midway on the lane heading towards Calcutta. Originated 130 years ago on GT Road by late Kanai Lal Dutta, this shop shifted operations to the National Highway close to 18 years ago when the new road came up.

With classic songs of yester-year star Uttam Kumar playing in the background, Sunny Dutta, the current owner running the shop said "We take deep pride in being the pioneers of the 'Saktigarh langcha'. In 1962, Uttam Kumar had visited our shop. Even today our quality is the best for which over the years we have built a bond with our customers."

There are close to 30 shops in a span of 250 metres at the 'langcha stretch'. While newer, more modern shops have come up with fancy branding and other culinary choices, the ones just by the highway are more in number.

In all, stopping by for a quick bite of langcha at Shaktigarh is more of a custom to indulge your sweet tooth than a hunger call. So the next time you are on NH-19 you know just where to stop by.

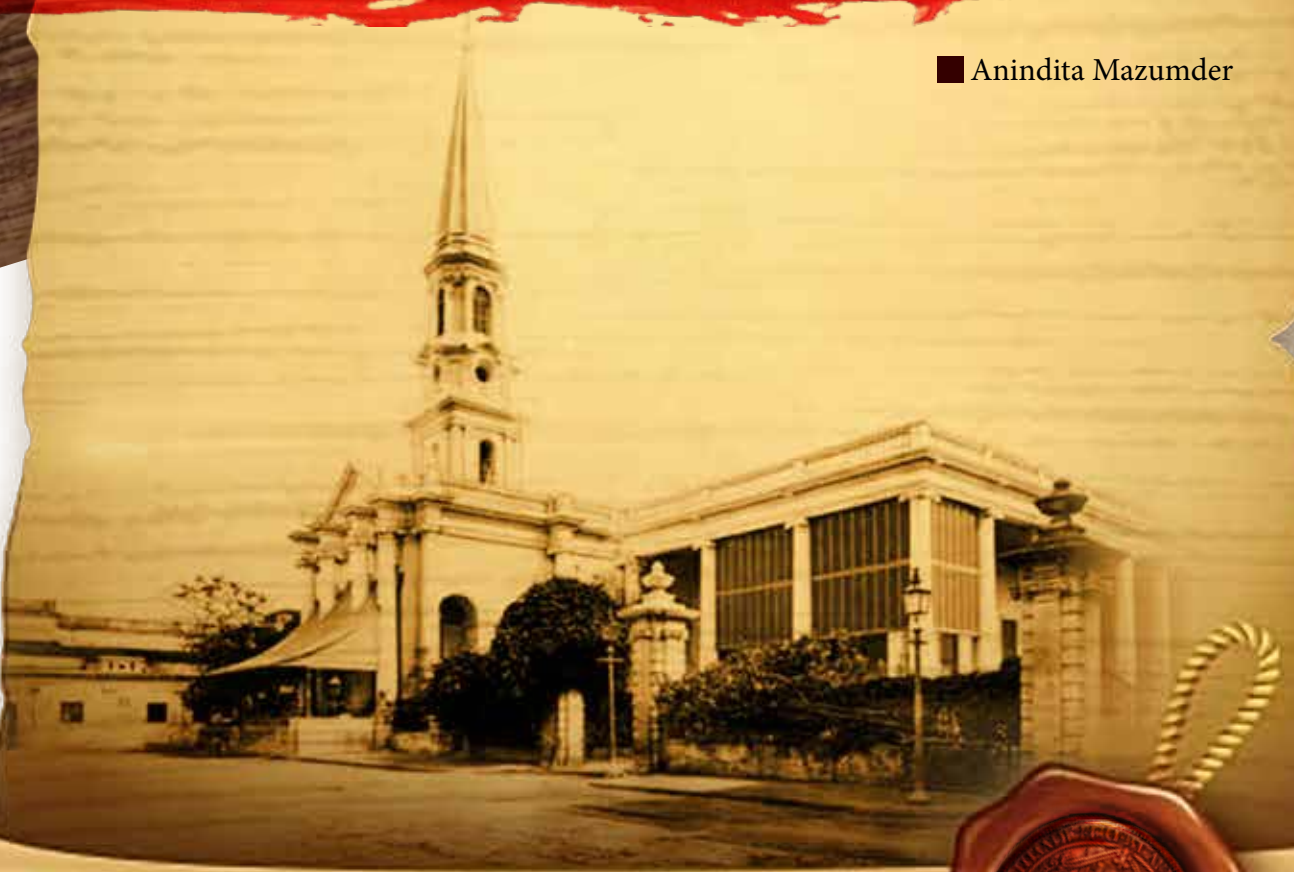


■ NOSTALGIA ■

The Church that was

Auctioned

■ Anindita Mazumder



■ NOSTALGIA ■

The ancient lane opposite Lalbazar Police headquarters was known as Rope Walk in eighteenth century– for no fancy reason but because a flourishing business of making ropes out of jute and coconut fibre existed in the area. It had witnessed fierce fighting during the siege of Calcutta, between the Nawab's forces and the British, leading to the burning down



of the city's first play house. Later, the road came to be known as the Mission Row, since it houses one of the oldest churches of the city, even older than the St. John's Church.

The church has other claims to fame, namely it was said to be responsible for the naming of Tank Square as Lal Dighi by the natives and it was the same one where student of Hindu College and Derozian Madhusudan Dutta was baptised as Michael Madhusudan Dutta. But on the weird side too this was a church that ended up in auction. As a place of Christian worship it is only second to the Armenian Church and came up 17 years before the St. John's Church which was the Parish as well as Presidency Church. Once the "new" St. John's Church came up, the Mission Church came to be known as the old church and as chronicler, Radharaman Mitra pointed out the term Old Mission Church was a misnomer, spread undoubtedly due to an error in the marble tablet. It should read old or Mission Church.

In those days East India Company was not too keen to allow missionaries in its jurisdiction. Thanks to his friendship with Robert Clive which dated back to their days in Fort St. David in Cuddalore, John Zachariah Kiernander, a Swedish Missionary was invited and heartily welcomed when he arrived at Calcutta as its first Protestant missionary and proceeded to convert the Roman Catholics and the heathens. A freehouse was assigned to him and on November, 1758 a son was born to him. Robert Clive and his wife and William Watts, second in Council and his wife (later more famous as Begum Johnson) became his godparents. Soon Kiernander established a Mission School in Murgihatta (the Brown town inhabited by non English foreigners) and Sunday services were held at a room provided by the government for those he converted which even included a Brahmin.

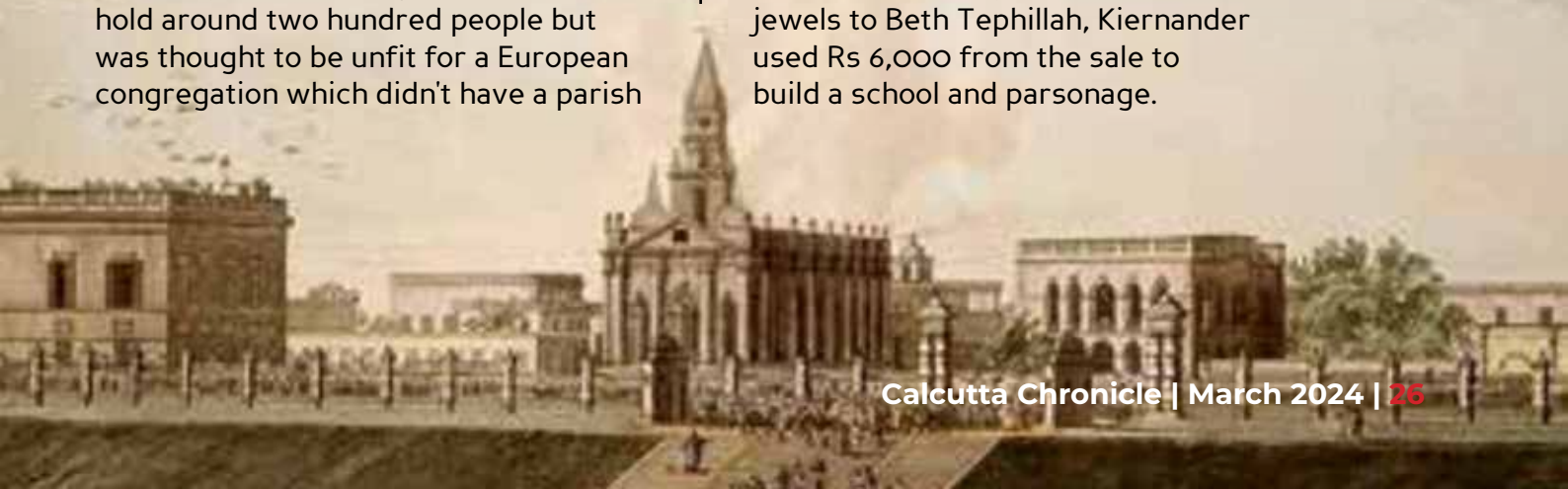
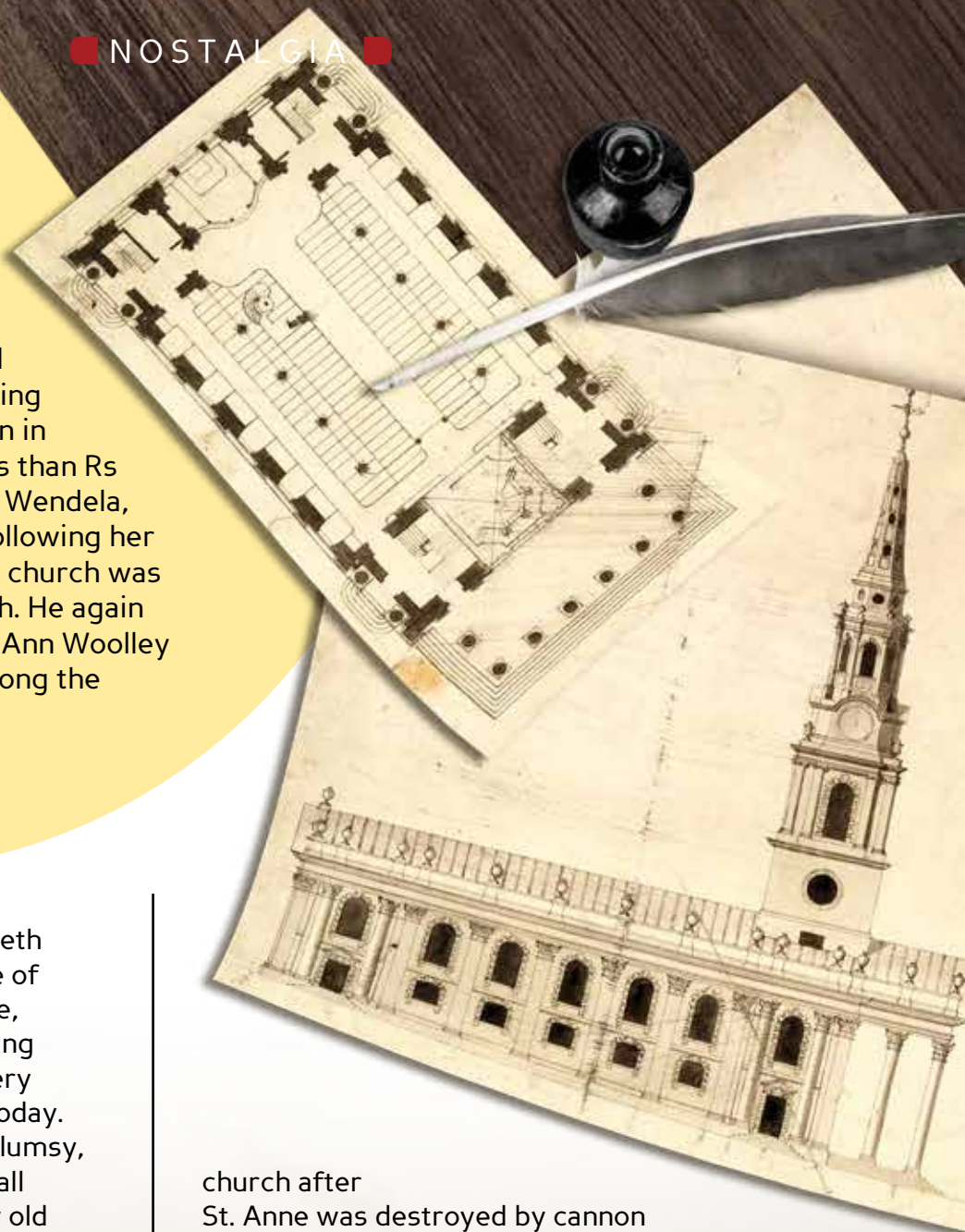


In 1763 he sought a plot from the Company for a convenient place for a Portuguese Protestant Church. Kiernander set out to build a church on his own and estimated it would cost around Rs 20,000 but ended up spending Rs 68,000 because of alteration in size and he himself paid no less than Rs 65,000. Kiernander's first wife Wendela, had considerable wealth and following her death due to cholera in 1761 the church was built, primarily from this wealth. He again married a wealthy widow, Mrs Ann Woolley and came to be considered among the wealthiest in the colony.

The church was consecrated on December 23, 1770 and named Beth Tephillah, Hebrew for the House of Prayer. The architect was a Dane, Boutant de Mevell who died during construction. The church was very different from the one we see today. HEA Cotton described it to be "clumsy, unplastered brick edifice, of small dimensions," and surrounded by old houses. It was a plain oblong building extending from the west porch till the beginning of the semi circular chancel in the east. Inside "it had a brick pulpit, an aisle of rough uncovered tiling. A few rude benches and pews of unpainted plank formed the general seats, with a small number of chairs without pews for the gentry." It could hold around two hundred people but was thought to be unfit for a European congregation which didn't have a parish

church after St. Anne was destroyed by cannon fire during the siege of 1756.

It was due to the reddish tint of the bricks that natives started calling it 'Lal Girja' and its reflection in the waters of the Great Tank supposed to have earned it the sobriquet 'Lal Dighi'. Upon the death of his second wife who had bequeathed her jewels to Beth Tephillah, Kiernander used Rs 6,000 from the sale to build a school and parsonage.



In 1778, Kiernander's sight failed him and for three years he was totally blind from cataract and during this time his son, Robert was in charge of his affairs. Apparently, he launched several extravagant speculations. There was a house of the Kiernanders at Camac Street and another garden house in Bhawanipore (where SSKM Hospital now stands). In 1781 though Kiernander had regained his sight, he faced fresh troubles since he had injudiciously signed some bonds for his son and though the liabilities could have been covered by his assets, the creditors were alarmed and the church and adjoining properties were brought under the

hammer. Kiernander, meanwhile, went to the Dutch settlement of Chinsurah where he was appointed as chaplain on a salary of Rs 50.

In a bid to resolve the crisis brought on by the irresponsible son, Charles Grant who made his fortune from silk manufacturing in Malda and went onto become the chairman of East India Company stepped in to restore the church to its religious use. He paid the sum of Rs 10,000 at which it was appraised and transferred the church, school and burying grounds at Park Street to three trustees, including the next chaplain David Brown who began alterations to

the "uncouth" building as the congregation grew. When Chinsurah was captured by the British in 1795, Kiernander was taken prisoner of war and returned to Calcutta to stay with his son's widow before dying in 1799 at the ripe age of 88.

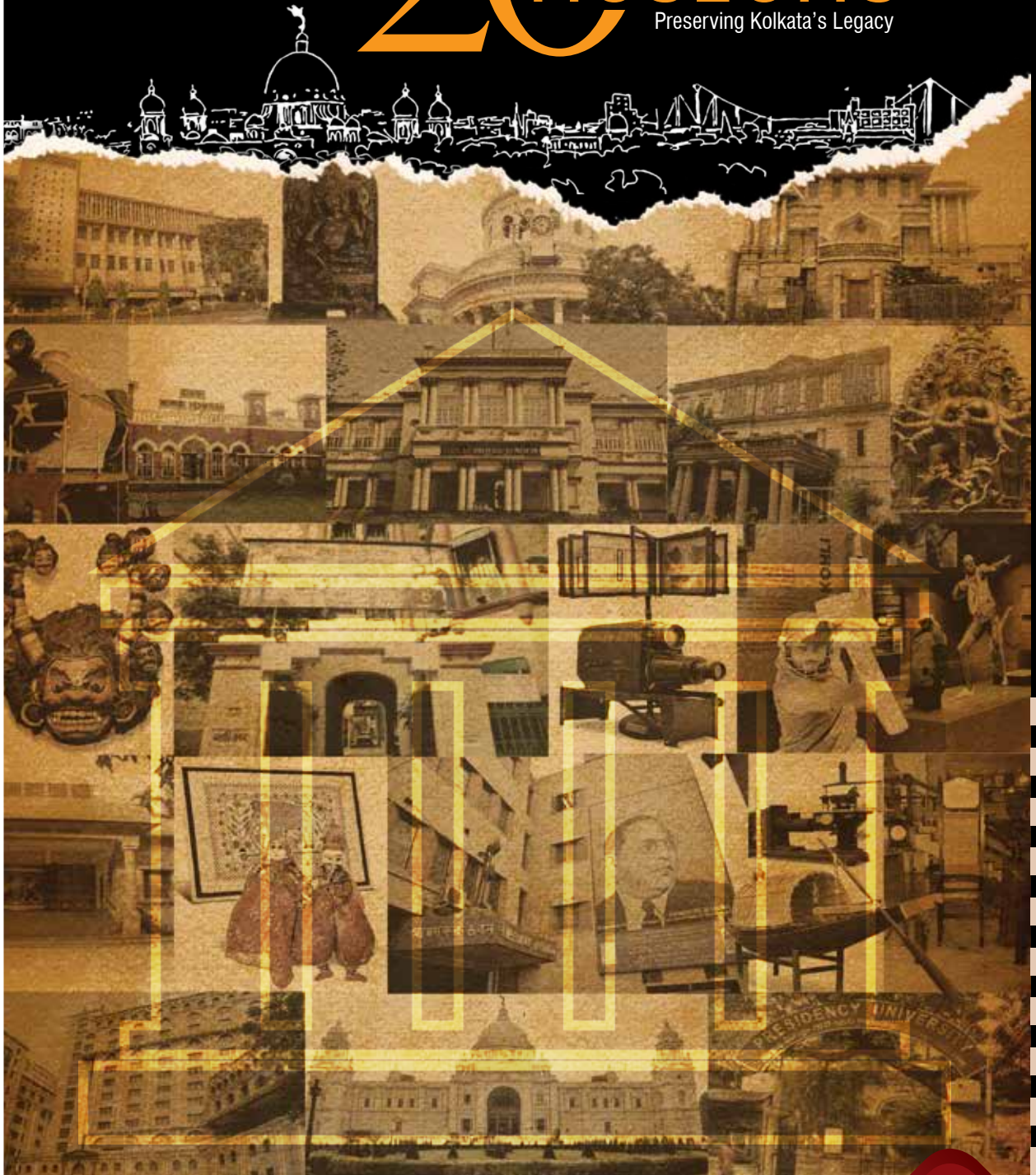
The church witnessed many baptisms of Indians; key among them was Madhusudan Dutta who was baptised in 1843 by Archdeacon Dealtry. Later chaplains also took interest in education and their labours were realised in the establishment of the Welland Gouldsmith School, which came up in a property bequeathed by Kiernander's descendants.



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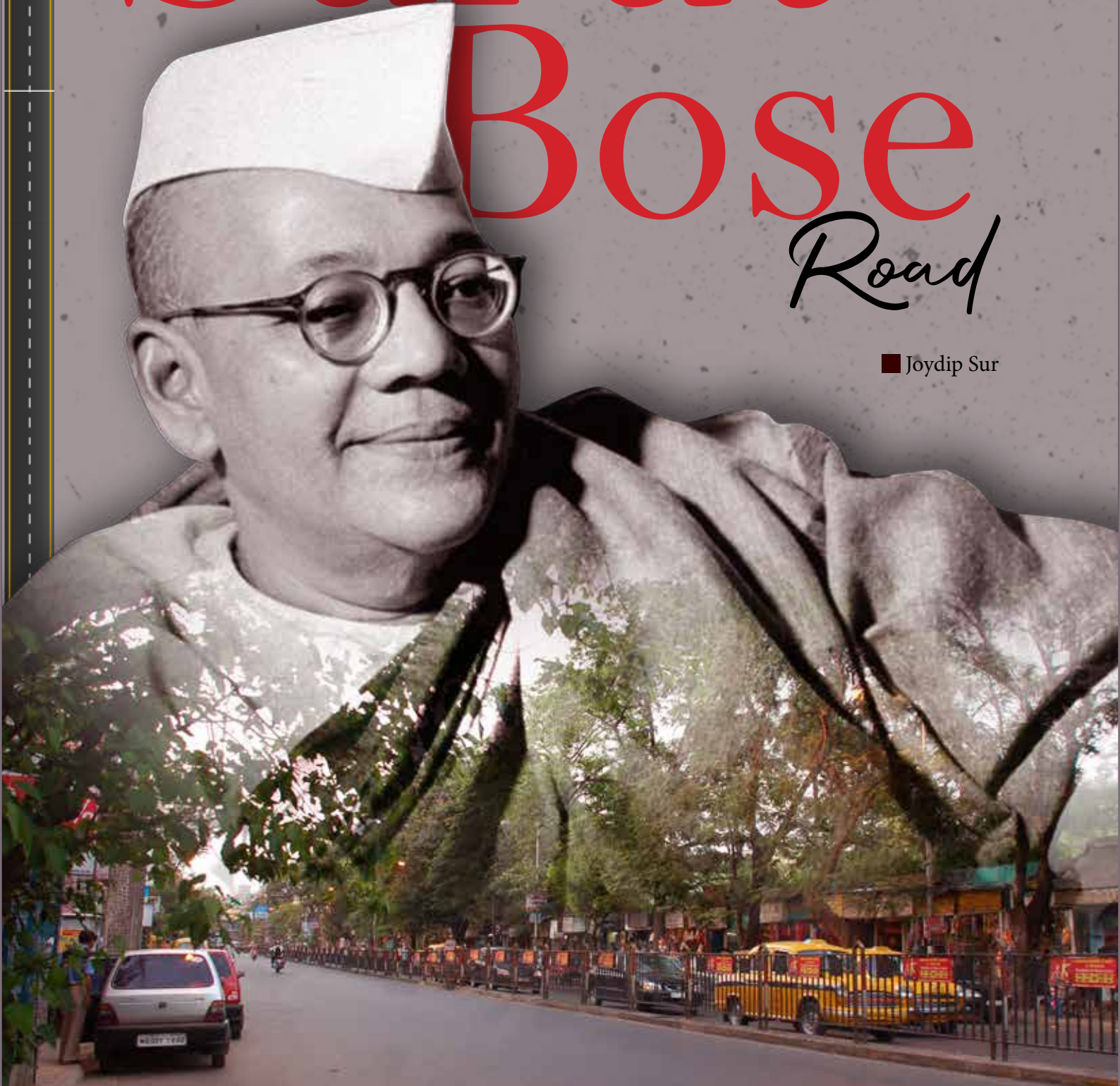


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■ CITYSCAPE ■

Sarat Bose *Road*

■ Joydip Sur



Sarat Bose Road, formerly known as Lansdowne Road, originally extended from Lower Circular Road (presently Acharya Jagadish Chandra Bose Road) to Hazra Road. The name 'Lansdowne Road' was added in Calcutta Municipal Corporation's street directory in 1889 along with Entally, Beniapur, Ballygunge and Bhawanipore.

Lansdowne Road was subsequently extended from Hazra Road to Monoharpukur Road and later further extended to Southern Avenue. The extended stretch

of the road was initially known as Lansdowne Road extension. It was later renamed Lansdowne Road by Calcutta Municipal Corporation on May 17, 1939. The notification appeared in page 6 of the Calcutta Municipal Gazette dated May 20, 1939.

The Calcutta Municipal Corporation at its meeting held on January 25, 1956, proposed to rename Lansdowne Road as Sarat Bose Road. The statement of proposal appeared in page 304 of the Calcutta Municipal Gazette on February 4, 1956.

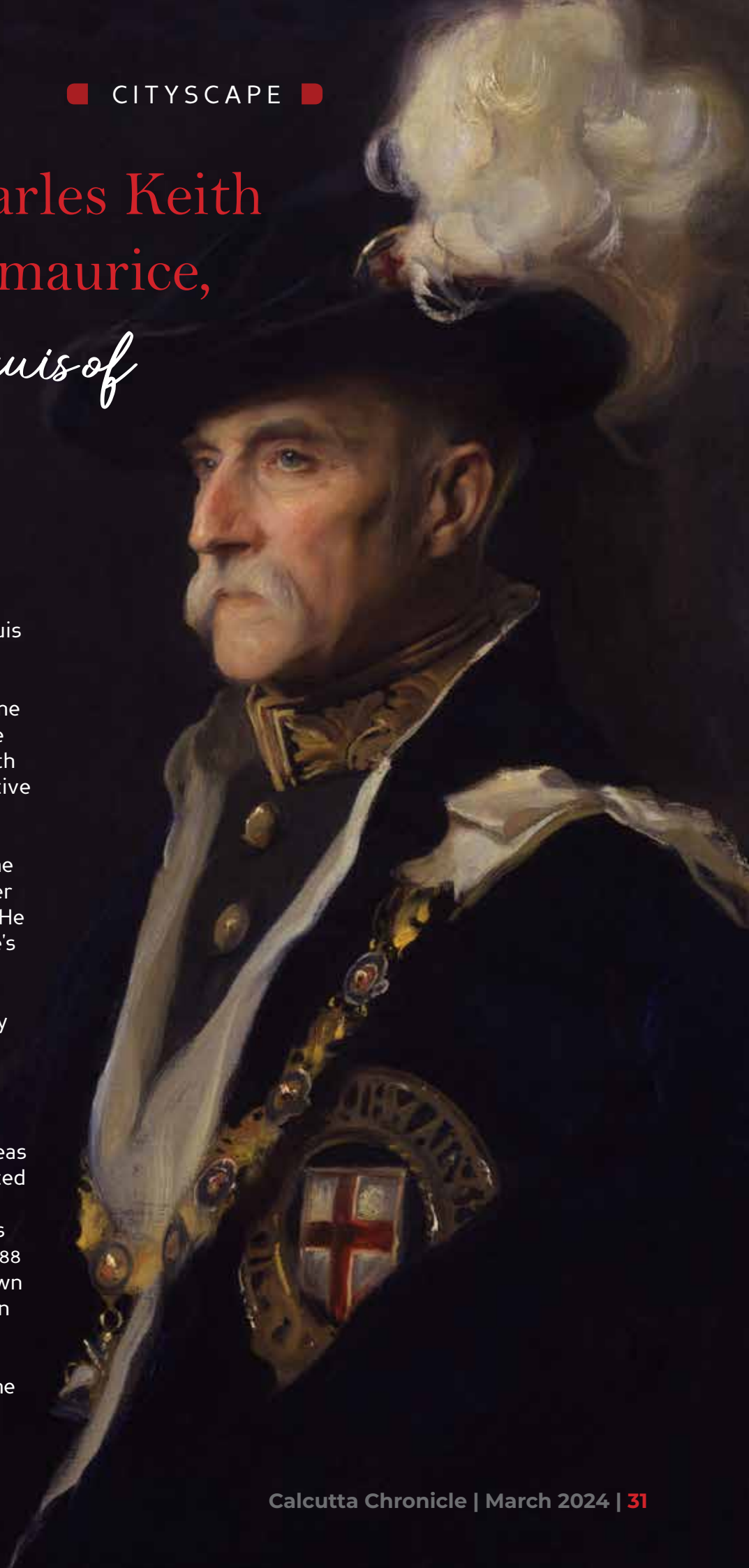
Lansdowne Road was renamed Sarat Bose Road on August 31, 1956, and the new name was sanctioned through a notification dated September 5, 1956, as stated in page 468 of the Calcutta Municipal Gazette on September 18, 1956.



Henry Charles Keith Petty-Fitzmaurice, *fifth Marquis of Lansdowne*

Henry Charles Keith Petty-Fitzmaurice, the fifth Marquis of Lansdowne was a British politician and the great grandson of the British Prime Minister Lord Shelburne. He also held senior posts in both Liberal Party and Conservative Party governments.

Lord Lansdowne entered the House of Lords as a member of the Liberal Party in 1866. He served in William Gladstone's government as a Lord of the Treasury from 1869 to 1872 and as Under-Secretary of State for War from 1872 to 1874. He was appointed Under-Secretary of State for India in 1880, and having gained experience in overseas administration, was appointed the Governor General of Canada in 1883. He served as the Viceroy of India from 1888 to 1894. The present-day town of Lansdowne, better known as Garhwal in Uttarakhand, was established in 1887 and named after him. Lansdowne Road in Kolkata was also named after him.



Sarat Chandra Bose

Sarat Chandra Bose was born to Janakinath Bose and Bibhabati Bose in Calcutta on September 6, 1889. Sarat Bose studied in Presidency College, Calcutta and went to England in 1911 to become a barrister. He began a successful career in law after returning to India, but later abandoned it to join the Indian Independence struggle. He joined the Indian National Congress and participated in the Non-Cooperation Movement. He was strongly influenced by the leadership of Chittaranjan Das, a leading Bengali nationalist.

In 1936, Bose became the president of the Bengal Pradesh Congress Committee and served as a member of the All India Congress Committee from 1936 to 1947. From 1946 to 1947, Bose led the Congress delegation to the Central Legislative Assembly.

He strongly supported the formation of the Indian National Army by Subhas Chandra Bose and actively participated in the Quit India Movement. Following his brother's death in 1945, Bose led efforts to provide relief and aid to families of INA soldiers through the INA Defence and Relief



Committee. In 1946, he was appointed member of the Interim Government for Works, Mines and Powers - the position of a minister in a national executive council led by Jawaharlal Nehru and Sardar Vallabhbhai Patel and presided over by the Viceroy of India.



Fun Facts

Sarat Bose Road runs south to north almost parallel to Shyama Prasad Mukherjee Road and Ashutosh Mukherjee Road on the east and Ballygunge Circular Road on the west. It starts from the Rabindra Sarobar Stadium on Southern Avenue in the south and moves almost vertically up intersecting other major thoroughfares like Rashbehari Avenue and Hazra Road just up a few blocks from Ramkrishna Mission Seva Prathishthan, proceeds up north with the famous Lansdowne Market and Padmapukur on the left, and finally winds its way through Elgin Road, Diocesan High School and ends after meeting Acharya Jagadish Chandra Bose Road at Minto Park (presently known as Bhagat Singh Udhyan).



Prominent Landmarks

- Lansdowne Tower
- Diocesan High School
- Samilton Hotel
- Hotel Pan Asia Continental
- Hotel Gardenia
- Padmapukur
- Lansdowne Market
- Ramakrishna Mission Seva Prathishthan
- Deshapriya Park

Temples of BAKSA

Kinjal Bose

Baksa is a village in Chanditala II block of Serampore subdivision of Hooghly district. This place has a number of temples from aatchala to nabaratna and some are more two hundred years old.

It was said that in the sixteenth century when River Saraswati was navigable, the Portuguese had built a small harbour here. Walking through the village road one will come across a big open space on the right known as Baksa baro mandir tala. Yes, you are right; there are a total of twelve aatchala (or eight roofed temples) Shiva temples arranged in two parts containing six in number. All the temples are placed on a slightly higher platform with a row of stairs at the end.



■ CULTURE ■

The aatchala temples are built by Dewan Bhabani Charan Mitra in the year 1789. All the temples are of the same height but one thing which is noticeable is the sixth temple of the first part and the seventh temple (or the first temple of the second part) which are different from the rest as far as the outer frontal decorations are concerned. A close look will reveal a little bit of stucco work on the top but no terracotta decoration. It is not sure whether terracotta work was there. The shiva lingam is made of black stone and daily worship is performed here. It was said that a fair was held every year on the last day of the Bengali year (Chaitra Sankranti). It was rather difficult to take a snap of the twelve temples all in one single frame unless one is using a wide angle lens.

Leaving the Baro Mandir tala on the right if you walk for about five minutes you will see two temples of aatchala style in one block and another temple standing alone. The temple which is standing alone might be a Shiva temple. Its condition is not good and requires urgent restoration to prevent it from further decay. On the other hand, the other two temples are more or less in good condition and it seems that they have undergone restoration but has not received a coat of paint. All the temples are on a raised platform.



■ CULTURE ■

Raghunath Jiu Temple is diagonally opposite to Baro Mandir tala and roughly 300 metres from there. But it is difficult to locate it as it is situated inside a lane. This is one of the prominent temples of the area. This nabaratna (nine pinnacled) temple is dedicated to Raghunath Jiu. Built in 1792 by

Bhrukutram Mitra, this east-facing temple is on a raised platform. Previously this temple has terracotta decorations but none remains except some at the top. Like other temples, this nabaratna temple has a triple arched entrance.

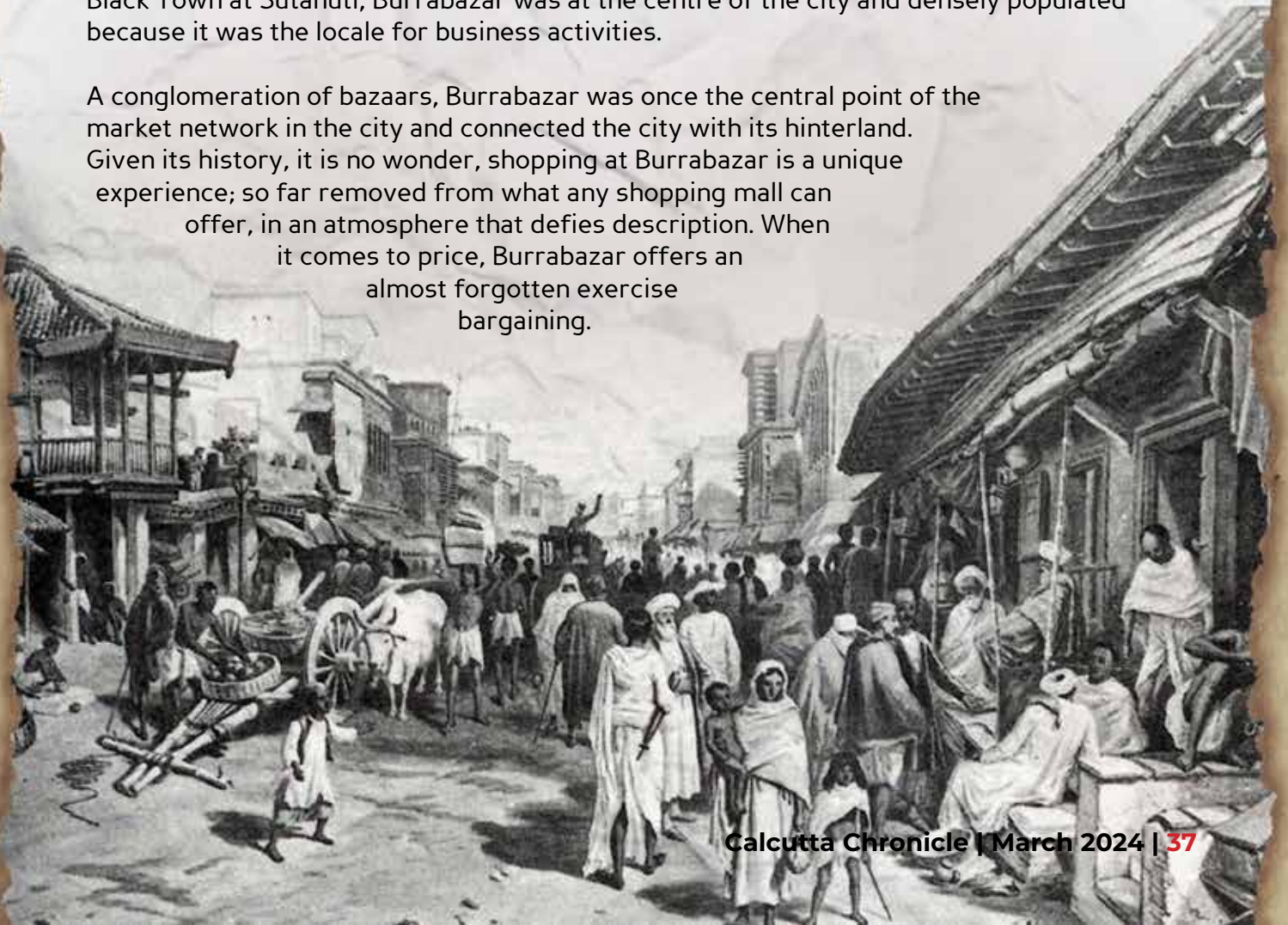


Mapping Burrabazar

Team Chronicle

In the ancient times, Burrabazar, located on the northern part of Dihi Kalikata adjoining Dihi Sutanuti owed its original nucleus to the yarn market of Sutanuti with its trade controlled by the Seths and Bysacks which later expanded into the Great Bazar. The banians and diwans – intermediaries in English trade and administration began to set up their great households in the area surrounded by dwellings of servants and rent payers. Raja Shukamoy Ray of Posta, the Mullicks and the descendents of the famous Seths and Bysacks of Sutanuti occupied huge residences in Burrabazar. Located in between the White Town at Chowringhee and Black Town at Sutanuti, Burrabazar was at the centre of the city and densely populated because it was the locale for business activities.

A conglomeration of bazaars, Burrabazar was once the central point of the market network in the city and connected the city with its hinterland. Given its history, it is no wonder, shopping at Burrabazar is a unique experience; so far removed from what any shopping mall can offer, in an atmosphere that defies description. When it comes to price, Burrabazar offers an almost forgotten exercise bargaining.



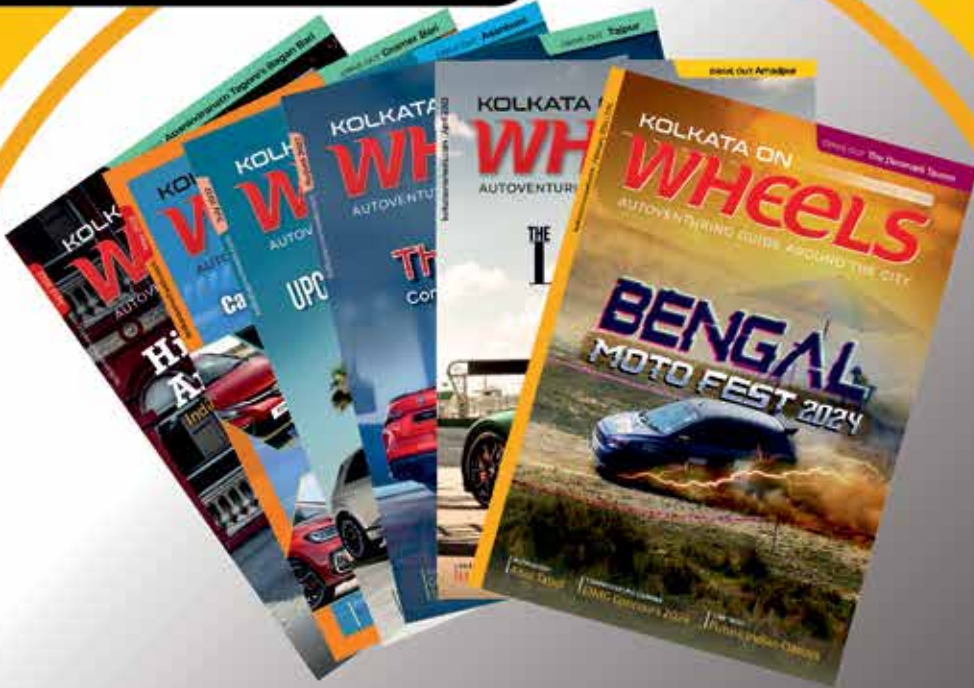
■ MARKET BUZZ ■

As old as Calcutta itself, Burrabazar has many entrances, but probably the best way in is through Mahatma Gandhi Road. In Cotton Street, there's Tulapatti, predominantly known for textiles. Mechua is all about fresh fruits, Bagri Market has a plethora of household plastic and electronic goods, Posta Bazar is famous for oil, cereals and spices, while Sonapatti sports all that glitters- gold, silver, diamonds and more. Nandaram Market, or Tirpalpatti, has everything you may want in waterproofing, while Old China Bazar houses every kind of stationery items. Jamnalal Bajaj Street is all about furnishings, not to forget Mehta Building and Pollock Street; Ezra Street and Teritti Bazar for electronic goods and fresh produce. At the end of Pollock Street is a chemical market on the first floor, not to forget Satyanarayan Park AC Market for saris, garments and accessories.



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